NUT FREE

Flatbread with za'atar – **8**

Hummus with flatbread – **16**

Baba ghanoush with flatbread – **16**

Falafel's with tahini dressing – **17**

"Lamb arayes" – grilled flatbread stuffed with spiced minced lamb served with tahini yogurt and pickled chilli – **24**

Beef tartare with green chilli, basil, parsley, smoked yogurt and crispy flatbread – **29**

Hot honey prawns with Aleppo pepper, garlic and coriander – **33**

Labneh with confit cherry tomatoes, oregano and flatbread – **19**

Grilled lamb rump skewers with barberry yogurt dressing, rose pickled onions and sumac – **27**

Beef kofta with pomegranate, sumac and dried mint – **26**

Grilled half chicken, garlic yogurt marinade, toum – **32**

'Ghormeh Sabzi' Persian style goat and herb braise with pickle lemon and kidney beans – **32**

"Tabbouleh" - bulgur, parsley, tomato, cucumber, mint, spring onion, lemon and garlic dressing – **16**

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

Braised fava beans and Brussel sprouts with lemon, 7 spice , cumin and tomato – **19**

Baked sweet potato with goats cheese , pickled onions, pomegranate and mint – **17**

"batata harra" crispy baby potatoes tossed in tomato, chilli and coriander sauce – **16**

Crispy baby potatoes, sumac salt and green harissa – **16**

Saffron rice - basmati rice cooked in saffron and chicken stock – **9**

NUT FREE

Flatbread with za'atar – **8**

Hummus with flatbread – **16**

Baba ghanoush with flatbread – **16**

Falafel's with tahini dressing – **17**

"Lamb arayes" – grilled flatbread stuffed with spiced minced lamb served with tahini yogurt and pickled chilli – **24**

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Crispy baby potatoes, sumac salt and green harissa – **16**

Saffron rice - basmati rice cooked in saffron and chicken stock – **9**

DAIRY FREE

Flatbread with za'atar **– 8**

Hummus with flatbread **– 16**

Muhamarra with flatbread - Roast red capsicum and walnut dip with pomegranate molasses and Aleppo pepper **– 19**

Baba ghanoush with flatbread **– 16**

Falafel's with tahini dressing **– 17**

"Lamb arayes" – grilled flatbread stuffed with spiced minced lamb served with pickled chilli **– 24**

Beef tartare with green chilli, basil, parsley, smoked yogurt and crispy flatbread **– 29**

'Ghormeh Sabzi' Persian style goat and herb braise with pickle lemon and kidney beans **– 32**

Souq dips and falafel platter ' - hummus , baba ghanoush , toum , muhammara and falafels with flatbread **- 33**

Samak harra - humpty doo barramundi fillet chargrilled with a chilli , Coriander and cumin marinade served with a Syrian style Zhoug sauce- **34**

"Tabbouleh" - bulgur, parsley, tomato, cucumber, mint, spring onion, lemon and garlic dressing **– 16**

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

"batata harra" crispy baby potatoes tossed in tomato, chilli and coriander sauce **– 16**

Crispy baby potatoes, sumac salt and green harissa **– 16**

DAIRY FREE

Flatbread with za'atar **– 8**

Hummus with flatbread **– 16**

Muhamarra with flatbread - Roast red capsicum and walnut dip with pomegranate molasses and Aleppo pepper **– 19**

Baba ghanoush with flatbread **– 16**

Falafel's with tahini dressing **– 17**

"Lamb arayes" – grilled flatbread stuffed with spiced minced lamb served with pickled chilli **– 24**

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"batata harra" crispy baby potatoes tossed in tomato, chilli and coriander sauce **– 16**

Crispy baby potatoes, sumac salt and green harissa **– 16**

GLUTEN FREE

Falafel's with tahini dressing **– 17**

Beef tartare with green chilli, basil, parsley, smoked yogurt **– 29**

Labneh with confit cherry tomatoes, oregano **– 19**

Grilled lamb rump skewers with barberry yogurt dressing, rose pickled onions and sumac **– 27**

Beef kofta with pomegranate, sumac and dried mint **– 26**

Grilled half chicken, garlic yogurt marinade, toum **– 32**

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Samak harra - humpty doo barramundi fillet chargrilled with a chilli , Coriander and cumin marinade served with a Syrian style Zhoug sauce- **34**

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

Braised fava beans and Brussel sprouts with lemon, 7 spice , cumin and tomato **– 19**

Baked sweet potato with goats cheese , pickled onions, pomegranate and mint **– 17**

Grilled baby carrots with garlic , parsley and Parmesan and a zaatar mayonaisse **– 16**

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

Crispy baby potatoes, sumac salt and green harissa **– 16**

Saffron rice - basmati rice cooked in saffron and chicken stock **– 9**

GLUTEN FREE

Falafel's with tahini dressing **– 17**

Beef tartare with green chilli, basil, parsley, smoked yogurt **– 29**

Labneh with confit cherry tomatoes, oregano **– 19**

Grilled lamb rump skewers with barberry yogurt dressing, rose pickled onions and sumac **– 27**

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Saffron rice - basmati rice cooked in saffron and chicken stock **– 9**

SHELLFISH FREE

Flatbread with za'atar – **8**

Hummus with flatbread – **16**

Muhamarra with flatbread - Roast red capsicum and walnut dip with pomegranate molasses and Aleppo pepper – **19**

Baba ghanoush with flatbread – **16**

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VEGETARIAN/ VEGAN

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SEAFOOD FREE

Flatbread with za'atar **– 8**

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