

LUNCH

Come, Sit, Eat.

MEZZE

fried pita bread 8 df vg

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

hummus, pomegranate, chickpea, basturma oil 13 gf 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] 20 gf 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 buLer, ras sesames 18 v gf

heirloom beetroots, pomegranate molasses, labne 21 gf

CHICKEN AND TOUM 45pp [min 2 pax]

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

DESSERT - housemade sweets - today's selection available on request

POA

BANQUETS

Come, Sit, Eat.

THE GREEN FEAST 55pp

housemade lebanese bread df vg

hummus, pomegranate, chickpea, basturma oil gf vg

charcoal hawaj chicken, toum, fermented cabbage gf df

faLoush, sumac, pita, local heirloom tomatoes gf or df v

batata harra, harissa paste, harra spice, lemon gf df v

THE GREEN FEAST 75pp

housemade lebanese bread df vg

fried pita, harissa marinated olives df vg

labne, olive oil, za'atar gf v

hummus, pomegranate, chickpea, basturma oil gf vg

baba ganoush, pepita dukkah, herb oil gf df vg

charcoal hawaj chicken, toum, fermented cabbage gf df

whole 12 hour cooked lamb shoulder gf or df

tabouli, bulghur wheat, pomegranate, lemon v df

faLoush, sumac, pita, local heirloom tomatoes gf or df v

batata harra, harissa paste, harra spice, lemon gf df v

+ banquet menus designed for order by whole table only, cannot be combined with a la carte (2-8 people)

+ 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

+ we impose a surcharge of 0.56% - 1.91% on the transaction amount of card payments, which is not greater than our cost of acceptance

+ 10% surcharge applies on Sunday, 17% surcharge applies on public holidays