

Flatbread with za'atar – 6

Hummus with flatbread – 14

add on options :

Add red wine braised beef brisket with broad beans and oregano – 12

Add prawns , scallops and squid cooked in a garlic , smoked paprika and lemon butter – 12

Muhamarra with flatbread – Roast red capsicum and walnut dip with pomegranate molasses and Aleppo pepper – 14

Baba ghanoush with flatbread – 14

Grilled half shell shark bay scallop with harissa butter sauce , preserved lemon and chives – 12

Falafel's with tahini dressing – 16

"Lamb arayes" – grilled flatbread stuffed with spiced minced lamb served with tahini yogurt and pickled chilli – 28

Beef tartare with green chilli, basil, parsley, smoked yogurt and crispy flatbread – 27

Labneh with confit cherry tomatoes, oregano and flatbread – 17

Souq dips and falafel platter ' – hummus , baba ghanoush , toum , muhammara and falafels with flatbread – 28

Hot honey prawns with Aleppo pepper, garlic and coriander – 28

Grilled lamb rump skewers with barberry yogurt dressing, rose pickled onions and sumac – 24

Beef kofta with pomegranate, sumac and dried mint – 26

Grilled half chicken, garlic yogurt marinade, toum – 32

Mussels in a harissa broth , cumin and harissa broth with chickpeas and coriander – 32

Grilled humpty doo barramundi marinated in chilli, cumin and coriander paste served on a broth of mussels , samphire , saffron and moghrabi- 38

"Tabbouleh" – bulgur, parsley, tomato, cucumber, mint, spring onion, lemon and garlic dressing – 14

"Fattoush" – cucumber, tomato, radish, baby cos, parsley, mint, and crispy flat bread with a pomegranate and sumac dressing – 16

Grilled asparagus and green beans with green harissa and pinenuts – 19

Baked sweet potato with goats cheese , pickled onions, pomegranate and mint – 16

Roast heirloom beetroots with harissa yogurt, hazelnuts and pomegranate dressing – 16

"batata harra" crispy baby potatoes tossed in tomato, chilli and coriander sauce – 14

Crispy baby potatoes, sumac salt and green harissa – 14

Saffron rice – basmati rice cooked in saffron and chicken stock – 8

FOOD MENU

Hummus with flatbread – 14

add on options :

Add red wine braised beef brisket with broad beans and oregano – 12

Add prawns , scallops and squid cooked in a garlic , smoked paprika and lemon butter – 12

Muhamarra with flatbread – Roast red capsicum and walnut dip with pomegranate molasses and Aleppo pepper – 14

Baba ghanoush with flatbread – 14

Falafel's with tahini dressing – 16

"lamb arayes" – grilled flatbread stuffed with spiced minced lamb served with tahini yogurt and pickled chilli – 28

Beef tartare with green chilli, basil, parsley, smoked yogurt and crispy flatbread – 27

Hot honey prawns with Aleppo pepper, garlic and coriander – 28

Labneh with confit cherry tomatoes, oregano and flatbread – 17

Grilled lamb skewers with barberry yogurt dressing, rose pickled onions and sumac – 24

Beef kofta with pomegranate, sumac and dried mint – 26

Souq dips and falafel platter ' – hummus , baba ghanoush , toum , muhammara and falafels with flatbread – 28

"souq sharing platter" hummus, baba ghanoush, toum, falafels, crispy squid, grilled lamb skewers, beef koftas , 'batata harra" and flatbread – 49

DESSERTS – 18

Sticky date pudding with salted caramel icecream and Afghanistan stye nougat coated almonds

Semolina custard in katafi pastry with pistachio icecream and rose

Watermelon, mascarpone icecream with date syrup, lemon granita and mint

BAR FOOD MENU

GIN & TONIC - 15

Sativa Gin

Fever Tree Indian Mediterranean Tonic Water, Lime

Shiraz Gin

Fever Tree Indian Tonic Water, Dehydrated Lemon & Lime

Citrus Gin

Fever Tree Elderflower Tonic Water, Cucumber & Mint

BARREL-AGED COCKTAILS - 22

All rested on oak for 28 days before serving.

Negroni

Gin, Maidenii Sweet Vermouth, Campari, Sea Salt

Old Fashioned

Bourbon, Sugar, Bitters, Sea Salt

SIGNATURE SERVES

Elder x Gold - 18

Gin, Elder flower, Liqueur, Prosecco, Lemon & Black Walnut Bitters

Desert Bloom - 20

White Rum, Lemon, Jalap Syrup, Rose Water

Red Sands - 20

Reposado Tequila, Ginger, Yuzu & Fresh Lime, Crispy Chili Salt

Crystal Mojito - 20

Rum, Coconut, Mint, Lime

Silk & Spice - 20

Bourbon, Tahini, Infused Rose Water with Tea, Sesame

MOCKTAILS - 15

Souq Lemonade

Lemon, Mint, Soda, Touch of Orange Blossom

Cucumber Harmony

Cucumber, Mint, Lemon, Honey, Sparkling Water

Golden Mirage

Pineapple, Ginger, Lemon, Honey, Sparkling Water

DRINKS MENU

BEERS & SOFT DRINKS

TAP BEERS

Alby Draught Classic Lager 4.2% 13

Our award-winning, easy-drinking Australian lager brewed with nothing but water, hops, yeast and WA-grown barley.

Cannabis Botanical Ginger Beer 4.2% – 13

Freshly crushed ginger with sweet effervescence, dry finish

RWT The Range Pale Ale 4.5% – 12

Classic pale ale with vibrant hops and deep golden malts

Alby Crisp Mid-Strength Lager 3.5% 12

A refreshing lager that's goes perfect with sunshine, warm air, and good times

PACKAGED BEERS

Heaps Normal XPA 0.5% – 11

Full-flavoured XPA without alcohol

Margaret River Stout 5.8%–13

Full-bodied stout with chocolate, coffee, and earthy hops

SOFT DRINKS

Coca Cola, Coca Cola No Sugar, Schweppes Ginger Ale, Schweppes Soda Water, Sprite – 6, Orange Juice, Pineapple Juice, Cranberry Juice, Lemon Lime Bitters – 7

SPIRITS

Gin – 12

CBD Sativa Gin, WA | CBD Shiraz Gin, WA | Four Pillars, VIC | Four Pillars Shiraz, VIC | Roku, Japan

Rum – 13

Illegal Tender 1808, WA | Illegal Tender Spiced, WA

Scotch

Chivas Regal, Speyside – 13 | Glenmorangie La Santa, Highland – 16 | Laphroaig 10yr, Islay – 16 | Macallan 12yr, Speyside

Bourbon

Makers Mark, KY – 12 | Basil Hayden, KY – 14

International Whisky – 12

Jameson Black Barrel, Ireland

Agave – 12

El Jimador Reposado, Mexico | 400 Conejos Mezcal, Oaxaca

Vodka – 13

Cuprum Vodka, Bunbury | Haku, Japan | Ketel 1, Holland | Belvedere, Poland

Cognac

Martell VS, France – 12 | Hennessy VSOP, France – 16

Amaro & Vermouth (45ml pour) – 11

Amaro Montenegro, Italy | Cocchi Americano, Italy | Campari, Italy | Okar Amaro, SA | Maidenii Kina, VIC

Liquors – 12

Frangelico, Italy | Baileys, Ireland | Disaronno, Italy | Mr. Black, Australia

DRINKS MENU

ROSÉ • ORANGE

2025	Rosily Vineyard Gros Ventre Rose	Margaret River, WA	16	68
2023	Pierre et Papa Rose	Languedoc, France	14	58

RED

2023	In Dreams Pinot Noir	Yarra Valley, VIC	17	75
2022	Wignalls Pinot Noir	Great Southern, WA		105
2022	Vallone Flaminio Primitivo	Puglia, Italy		69
2023	Dominique Morel Beaujolais-Villages	Beaujolais, Fr		72
2021	Istine Chianti Classico DOCG	Chianti, Italy		110
2022	S.C. Pannell Montepulciano	Mclaren Vale, SA		78
2022	Bremerton Special Release Malbec	Langhorne Creek, SA	16	68
2022	Lake Breeze Malbec	Langhorne Creek, SA		68
2023	Soumah Barbera Nebbiolo	Yarra Valley, VIC		69
2023	Puppet Master Grenache	Swan Valley, WA		60
2022	Teusner The Dog Strangler Mataro	Barossa Valley S. A		85
2020	Picardy Merlot / Cab Sauv / Cab Franc	Margaret River, WA	17	75
2024	Via Caves Merlot	Margaret River	16	68
2023	Sons of Eden "Marschall" Shiraz	Barossa Valley, S.A.	17	75
2023	Domain Naturaliste "Rebus" Cabernet Sauvignon	Margaret River, WA		82

BUBBLES

N/V	Prosecco Lampo DOC Brut	Veneto, Italy	17	78
2016	SilverStream Blanc De Blanc	Denmark, WA		85

WHITES

2024	Forest Hill Block 2 Riesling	Great Southern, WA	17	75
2024	Talisman Riesling	Geograph WA		72
2024	Frankland Gruner Veltliner	Frankland River, WA		80
2024	Small Wonder landscape Riesling	Tamar Valley, TAS		75
2024	Domaine Sophie Claire Riesling	Barossa Valley, SA		90
2024	Mulline Pinot Gris	Bannockburn, VIC		85
2024	Puiattino Pinot Grigio	Friuli, Italy		70
2022	Knee Deep Pinot Grigio	Margaret River, WA	16	65
2022	Antonella Corda Vermentino di Sardegna	Sardinia, Italy		85
2024	Tim Adams Pinot Gris	Clare Valley, SA	16	65
2024	Totara Sauvignon Blanc	Marlborough N.Z	16	69
2023	Catalina Sounds of White Sauvignon Blanc	Marlborough N. Z		78
2023	Galafrey Muller Thurgau	Mount Barker, WA		65
2022	Ashbrook Estate Verdelho	Margaret River, WA		68
2024	Rosabrook Chardonnay	Margaret River, WA	17	78
2023	Plantagenet "York" Chardonnay	Great Southern, WA		90

SOUQ | SET MENU

\$AUD 85 | PERSON

Our set menu is designed for sharing — a celebration of color, spice, and soul. Every dish is crafted with seasonal ingredients and inspired by the vibrant markets and traditions of the Middle East.

A COCKTAIL TO START

Begin your culinary journey, a bold & vibrant start—bright citrus and spice inspired our signature **RED SANDS**

“SOUQ DIP PLATTER”

Hummus, baba ghanoush and toum with flatbreads

Falafels with tahini dressing

Beef tartare with green chilli, basil, parsley, smoked yogurt and crispy flatbread

Hot honey prawns with Aleppo pepper, garlic and coriander

Beef kofta with pomegranate, sumac and dried mint

Grilled half chicken,

Garlic yogurt marinade, toum and pickles

Mussels in a harissa broth,

Cumin, fenugreek with chickpeas and coriander

“tabbouleh”

Bulgur, parsley, tomato, cucumber, mint spring onion, lemon and garlic dressing

“Batata harra”

Crispy baby potatoes tossed in tomato, chilli and coriander sauce

Saffron rice

Basmati rice cooked in saffron and chicken stock



DESSERTS – 18

Sticky Date pudding with salted caramel icecream and Afghanistan style nougat coated almonds

Semolina custard in katafi pasty with pistachio icecream and rose

Watermelon, mascarpone icecream with date syrup, lemon granita and mint

BARREL AGED COCKTAILS – 22

NEGRONI

Gin, Sweet Vermouth, Campari and Sea Salt

OLD FASHIONED

Bourbon, Sugar, Bitters and Sea Salt

DELIGHTFULLY DECADENT

2021	Heggies Vineyard Botrytis Riesling (375ml)	Eden Valley, S.A.	18/65
NV	Dandelion Vineyards Legacy of Australia Pedro Ximenez (375ml)	S.A.	19/74



DESSERTS – 18

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