

Happy Hour Menu \$15 each

Thursday & Friday 530 – 630

Middle Eastern spicy lamb mince, pine nuts, hummus, rocket, pita bread (gf*)

Crispy pork belly, pickled quince, green apple red cabbage salad, jus (20-minute cooking time) (gf) (df)

Moroccan chicken breast, basturma, roasted pumpkin, haloumi, cranberries, lemon rocket salad (gf) (v*) (df*)

Fried cauliflower, eggplant jam, tahini sauce, pine nuts (v) (gf) (df)

Almond crumbed chicken, honey pomegranate glaze, Middle Eastern noodle pilaf (df*)

Falafel, chakchouka, garlic tahini sauce, Lebanese bread (v) (gf*)

Hazelnut dukkah salt and pepper squid, smashed avocado, paprika aioli, rocket, lemon dressing (gf) (df)

Harissa spiced chicken wingettes, toum (garlic sauce) (gf)

Za'tar Lamb souvlaki, lemon aioli, rocket, pickled turnip salad fresh Lebanese bread (gf*) (df)

Wagyu beef rump, beetroot, bulgarian feta, spinach salad, harissa mustard dressing (gf) (df*)

Fattoush salad / cos lettuce, tomato, cucumber, capsicum, radish, sumac, mint, crisp bread (v) (df) (gf*)

Grilled halloumi cheese, muhammara sauce, lemon parsley salad, Lebanese bread (v) (gf*)

Dips plate / hummus, babaganouj, beetroot, chermoula olives, mixed breads (v) (gf*)

Sumac chili chips with aioli (v) (gf) (df) 9

KIDS MENU

Ages 2-12 all served with chips, salad, small tap soft drink & gelato \$ 15

Cornflake crumbed chicken (df)

Fried calamari (df) (gf)

Fresh battered flathead (df)

Beef steak (df) (gf)

Happy Hour Drinks \$6

Craft Beer and Cider on tap, Light Beer

House Wines: Chalk Hill South Australian,
Bubbles, Semillon Sauvignon Blanc, Cabernet Merlot