



ALL DAY MENU

SIGNATURE DISHES:

EGYPTIAN FALAFELS	Served on creamy housemade hummus, with warm seasoned chickpeas, tabouli, white tahini, herbs, harissa, hazelnut dukkha and a flame charred pita bread *(V)(VG)	\$25
ISRAELI CHICKEN SHAWARMA	Grilled chicken marinated with middle eastern spices, hummus, mango pickle, white tahini, zaatar and a flame charred pita bread *	\$26
HUMMUS -SHUKA	The perfect combination of hummus and shakshuka with hazelnut dukkha and sourdough bread *(V) - Add Sujuk (Turkish sausage), Mushrooms or Avo \$6 each	\$25
SHAKSHUKA	Tomato ragout with aromatic herbs, baked eggs, Danish feta, and sourdough bread, *(V) - Add Sujuk (Turkish sausage), Mushrooms or Avo \$6 each	\$23
ISRAELI SABICH PLATE	Hummus, eggplant, white tahini, boiled egg, Israeli pickles, tabouli, harissa, pickled mango, hazelnut dukkha, zaatar and a flame charred pita bread *(V) - Add Falafel balls \$3 each	\$26
TENDER & FRAGRANT SLOW COOKED LAMB	Served on a bed of housemade creamy hummus, white tahini, olive oil and a sprinkle of zaatar and pine nuts with a flamed charred pita bread on the side * - Add Haloumi or Wedges \$6 each - Add Roasted tomatoes \$3.50	\$28
SPICED PORTOBELLO MUSHROOMS	Served with creamy housemade hummus, paprika oil, white tahini and a flame charred pita bread * (V)(VG). - Add an egg \$3.50 or Avocado \$6	\$24
TURKISH EGGS	2 poached eggs on spiced Greek yoghurt, garlic, dill, and a chilli burnt butter served with sourdough *(V) - Add Haloumi, Sujuk (Turkish sausage) or Crispy bacon \$6 each	\$25

* 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