

# DINNER

## 6 COURSE \$125 WITH MATCHED WINE + \$70

### First

Bermagui blue fin tuna, maltese tomato paste, olive oil, candied black olives, toasted village bread

### Second

Seared local scallops & pine nuts, taramasalata, burnt butter, olive plant, fennel seed fried potatoes

### Third

Beqaa style poached chicken & faro, bbq corn, hens egg, aged kasha cheese

### Fourth

Orange blossom glazed pork cutlet, fennel, preserved orange, pine nut & sorrel hummus

### Fifth

Slow roasted lamb shoulder, cumin & garlic, green olive tabouleh

OR – SUPPLEMENT \$25

Wagyu striploin, wild garlic & tahini, cumin, salsify, silverbeet malfouf

### Sides

Sugar snaps, ras el hanout spiced split peas, preserved lemon butter

Aged persian rice, fenugreek, pomegranate, seeds

Victorian asparagus, toum, lemon, za'atar

### Sixth

Arak & sumac poached strawberries, basil sorbet, white chocolate parfait

## 5 COURSE \$98 WITH MATCHED WINE + \$65

### First

Bermagui blue fin tuna, maltese tomato paste, olive oil, candied black olives, toasted village bread

### Second

Buxton rainbow trout, sorrel, asparagus, lemon yoghurt, smoked almonds

### Third

Beqaa style poached chicken & faro, bbq corn, hens egg, aged kasha cheese

### Fourth

Slow roasted lamb shoulder, cumin & garlic, green olive tabouleh

OR – SUPPLEMENT \$15

Orange blossom glazed pork cutlet, fennel, preserved orange, pine nut & sorrel hummus

### Sides

Aged persian rice, fenugreek, pomegranate, seeds

Spring leaves, sesame, aniseed & onion herbs

Victorian asparagus, toum, lemon, za'atar

### Fifth

Blood orange curd 'knafeh', roast honey and orange blossom ice cream

## 4 COURSE SOUFRA \$85 WITH MATCHED WINE + \$60

### Mezze

Smoked hummus, spiced beef & chickpeas

Local olives, poached in olive oil & fel fel

Arak pickled cucumber, yoghurt, black olive

Roast carrot & lentil briwat, golden raisin jam

Chemen cured swordfish, preserved lemon, kewpie mayo, smoked pepper

### Small

Victorian asparagus, turkish sausage, yoghurt & nuts

Crispy fried lamb ribs, pomegranate, almonds & preserved lemon, sour yoghurt

### Large

Slow roasted lamb shoulder, cumin & garlic, green olive tabouleh

Baked salmon, za'atar & sorrel crust, lemon yoghurt, wild native herbs

Aged persian rice, fenugreek, pomegranate, seeds

Spring leaves, sesame, aniseed & onion herbs

### Sweet

Turkish delight filled doughnuts, rosewater honey, walnuts

Roasted rice & cardamon ice cream, toasted sesame, honey & lemon thyme parfait.

Smoked pepper & milk chocolate mousse, saffron & apricot ice cream, carob wafers

## 2 COURSE PRE-THEATRE \$65 WITH MATCHED WINE + \$30

### Mezze

Smoked hummus, spiced beef & chickpeas

Local olives, poached in olive oil & fel fel

Arak pickled cucumber, yoghurt, black olive

Roast carrot & lentil briwat, golden raisin jam

### Large

Slow roasted lamb shoulder, cumin & garlic, green olive tabouleh

Victorian asparagus, toum, lemon, za'atar

Aged persian rice, fenugreek, pomegranate, seeds

Spring leaves, sesame, aniseed & onion herbs