

Mezze

Harissa marinated mixed olives	VEGAN	V	DF	GF	NF		
Mecca Bah dips and Turkish bread		V					NC
Hommus topped with spiced lamb, pinenuts, and herbs, Lebanese za'atar bread							
Hot Turkish bread		V			NF		NC
Hot Turkish bread (No ghee)	VEGAN	V	DF		NF		NC NG
Labna		V		GF			NC NG
Labna (No dukkah)		V			NF		NC NG
Hummus	VEGAN	V	DF	GF	NF		NC NG
Baba Ganoush		V		GF	NF		NC NG
Sweet potato falafels with tahini sauce		V		GF	NF		
Sweet potato falafels (No tahini)	VEGAN	V	DF	GF	NF		
Chickpea battered mussels, almond skordalia				GF			
Chickpea battered mussels (No almond skordalia)			DF		NF		
Moroccan potato cakes filled with goats cheese and pinenuts		V					NC
Bastilla, Moroccan chicken pasteries							NC
Baked Haloumi with pomegranate, mint salad, and lemon		V		GF			NC
Baked Haloumi with pomegranate, mint salad, and lemon (No pinenuts)		V		GF	NF		NC
Kataifi pastry filled with Middle Eastern cheeses		V					NC
Spicy lamb and pinenut boureks							
Cauliflower	Vegan	V	DF	GF	NF		NC NG
Can be NG and DF							
Lamb Sfiha – open pastry with spiced lamb, tomato, mint, and lemon					NF		
Harira Soup: vegetarian, chickpea, and lentil soup	VEGAN	V	DF	GF	NF		
Harira Soup: spicy lamb, chickpea, and lentil soup			DF	GF	NF		

Salads

Beetroot, radish, and rocket salad with pomegranate dressing	VEGAN	V	DF	GF	NF	NC	NG
Cous Cous salad & shrimp w. tomato, cucumber and corn			DF			NC	NG
Pear cous cous w. merguez sausage, tomato, rocket, onion w. lemon dressing		V	DF		NF	NC	NG
Can be Vegetarian without merguez							
Mixed quinoa, roasted pumpkin, snow pea tendril, asparagus, fetta w apple balsamic dressing (no fetta)	VEGAN	V	DF	GF	NF	NC	
	VEGAN	V	DF	GF	NF		
Fattoush: Lebanese bread salad	VEGAN	V	DF		NF	NC	NG
Fattoush: Lebanese bread salad (No bread)	VEGAN	V	DF	GF	NF	NC	NG
Tabbouleh	VEGAN	V	DF		NF	NC	
Tabbouleh (No boughal)	VEGAN	V	DF	GF	NF	NC	

Desserts

- All ice creams are **Gluten Free** except the Strawberry and Boysenberry
- Blood Orange Sorbet is the only **Dairy Free** ice cream

Sticky date and banana pudding		V				NC	NG
Yoghurt, semolina, and pistachio cake with rose water syrup		V				NC	NG
Flourless orange and almond cake		V		GF		NC	NG
Chocolate and Turkish delight brownie		V			NF	NC	NG
Orange blossom cheesecake with pomegranate, raspberry and honey syrup		V		GF		NC	NG
Lebanese ladies' fingers		V				NC	NG
Turkish delight			DF	GF	NF	NC	NG

Pistachio/ Walnut Maamoul	V			NC	NG
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Moroccan Tagines served with cousous

- All tagines can be served **Gluten Free** when couscous is replaced with rice

Lamb with preserved lemon, green olives, and harissa		DF		NF	
Chicken with cinnamon, raisins, almonds, sesame, and honey		DF			
Chicken with cinnamon, raisins, almonds, sesame, and honey (No almonds)		DF		NF	
Seafood: Barramundi, mussels, local prawns with harissa, tomatoes, and preserved lemon		DF		NF	
Roasted seven vegetables, flavoured with chermoula spices	VEGAN	V	DF		NF
Lamb meatball with egg and spicy tomato sauce		DF			
Lamb meatball with egg and spicy tomato sauce (No pinenuts)		DF		NF	
Beef with ras el hanout spices, sweet potatoes, carrots, and preserved figs		DF		NF	

Grills

- Grills can be made **Dairy Free** on request
- Grills can be made **Gluten Free** on request

Moroccan spiced calamari with Turkish bean salad		DF	GF	NF	
Vine leaf wrapped Barramundi char grilled with hummus, parsley, artichoke, and olive salad		DF	GF	NF	NC
Spiced Lamb shank w. pearl cous cous, tomato, cucumber, onion, parsley		DF			
Can make GF					
Tunisian salmon fillet served w. pearl cous cous, rocket, fetta, tomato & lemon					NG
Garlic chicken kebeb, mjaddarah and tabbouleh				NF	NC
Tsire spiced lamb kebeb with fragrant rice pilaf and eggplant imam biyalidi			GF		
Mixed grill – Garlic chicken & Tsire spiced lamb, served with minted yogurt and lemon (no yogurt, NF upon request)		DF	GF		
Baharat spiced lamb shish served with Lebanese flat bread, tomato, cucumber, fresh herbs, and fragrant rice pilaf NF & GF upon request)			GF	NF	
Chermoula spiced quail w cucumber and pomegranate salad and quinoa pilaf		DF	GF	NF	

Turkish Pizza

- Pizzas can be served **Dairy Free** on request
- Tomato sauce used on most pizzas contains garlic and chilli

Spit roast lamb, rocket, yogurt, and sumac					NF
Cauliflower, merguez sausage, roasted capsicum, fetta, tomato sauce					NF
Roast zucchini, Middle Eastern cheese, lemon, and mint		V			NF NC NG
Roast zucchini, lemon, and mint (No cheese)	VEGAN	V	DF		NF NC NG
Mixed seafood pizza with cheese			DF		NF
Spiced chicken with eggplant, rocket, and tahini sauce					NF
Harissa spiced tomato, haloumi, parsley, and eggplant		V			NF
Eggplant, tomato, goat cheese w harissa and za'tar base		V			NF
Harissa spiced tomato, parsley, and eggplant (No haloumi)	VEGAN	V	DF		NF
Turkish lamb kofte, spicy tomato sauce and yoghurt (no yoghurt)			DF		NF
Roast pumpkin, chilli, pomegranate jam, and fetta		V			NF
Roast pumpkin, chilli, and pomegranate jam (No fetta)	VEGAN	V	DF		NF

NF = Nut Free **VEGAN** = Vegan
V = Vegetarian **NC** = No Chill
DF = Dairy Free **GF** = Gluten
Free