

designed to share / **set menu**

\$ 59 per person

in-house baked warm **puffy bread**
pan fried honey **haloumi**, walnuts, currants *(gf)*

babaganoush / open fire eggplant, tahini, garlic, spices, pomegranate *(gf)*
atom / turkish style thick yoghurt, sun dried chilis, pinenuts, sesame, burnt butter *(gf)*

roasted cauliflower / raisin puree, almonds, warm hummus, zaatar, chili oil *(gf, vg)*
beetroot salad / whipped feta, hazelnuts, dried apricots, pomegranate molasses *(gf)*
fried **kibbeh** / bulghur, lamb mince, onion, chili labne

chicken shish kebab / bulghur pilaf, sumac onion parsley salad, toum
slow cooked lamb / parsley ezme, pickled eschallots, feta, roasted almonds *(gf)*

home made walnut **baklava** + clotted cream

*no alterations on menu items
please advise our staff any food allergies or intolerances*

*** (vg) vegan (gf) gluten free*