

# BREAKFAST last orders 1145 am

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Turkish bread with homemade jam (v)(df*)(gf*)	6
Yoghurt panacotta, saffron poached pear, spiced nut granola, anise	17
Buttermilk pancake, double cream, organic maple syrup, vanilla bean ice cream (v)	18
Add strawberries   +4                      Add banana   +4	
Meze Me brioche French toast, crispy bacon, Persian fig compote, double cream (v*)	20
Wild Mushrooms, za'atar Pita, Bulgarian feta heirloom tomato salad, poached egg (v*)(gf*)(df)	22
Omelette of the day, za'atar Turkish toast (gf*)(v*)	19
Eggs benedict, Moroccan spiced hollandaise, asparagus (gf*)(v*)	22
Ham / Smoked salmon / Bacon / Sujuk	
Kellyville free range eggs, za'atar Turkish toast (df*)(gf*)(v)	12
Poached / Scrambled / Fried	
<b>Sides (each)</b>	
Hash brown / Mushroom / Baby spinach / Fried halloumi cheese / Feta cheese / Bacon	4
Avocado / Baked beans / Merguez sausage / Roast tomato/ 2 Extra eggs	
Sujuk / Smoked salmon	5
<b>Meze Me Big Breakfast (gf*)(df*)(v*)</b>	23
Kellyville free range eggs – Poached / Scrambled / Fried	
Za'atar Turkish toast, bacon, hash brown, mushroom, roast tomato, fried halloumi cheese, baked beans, Merguez sausage	
<b>Breakfast Tagines (for 1 or 2) (half lamb and half pumpkin add \$2) (gf*)(df*)(v*)</b>	
<b>Za'atar Turkish toast and Lebanese bread / all served with Kellyville free range eggs</b>	
Lamb mince, onion jam, spinach, roast tomato, bell peppers, feta	23 / 44 for 2
Roasted pumpkin, onion jam, spinach, roast tomato, chickpea, bell peppers, feta (v)	23 / 44 for 2
<b>Kids Breakfast</b> age 2-12 (includes small apple / orange juice)	
Kids buttermilk pancakes, double cream, organic maple syrup, vanilla bean ice cream (v)	14
Turkish toast, one bacon rasher, one egg, one hash brown (gf*)(df*)(v*)	14

(df) dairy free | (v) vegetarian | (gf) gluten free | (\*) indicates dish may be altered to suit (stated\*) dietary requirement

## MEZE PLATE of the day (for minimum two or more) (gf\*)(df\*)(v\*)

Tabouli, hummus, babaghanouj and beetroot dips

4 chef's choice meze of the day, with mixed Lebanese bread.

20 p.p

## MEZE (1 plate serves 4 to share, if sharing)

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Dips plate / hummus, babaganouj, beetroot, chermoula olives, mixed breads (v) (gf*)	18
Middle Eastern spicy lamb mince, pine nuts, hummus, rocket, pita bread (gf*)	20
Crispy pork belly, pickled quince, green apple red cabbage salad, jus (20 minute cooking time) (gf)(df)	22
Moroccan chicken breast, basturma, roasted pumpkin, haloumi, cranberries, lemon rocket salad (gf)(v*)(df*)	22
Fried cauliflower, eggplant jam, tahini sauce, pine nuts (v) (gf) (df)	18
Almond crumbed chicken, honey pomegranate glaze, Middle Eastern pilaf (df*)	20
Falafel, chakchouka, garlic tahini sauce, Lebanese bread (v) (gf*) (df)	18
Crispy kataifi wrapped king prawns, muhammara sauce, preserved lemon, braised fennel, freekeh	24
Hazelnut dukkah salt and pepper squid, smashed avocado, paprika aioli, rocket, lemon dressing (gf) (df)	20
Harissa spiced chicken wingettes, toum (garlic sauce) (gf)	18
Sticky lamb ribs, honey pomegranate sauce, fried shallot, coriander(gf)(df)	23
Wagyu beef souvlaki, preserved lemon zhoug sauce (gf)(df)	23
Fattoush salad / cos lettuce, tomato, cucumber, capsicum, radish, sumac, mint, crisp bread (v) (df) (gf*)	15
Grilled halloumi cheese, muhammara sauce, lemon parsley salad, Lebanese bread (v) (gf*)	16

## MAINS Allow 20-minute cooking time.

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Scotch fillet 300g, 200 day grain fed, harissa kipfler potato, cavolo nero, Moroccan butter, jus (gf)(df*)	37	
Duck breast, quince, celeriac mousse, falafel, green beans, parsnip crisps, port wine jus (gf)	35	
Chicken kataifi stuffed with chakchouka, baby spinach, wild mushroom ragout	32	
Crispy sumac salmon, braised fennel, freekeh, smashed avocado, orange walnut salad, citrus dressing (gf*)(df*)	36	
Fish of the Day	Please see your waiter / waitress	Market Price / See Specials

## TAGINES served with labneh and/or harissa

Moroccan spiced vegetable tagine, lentils, preserved lemon, sultanas, tahini sauce, golden carrot couscous	(v)(gf*)(df*)	32
Beef short rib tagine, Baharat, medjool, date, fennel, green lentils, chachouka, golden cous cous (gf*,df*)		38
Lamb rack (4 bone) tagine, ras el hanout, roast pumpkin, sujuk, feta, bell peppers, golden couscous (gf*,df*)		39

See wait staff for tagine special of the week

## LUNCH ONLY (for 1 or 2) (half lamb and half pumpkin add \$2) (gf\*) (df\*)(v\*)

Served with Turkish toast / Lebanese bread and Kellyville free range eggs

Lamb mince, onion jam, spinach, roast tomato, bell peppers, feta (df*)(gf*)	23 / for 2	44
Roasted pumpkin, onion jam, spinach, roast tomato, chickpea, bell peppers, feta (v)(df*)(gf*)	23 / for 2	44

## SIDES

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Sumac chili chips with aioli (v) (gf) (df)	9
Fried halloumi cheese (v) (gf)	5
Fresh Lebanese	1
Gluten free bread / Turkish bread / Lebanese crisp bread	3.5
Seasonal green vegetables, Moroccan butter, toasted almonds, lemon (v) (gf) (df*)	10

## KIDS MENU

Ages 2-12 ALL SERVED WITH CHIPS, SALAD, SMALL TAP SOFT DRINK & GELATO

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Cornflake crumbed chicken (df)	15
Fried calamari (df) (gf)	15
Fresh crumbed flathead (df)	15
Beef steak (df) (gf)	15

# DESSERT

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Banana and cinnamon donut, cardamom crumb, orange blossom white chocolate ganache, vanilla gelato ( please allow 15 min cooking time)	15
Caramelised lemon tart, double cream, crushed pistachio, blood orange sorbet (v)	13
Strawberry cheesecake, macadamia pistachio crumb, rosewater berry terrine, honey katafi crisp (*gf)	14
Chocolate brownie, Turkish delight gel, baklava, fairy floss, white chocolate gelato (v)(gf*)	13
Selection of gelato, berry compote, pistachio, fairy floss (v) (gf*) (df*)	13
Vanilla crème brulee, rhubarb compote (v) (gf)	13
Affogato	
Hazelnut gelato, frangelico liqueur, chocolate ganache, espresso (*gf) (v)	16
Baklava (2 pieces)	5

## Desserts to Share

### Plate to share for two

Chocolate brownie, Turkish delight, baklava, sugar coated almonds, white chocolate gelato, fairy floss (gf*)	25
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### Yoghurt panacotta

Saffron poached pear, orange blossom, pistachio crack , anise (for 2) (gf)	18
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### Dessert meze plate for four

A selection of our five finest desserts to share	54
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**Cakeage** when you BYO your own cake / per person 2 / 4 with gelato

(No Cakeage charge if you purchase dessert)

## COLD DRINKS

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### Daylesford & Hepburn Organic Sparkling

300mL sparkling mineral water	4.5
750mL sparkling mineral water	7
Apple sparkling / Blood orange sparkling / Pink grapefruit / Organic cola / Organic ginger beer	5.5

### On Tap

Pepsi / Solo / Lemonade / Creaming Soda / Dry Ginger Ale / Sunkist	Kids 3 / 4.5
Lemonade Grenadine (pink lemonade)	Kids 3.5 / 5

<b>Lemon Lime &amp; Bitters</b>	5
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### Bottled

Coke / Diet Coke / Coke Zero / Cascade Tonic	5
Iced Tea – Lemon / Peach	5

### Juices

Freshly squeezed watermelon, pink lady apple, mint	Kids 4.5 / 9
Bilpin 100% apple juice	Kids 4 / 7
Freshly Squeezed Orange Juice	Kids 4 / 8

### Cold Milk blends

Toby's Estate double shot coffee frappe	8
Toby's Estate double shot iced latte	5
Add ice cream  +2	
Iced chocolate / Iced organic chai	8
Milkshakes – Chocolate / Caramel / Strawberry / Vanilla	
Kids   3.5    Regular   7    Large   8    Malt   + 0.5    Thick shake   + 4	

## HOT DRINKS Toby's Estate Woolloomooloo blend coffee and teas

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Espresso / Long black	3.5
Flat white / Cappuccino / Macchiato / Piccolo	4.3
Café latte / Organic Chai latte / Mocha / Hot chocolate	4.8
Mug / Extra shot / Coffee syrups	+ 0.5
Freshly ground Toby's Estate decaf / Bon Soy / Lactose free milk	+0.5

Babycino	1.5
Pot of Tea – Toby’s breakfast blend / Earl grey / Chamomile / Peppermint / China green sencha	4.5