



EST 2022

ALL DAY MENU

SIGNATURE DISHES:

EGYPTIAN FALAFELS	Falafels, hummus, tahini, tomato salad, herbs, a flame charred pita bread, harissa and hazelnut dukkha *(V)(VG)	\$23
ISRAELI CHICKEN SHAWARMA	Grilled chicken marinated with middle eastern spices, hummus, mango pickle, white tahini, zaatar and a flame charred pita bread *	\$24
HUMMUS-SHUKA	The perfect combination of hummus and shakshuka with hazelnut dukkha *(V) - Add Sujuk (Turkish sausage) \$5	\$24
SHAKSHUKA	Tomato ragout with aromatic herbs, baked eggs, Danish feta, and sourdough bread, *(V) - Add Sujuk (Turkish sausage) \$5	\$22
ISRAELI SABICH PLATE	Hummus, eggplant, tahini, boiled egg, Israeli pickles, tomato salad, harissa, pickled mango, hazelnut dukkha, zaatar and a flame charred pita bread *(V)	\$23
TENDER AND FRAGRANT SLOW COOKED LAMB	Served on a bed of house made creamy hummus, white tahini, olive oil and a sprinkle of zaatar and pine nuts with a flamed charred pita bread on the side *	\$26
SPICED PORTOBELLO MUSHROOMS	Served with creamy house made hummus, paprika oil and a flame charred pita bread * (V)(VG). - Add an egg \$3	\$23
TURKISH EGGS	2 poached eggs on spiced Greek yoghurt, garlic, dill, and a chilli burnt butter served with sourdough *(V)	\$22

* *Gluten free options, (V) Vegetarian, (VG) Vegan*

Allergy Warning: Menu items may contain or come into contact with wheat, eggs, nuts and milk.

Please advise staff of any allergies

CATERING AVAILABLE

PLEASE ORDER & PAY AT THE COUNTER