

# BOTTOMLESS BRUNCH

**\$45pp**

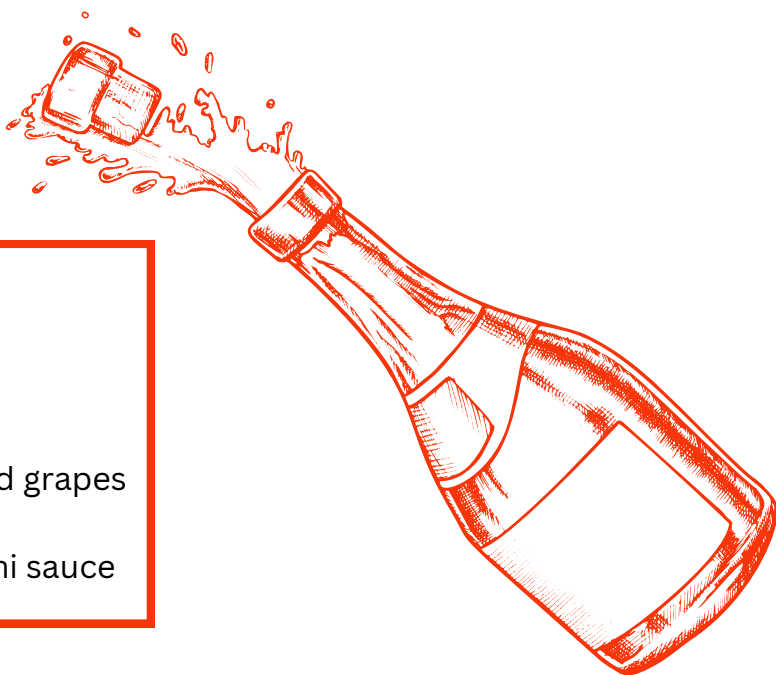
Crittenden 'Pinnocchio' pinot grigio

Crittenden 'Pinocchio' Sangiovese

Maison Breban 'La Tonelle' Rose

Villa Sandi Prosecco NV

## CHOOSE A BANQUET



### MEZZE BANQUET 40pp

fried pita

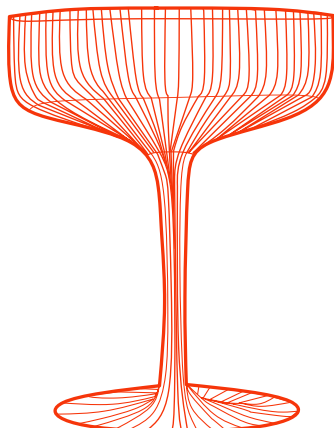
Awesome dips

Homemade lebanese bread, za'atar

evoo Shanklish borek, burnt honey, pickled grapes

Falafel, green tahini

Harissa hot sauce quail, Persian lime, tahini sauce



### CHICKEN AND TOUM 45pp

housemade Lebanese bread, za'atar, olive oil  
chargrilled chicken, guindilla, toum, fermented cabbage  
fattoush, sumac, pita, local heirloom tomatoes  
fries, tahini mayo, green spice

Banquets require a min of 2 people and must be ordered as a whole table. bottomless brunch must be ordered with a banquet. Please advise us of allergies or dietary considerations we cannot however guarantee the absence of allergens in our dishes due to all foods being prepared in the same kitchen.

One bill per table or split bill evenly only. We impose a surcharge of 0.56% - 1.91% on the transaction amount of card products, which is not greater than our cost of acceptance. 10% surcharge applies on Sunday, 17% surcharge applies on public holidays

# LUNCH

## MEZZE

fried pita bread 8 df vg

housemade Lebanese bread, za'atar, olive oil 10 df vg

hummus, pomegranate, chickpea, basturma oil 13gf vg

labne, olive oil, za'atar 12 gf v

babaganoush, green oil, pepita dukkah 13 gf df vg

falafel, green tahinni (3 pieces) 15 gf v

octopus, basturma tahini, burnt citrus dressing 22 gf df

foraging plate, vegetables from our associated farms, fermented carrot labne 16 gf v

saganaki, honey, walnut, pickled wax apple 24 (serves 2) gf v

batata harra[crispy spicy potatoes]20gf df

fries, tahini mayo, green spice 15 gf df

## CHARCOAL BBQ

wagyu flank skewer, zhoug, pine nut dukkah 28 gf df

hawaij chicken skewer, garlic emulsion, aleppo 21 gf df

market fish skewer, green tomato, hawaij butter 25 gf

coal grilled prawn, sabzi, harissa butter and chives 13 ea

chargrilled chicken, guindilla, toum, fermented cabbage half 35 | whole 60 gf df

12 hour cooked lamb shoulder, daily salad + Lebanese bread half 70 |whole 120 gf or df

## VEGGIES & SALADS

daily selection of fresh salads from our cabinet (choice of up to 3) 24

fattoush, sumac, pita, local heirloom tomatoes 24 gf or df v

sugar snaps, harissa butter, ras sesames 18 v gf

heirloom beetroots, pomegranate molasses, labne 21 gf

**DESSERTS** - housemade sweets - today's selection available on request POA

### **CHICKEN AND TOUM** (min 2 pax) 45pp

housemade Lebanese bread, za'atar, olive oil df vg

chargrilled chicken, guindilla, toum, fermented cabbage gf df

fattoush, sumac, pita, local heirloom tomatoes op/gf df

fries, tahini mayo, green spice gf df

*Come  
Sit  
Eat*

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