

designed to share / **set menu**

\$ 89 per person

house baked warm **puffy bread**

pan fried honey **haloumi**, walnuts, currants (gf)

**babaganoush** / open fire eggplant, tahini, garlic, spices, pomegranate (gf)

roasted **cauliflower** / raisin puree, almonds, warm hummus, zaatar, chili oil (gf, vg)

**beetroot salad** / whipped feta, hazelnuts, dried apricots, pomegranate molasses (gf)

grilled **calamari** / chili tomato ezme salsa (gf)

**chicken shish** kebab / bulghur pilaf, sumac onion parsley salad, pita, toum

slow cooked **lamb** / parsley ezme, pickled eschallots, feta, roasted almonds (gf)

flamed **köfte** / turkish lamb meatballs, broadbean piyaz salad, tomato ezme lavash

home made walnut **baklava**, clotted cream

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

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

*all payments are debit / credit card only  
we do not accept split bills*

*for all inquiries: [hello@aboveparsydney.com.au](mailto:hello@aboveparsydney.com.au)*

designed to share / **set menu**

\$ 59 per person

house baked warm **puffy bread**

**babaganoush** / open fire eggplant, tahini, garlic, spices, pomegranate *(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, pita, toum

slow cooked **lamb** / parsley ezme, pickled eschallots, feta, roasted almonds *(gf)*

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

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designed to share / lunch set menu

\$ 29 pp / min 2 people

house baked **bread**

pan fried **honey haloumi** / walnuts, currants *(gf)*

**babaganoush** / open fire eggplant, tahini, garlic, spices, pomegranate *(gf)*

roasted **cauliflower** / raisin puree, almonds, hummus, zaatar, chili oil *(vg, gf)*

**chicken shish** kebab / bulghur pilaf, sumac onion parsley salad, toum

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

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