

12PM - 4PM

MEZZE

Ciabatta (GFO, V) 10

Extra virgin olive oil, balsamic vinegar, house made dukkah

House Made Pickles (DF, GF, VG, V) 7

Carrots, cauliflower, radishes, jalapenos, gherkins, middle eastern spices

House Marinated Olives (DF, GF, VG, V) 7

Poached in olive oil and middle eastern spices

Capsicum and Walnut Dip (DFO, VGO, V) 10

With cumin and pomegranate molasses, Turkish bread

Zucchini and Mint Dip (GFO,V) 10

With yogurt, pinenuts, smoked paprika, Turkish bread

Chargrilled Eggplant Dip (GFO, V) 10

With cumin, pinenuts, salsa Verde, Turkish bread

Today's Charcuterie 10

Labneh Balls 10

Rolled in sumac and chilli with Turkish bread (GFO,V)

Market Fish Ceviche (GF) 18

Market fish, Avocado, mango, red onions, chilli, yogurt whey, lime and zhoug

Marinated Grilled Prawns (DF, GF) 18

Tossed Prawns with Chermoula with soujouk & yogurt

Free Range Chicken and Capsicum Skewers (DF, GFO) 18

Marinated in harissa, soujouk with capsicum and walnut dip

LUNCH

Porterhouse Steak Sandwich (DF, GFO) 24

Beetroot relish, Aioli, cheese, with chips

Falafel Wrap (V, VGO) 24

With zucchini and mint yogurt, red onions, beetroot & mixed leaves, with chips

Chicken wrap (DF) 24

Harissa marinated chicken, capsicum and walnut dip, avocado, red onions & mixed leaves, with chips

Grilled or Battered Fish, Grilled Lime 24 (or 30 with Choice of Side)

Bandari spiced batter, yogurt, lime and tahini sauce

Chicken, Mango and Avocado Salad (DF, GF) 24

Marinated in harissa, with mixed leaves

SIDES

Beer Battered Chips 10

With Aioli or tomato sauce

Garden Salad (DF, GF, VG, V) 10

Beetroot Slaw and Persian Feta 14

With pickled cabbage, Bundaberg rum soaked raisins, pine nuts

Please advise waitstaff of all allergies or special dietary requirements before ordering.

(GF) Gluten Free (GFO) Gluten Free Option (VG) Vegan (VGO) Vegan Option (V) Vegetarian

(DF) Dairy Free (DFO) Dairy Free Option