

CANAPÉS

ARANCINI BALLS \$4

Stuffed with Cheese and served with Neapolitan Sauce & Pecorino Snow

SALT & PEPPER CALAMARI \$4

Lightly Floured, Deep Fried and seasoned in Salt & Pepper with Sriracha Dipping Sauce

HALOUMI CHEESE \$4

with Honey, Balsamic Glaze, Pomegranate, Grapes & Walnuts

MEZZE PLATE (MIN 4 PERSONS) \$40

Crispy Lebanese Bread, Fresh Lebanese Bread, Labni Yogurt, Shanklish Cheese Balls with Babaganoush, Hommus & Taramasalata Dips, Pickles and Olives

TOMATO BRUSCHETTA \$4

with Fresh Tomatoes, Mozzarella, Basil, a Balsamic Glaze & Olive Oil

KAFTAS \$10 EACH

Chicken or Lamb (2)

with Lebanese Bread and Babaganoush, Hommus & Taramasalata Dips

MINI BURGERS

Poached Chicken \$7

with Apple Slaw & Sun Dried Tomatoes

Beef & Cheddar \$8

with Tomato Relish, Shredded Romaine and Kewpie

Falafel \$6

with Crunchy Slaw & Tahini Yogurt

ENTRÉES

VEG ARANCINI BALLS (4) \$16

Stuffed with Cheese and served with Neapolitan Sauce & Pecorino Snow

SALT & PEPPER CALAMARI \$18

Lightly Floured, Deep Fried and seasoned in Salt & Pepper with Sriracha Dipping Sauce

HOMEMADE HALOUMI CHEESE, MINT & RICOTTA RAVIOLI \$18

Tossed in Burnt Butter, Sage & Mint, topped with Amoretti Biscuits & Pine Nuts

WHOLE GRILLED KING PRAWNS (4) \$24

Grilled King Prawns with Chili, Garlic, Olive Oil, Lemon Juice & Parsley

HALOUMI CHEESE (4) \$18

with Honey, Balsamic Glaze, Pomegranate, Grapes & Walnuts

MAINS

CRISPY-SKINNED CHICKEN BREAST \$20

Served on a bed of Haloumi, Spinach & Zaatar Risotto

BLACKEN SALMON \$22

Cajun Spiced Rub Atlantic Salmon served with Tahini Yogurt and a Crunchy Cabbage, Apple, Fennel Slaw

CHICKEN BURGER \$16

Crispy Chicken on a Brioche Bun with Crunchy Apple Slaw, Cheddar Cheese, Fried Onion Rings and a Coriander Mayo. Served with Sweet Potato Fries

WAGYU BEEF BURGER \$18

Wagyu Beef Patty, Cheddar Cheese, Tomato Relish, Shredded Romaine, Fried Onion Rings, Kewpie Mayo. Served with Sweet Potato Fries

CHICKEN SCHNITZEL \$20

with Sweet Potato Chips or Mash & Crunchy Slaw or Seasonal Veg

PRIME SCOTCH FILLET \$28

with Pancetta, Mushroom Wilted Spinach, Sweet Potato Mash & Seasonal Vegetables and your choice of Sauce

T-BONE STEAK \$32

with Sweet Potato Mash & Seasonal Vegetables and your choice of Sauce

MUSHROOM RISOTTO \$22

Creamy Mushroom & Seasonal Vegetable Risotto

SAUCES

Gravy, Pepper Sauce, Mushroom Sauce

DESSERTS

NUTELLA PANNA COTTA \$15

with Fresh Berries, Pistachio Praline & Passion Fruit

STICKY DATE PUDDING \$15

with Butter Scotch Sauce Vanilla Ice Cream & Fresh Berries

CHOCOLATE BROWNIE \$15

with Chocolate Sauce, Fresh Berries & Vanilla Ice Cream

CRÈME BRÛLÉE \$18

Vanilla Bean & White Chocolate Brûlée with Fresh Berries & Amoretti Biscuits

