

above par

designed to share / **set menu**

\$ 89 per person

freshly baked “**puffy**” **bread**

marinated **olives & pickles** (vg, gf)

atom / hung yoghurt, sun dried chilis, sesame, pinenuts (gf)

add on: pan fried **honey haloumi** / walnuts, currants (gf) 19 / serve

sesame **falafel** / green tahini dip (vg, gf)

beetroot salad / whipped feta, hazelnuts, dried apricots, green leaves (gf)

grilled **calamari** / caper berries, chili tomato ezme salsa (gf)

add on: **bulghur** rice / capsicum chutney, almonds 8 / serve

roasted **cauliflower** / anatolian style romesco, almonds, dukkah (vg, gf)

chicken shish kebab / 400gr tawook, bulghur, pita, toum

lamb **kofta** / tomato salsa, crushed parsley ezme, pita, labneh

home made **baklava**, clotted cream

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

no alterations on menu items

please advice our staff any food allergies or intolerances

all payments through debit / credit card only

we do not accept split bills

for all inquiries: hello@aboveparsydney.com.au

above par

designed to share / **set menu**

\$ 59 per person

freshly baked “**puffy**” **bread**

atom / hung yoghurt, sun dried chilis, sesame, pinenuts *(gf)*

fried **kibbeh** / bulghur, lamb mince, onion, chili laine, pistachio

add on: pan fried **honey haloumi** / walnuts, currants *(gf)* 19 / serve

roasted **cauliflower** / anatolian style romesco, almonds, dukkah *(vg, gf)*

beetroot salad / whipped feta, hazelnuts, dried apricots, green leaves *(gf)*

add on: **bulghur** rice / capsicum chutney, almonds 8 / serve

chicken shish kebab / 400gr tawook, bulghur, pita, toum

lamb **kofta** / tomato salsa, crushed parsley ezme, pita, labneh

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

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