



MEZZE / four daily vegetable dishes / 16/32

HOMMUS / chickpeas, brown butter & flat bread / 12

BABAGANOUSH / smoked yoghurt & flat bread / 12

OYSTERS / pomegranate mignonette, aleppo pepper / 12

BASTOURMA & EGG / quail egg, garlic jam & brioche (2) / 12

KINGFISH SASHIMI / avocado, cucumber & black lime / 18

CORN & HERB FRITTERS / tahini, sumac & baby cos / 16

GRILLED HALOUMI / braised mushrooms & spinach / 17

WILD GREEN & FETA BOREK / spiced onion jam / 19

CRISPY CUTTLFISH / preserved lemon mayo / 16

TOASTED MANTI / spiced lamb, garlic yoghurt & sumac / 17

FRIED CHICKEN / pickles & sesame mayo / 17

CHARRED OCTOPUS / pistachio & green olive salsa, labne / 21

CHARGRILLED PORK BELLY / chickpeas, green chilli & pickled radish / 22

BEEF KOFTE / wrapped in vine leaf, radish & herb salad / 22

GRILLED ZUCCHINI / kefir ranch, fry bread / 24

ROASTED BARRAMUNDI / green pea tabouleh, persimmon amba / 34

BBQ HALF CHICKEN / pickles, tahini & flat bread / 32

WAGYU STRIPLOIN / tomato, red pepper & bone marrow salsa (250gm) / 55

POMEGRANATE GLAZED LAMB SHOULDER / sides (2-4 persons) / 80

SHORT RIB MUJADARRA / puffed beef tendon / 38

MOGRABIEH & CHEESE / 10

POACHED QUINCE / brown butter labne, dill / 14

BAKLAVA SUNDAE / 14

sample menu only – subject to change without notice