

# Dinner Menu

## Small Shares

### Trevally Crudo · 24

Rock melon, avocado mousse, crystallized ginger, yuzu flakes, pickled daikon.

### Olives and Feta · 12 (v).

With almonds and dates.

### Moroccan Hummus · 18

Hummus, falafel, pumpkin seeds, parsley and flat bread.

### Sigara Borek · 15

Potato, parsley and Feta cigars with tomato capsicum salsa and tzaziki.

### Seared Scallops · 24

Avocado mousse, freeze dried mandarin segment, chilli, walnut crumb and green leaves.

### Fried Calamari · 22

Butter bean, preserved lemon, greens, tomato capsicum salsa and aioli.

## Platters

### Mezze · 36 (gf) on request.

Hummus, tzatziki, baba ghanoush, sigara borek, falafel, calamari, olives, Feta, potato piyaz, cornichons, Turkish pide and flat bread.

Served with your choice of

#### Halloumi - 12.5

#### Pulled lamb - 12.5

#### Pan-roasted chicken - 12.5

## Mains

### Lamb Rack · 38

Smoked eggplant puree, edamame, potato and kumara gratin and jus.

### Cut of the Day · 40

Hassleback gourmet potatoes with garlic, onion puree, broad beans and peppercorn sauce.

### Pork Belly and Scallop · 38

Sweet corn puree, roast onion, chimichurri, lemon zest and jus.

### Sticky Pork Belly · 22

Pickled daikon, sticky caramel sauce.

### Heirloom Salad · 24

Heirloom tomato and beetroot, halloumi, basil, balsamic chunks with grape seed and raspberry vinaigrette.

### Harissa Prawns · 24

Whole prawns, harissa paste and Turkish pide.

### Oysters · POA

### Steamed Mussels · 22

Green curry paste, coconut cream, spring onion and toasted Turkish pide.

### Rocket Salad · 16

Pear, walnuts, Brie cheese and salsa.

### Halloumi Chips · 16

With an apricot honey glaze.

### Fries · 8.5

**Curly or Hand Cut** served with aioli and tomato sauce.

### Meat Platter · 140

Beef tomahawk, beef cheek, pork belly, lamb rack, meatballs, green salad, hand cut fries, roasted vegetables, sriracha mayo and Turkish pide.

### Cheese Platter (for two) · 34

Three cheeses, roasted nuts, assorted crackers and dried fruits.

### Fish of the Day · POA

Changes daily.

### Dolma · 24

Stuffed capsicum, pine nuts, currants, onion, herbs and rice, served with labneh.

**Add slow cooked lamb shoulder or Pan roasted chicken 8**

### Chicken Roulade · 38

Stuffed with spinach, Ricotta, Feta, sliced almonds, Turkish chilli and mushrooms.

Served with celeriac puree, capsicum coulis, braised leeks,

## Moroccan Tagines · 98

For the table (2-4) minimum 25 mins.

### Slow Cooked Beef Cheek

Dates, tabbouleh of couscous and chermoula.

Or

### Chicken

Harissa, carrots, cauliflower, almonds, tabbouleh of couscous and red pepper parfait.

## Dessert

### Chocolate Nemesis · 16

Berries, raspberry gel, mascarpone, sable, popping candy.

### Baklava · 16

Maple mascarpone, Turkish delight and textures.

### Passion fruit Panna Cotta · 16

Passion fruit curd, passion fruit gel, burnt butter, sherbet and passion fruit meringue.

### Deco Sundae · 16

Served with fun stuff.