

BREAKFAST

Till 12:00pm on weekends



- bulgur *porridge*, banana, grape molasses & candied coconut 13
pancakes w strawberry jam, salep custard & hazelnut 17
egg & avocado *wrap* w hummus & za'atar 10 add bacon \$4
poached eggs, garlic yoghurt, burnt butter, mushrooms & avo 17
ouzo cured *salmon*, poached eggs, sprouted herb salad, beets 19
3 egg *omelette*, shanklish, zhoug & turkish salad 18
beetroot, bulgur, feta & almonds 16 add manoush bread \$5
merguez sausages, fried eggs, spiced chickpeas & tomato relish 18
leek & corn *fritters*, bacon, halloumi & sour yoghurt 18
lamb mince, hummus & pomegranate molasses w sour dough 17.5
shakshuka w sucuk sausage & spiced tomato pot 18.5
or w roasted pumpkin, chickpeas, kale 18.5
smashed avocado *salad*, cashew dukkah & pea shoots 18 add poached egg \$2.5

we only use free range eggs

merguez	5	hummus	3	halloumi	4
bacon	4	olives	6	avocado	4
mushroom	4.5	gf bread	2	fattoush	7
cured salmon	6	extra toast	1.5		

CHEF'S BLIND FEAST

(\$28 per person / applies to the whole table)

chef's selection of 4 shared plates
served w
homemade ice tea

LUNCH

12:15pm till 4:00pm on weekends



MEZES

small plates designed to share

- butternut*, olive petals, quinoa, orange 16
brussels sprouts, chickpeas, almond tarator & zhoug 16
egg & avocado *wrap* w hummus & za'atar 10
beetroot, bulgur, feta & almonds 16 add manoush bread \$5
grilled *halloumi*, honey & za'atar 14
market fish, chermoula, puffed buckwheat 26

LARGE PLATES

- leek & corn *fritters*, bacon, halloumi & sour yoghurt 18
shakshuka w sucuk sausage & spiced tomato pot 18.5
or w roasted pumpkin, chickpeas, kale 18.5
smashed avocado salad, cashew dukkah & pea shoots 18 add cured salmon \$6
citrus *chicken*, ancient grains w pear & cinnamon chutney 26
adana *lamb* skewers w housemade pickles & hummus 28
pancakes w strawberry jam, salep custard & hazelnut 17
cheese platter, honey & dried fruits, crispy manoush 21

CHEF'S BLIND FEAST

(\$35 per person / applies to the whole table)

chef's selection of 4 shared plates
including a sweet course
served w
moroccan peach & fig bellini

DESSERTS

- elderflower lime goat milk *brulee* w
coconut chips 14
chocolate & turkish coffee *ganache*,
salep custard, nutmeg 14
ashure w tapioca, almond milk, chia &
beetroot granita 14