

Dietary restrictions/amendments can be catered to. Please advise when booking

DINNER SET MENU \$60

ENTREES

Mezze plate: babagnoush, labneh & hummus served with a selection of breads, marinated olives and pickles (v)

Halloumi, peach, fennel, wild rocket, honey & smokes almonds

MAINS

Grilled cauliflower, babaganoush, cranberries, pinenuts, ginger pickled florets & herb salad (ve) (gf)

Barramundi, miso eggplant, kale & tahini (gf)

Jerusalem spices chicken, coleslaw, harissa, yoghurt, tahini, pickles, flatbreadgrenate (gf option) (gf)

SIDES SELECT 2

Sautéed greens, almonds (v) (gf)

Cos lettuce, tahini, lemon & parmesan (v) (gf)

Roasted potatoes w' zhug aioli (v) (gf)

DESSERT PLATTER

gf-gluten free df-dairy free v-vegetarian ve-vegan menu items may vary depending on seasonal availability

DINNER SET MENU \$70

ENTREES

Mezze plate: Babagnoush, labneh & hummus served with a selection of breads, marinated olives and pickles (v)

Halloumi, peach, fennel, wild rocket, honey & smokes almonds

Sweet potato croquettes w'smoky labne (v) (gf)

Falafel, green tahini, pickled cabbage'

MAINS SELECT 3

Grilled cauliflower, babaganoush, cranberries, pinenuts, ginger pickled florets & herb salad (ve) (gf)

Jerusalem spices chicken, coleslaw, harissa yoghurt, tahini, pickles, flatbread (gf option) (gf)

Grassfed Riverina sirloin, broccolini, Tuscan cabbage & pine nuts (gf)

Barramundi, miso eggplant, kale & tahini (gf)

SIDES SELECT 2

Sautéed greens, almonds (v) (gf)

Cos lettuce, tahini, lemon & parmesan (v) (gf)

Roasted potatoes w' zhug aioli (v) (gf)

DESSERT PLATTER