

CHEF'S TABLE

5:00pm - 8:30pm

Tuesday - Saturday

MEZZE PLATE

House made dips, dukkah, marinated olives, pickled vegetables and organic sourdough (VGN)

FALAFELS

Hand-rolled falafels, coconut yoghurt and green leaves (VGN)

12 HOUR LAMB SHOULDER

Middle Eastern spice, mint yoghurt, jeweled quinoa salad, baby spinach and fresh herbs

OR

PERSIAN PUMPKIN SALAD

Dukkah crusted spiced pumpkin, **Laud's** plant based fetta, jeweled quinoa salad, baby spinach and fresh herbs (VGN)

SPICED CAULIFLOWER

Coconut yoghurt, sumac and pomegranite (VGN)

TURKISH DELIGHT PANNA COTTA

Persian fairy floss and almond biscotti (V)

\$39 per head
minimum 2 diners