

Little Miss

MEZZA

SMALL PLATES

Olives & Pickles - GF VE Warm mixed marinated olives, pickled vegetables	16.5
Trio of Dips - VE Toasted Za'atar dusted pita pockets. Muhamarra, toum, hummus	32
Almond Stuffed Medjool Dates - DF Medjool dates fried in cumin beer batter, almond tarator, Aleppo chilli caramel	18
Kataifi Prawns Australian wild caught banana prawns, kataifi pastry, muhammara, chermoula	29.9
Seared Scallops - GF Grilled Japanese scallops, spiced carrot puree, za'atar butter, dukkah	29.9
House Made Falafel - GF VE option Falafel, minted labneh, tahini, chopped pickles	22
Beef Skewers - GF Tender cubes of chargrilled beef, red harissa	28
Baklava Chicken Skewers – GF DF Roasted chicken pieces, spiced honey, mixed nuts	26
Manakish Shawarma – GF option VE option Chargrilled za'atar bread, chickpea shawarma, orange scented labneh, pickled onion	24
Lamb Pide Turkish pide, slow cooked lamb, sauteed silverbeet, pickled cabbage, tarator	28
Turmeric Cauliflower Bites - GF VE Turmeric infused cauliflower, walnut praline crumb, Aleppo aioli	20

SIDES

Chargrilled Corn – GF Chargrilled corn, Aleppo chilli, lemon compound butter	17
Ras El Hanout Potato Pieces - GF VE Smashed potato pieces, ras el hanout, lemon	17
Roasted Broccoli – GF VE Broccoli, lemon oil, crispy onions	17
Fattoush Salad - VE Salad of tomato, cucumber, red onion, radish, baby gem lettuce, spiced fried pita bread	18
Fennel and Pomegranate Salad – GF VE Salad of pickled fennel, orange segments, pomegranate, watercress	18

All card payments incur a 1.1% surcharge. 10% surcharge applies on Sunday. 18% surcharge applied on public holidays.

All of our meat is Halal Certified

Our team have specially created this menu to be shared. Our suggestion is to choose five dishes between two guests, and select from all areas of the menu.

LARGE PLATES

Baharat Samak Barramundi – GF 250g crispy skin barramundi fillet, rich stew of tomato, fruit, spices. Crispy kipfler potato	42
Wild Goat Tagine – DF GF option 10hr braised goat, red wine, tomato, prunes, Turkish apricots, orange scented couscous, minted labneh	40
Applewood Smoked Chicken - GF Applewood smoked chicken, celeriac puree, nigella seed, watercress, chargrilled lemon	36
Baharat Beef – GF 280g spiced picanha rump - cooked pink. Ras el hanout mashed potato, Baharat jus, cured hens egg, crispy potato skin	48
Hasselback Pumpkin – GF VE Slow roasted butternut, hummus. Egyptian dukkah, spiced fried kale	34
Rose Harissa Cauliflower – GF VE Slow roasted cauliflower, rose harissa, braised lentil, root vegetable	34
Char Grilled Spiced Vegetable - GF VE Finger eggplant, grilled zucchini, almond tarator, bulgur wheat tabouli, sweet and sour olives, roasted peppers	34

BANQUET – 89PP

Feast on our Little Miss banquet, designed to share
Elevate your experience with a Lebanese wine pairing – 35pp

SMALL PLATES

Stuffed Medjool Dates
Seared Scallops
Baklava Chicken Bites
Manakish Shawarma
Kataifi Prawns

LARGE PLATES

Char Grilled Spiced Vegetable
Baharat Samak Barramundi
OR
Applewood Smoked Chicken
OR
Wild Goat Targine

DESSERT

Kataifi Cigar

Vegan banquet is also available