

Nº 100^{FL}

À LA CARTE MENU

MEZZE

Jibneh, halloumi, shanklish, preserved lemon & smoked labneh	9ea
Baharat cured wagyu beef, pickled onion & tahini on kataifi	9ea
Samkeh harra, snapper & spiced tahini on house crumpet	9ea
Labneh, tomato, cucumber & pepitas served with house pita bread	16
Hummus, spiced burnt butter & cashews served with house pita bread	18

SMALL PLATES

Cauliflower, dukkah, tahini & zhoug	19
Corn ribs, aleppo pepper butter, shanklish & macadamia	19
Kingfish basturma, toum & sumac shallots	24
Lamb shawarma arayes, bewaz & tahini in house pita bread	25

LARGE PLATES

Roast pumpkin, date pekmez, walnuts, pomegranate & pickles	34
Farrouj, spiced chicken, potato, preserved lemon & toum	39
Barramundi, zhoug, black garlic tarator & chickpeas	42
400g dry aged rib eye, café de Beirut butter & pomegranate jus	59

SIDES

Fattoush salad	16
Batata harra, spiced potatoes, toum & lemon	16
House pita bread	6
Mixed pickles	6

FEED ME MENU

75pp

Groups of 6 and above are required to dine on the \$75 Feed Me menu. Please inform your server of any dietary requirements and the menu will be adjusted accordingly. Please note a 10% surcharge applies on weekends and a 15% surcharge on public holidays. All card payments incur a 1.65% bank surcharge.

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AFTER DINNER

Sticky date pudding, tahini caramel & labneh ice cream	15
Panna cotta, raspberry sorbet, kataifi, arak & sumac peaches	15
House made tart, ask your server for today's offering	9
No. 100 cheese plate, a selection of cheeses served with honeycomb, quince, figs & saffron poached pear	29

SWEET WINE & FORTIFIED

	90ml/60ml
Semillon	
2022 Andrew Thomas 'Elevage' Hunter Valley, NSW	16
Moscato d'Asti	
2022 Massolino Piedmont, ITA	18
Mistelle	
2022 Scintilla 'Les Petits Riens' Adelaide Hills, SA	13
Pedro Ximénez	
2020 Toro Abalá 'Don PX' Andalucía, SPA	21

DIGESTIF & BRANDY

	45ml/30ml	
Terroso Amaro	Melbourne	15
Amaro Nonino	Italy	16
Amaro Lucano	Italy	14
Dom Benedictine	France	16
Martell VSOP, Cognac	France	19
Victor Gontier, Calvados	France	21

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FEED ME MENU

75pp

Jibneh, halloumi, shanklish, preserved lemon & smoked labneh
Hummus, spiced burnt butter & cashews
Served with house pita bread & mixed pickles

Add On

*Samkeh harra, snapper & spiced tahini on house crumpet
+9pp*

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Kingfish basturma, toum & sumac shallots
Lamb shawarma arayes, bewaz & tahini in house pita bread

Add On

*Cauliflower, dukkah, tahini & zhoug
+8pp*

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Farrouj, spiced chicken, potato, preserved lemon & toum
Served with fattoush salad

Main Upgrade

*400g dry aged rib eye, café de Beirut butter & pomegranate jus
Served with batata harra, spiced potatoes, toum & fattoush salad
+15pp*

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Sticky date pudding, tahini caramel & labneh ice cream

Available for 2+ guests. Groups of 6 and above are required to dine on the \$75 Feed Me menu. Please inform your server of any dietary requirements and the menu will be adjusted accordingly. Please note a 10% surcharge applies on weekends and a 15% surcharge on public holidays. All card payments incur a 1.65% bank surcharge.

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BAR MENU

SNACKS

Za'atar olive oil served with sumac pita chips	6
Mixed pickles	6
Marinated Mount Zero olives	9
No. 100 cheese plate, a selection of cheeses served with honeycomb, quince, figs, saffron poached pear & house pita bread	29
No. 100 charcuterie plate, a selection of cured meats, served with olives, pickles & house pita bread	29

MEZZE

Jibneh, halloumi, shanklish, preserved lemon & smoked labneh	9ea
Baharat cured wagyu beef, pickled onion & tahini on kataifi	9ea
Samkeh harra, snapper & spiced tahini on house crumpet	9ea
Labneh, tomato, cucumber & pepitas served with house pita bread	16
Hummus, spiced burnt butter & cashews served with house pita bread	18

SMALL PLATES

Cauliflower, dukkah, tahini & zhoug	19
Corn ribs, aleppo pepper butter, shanklish & macadamia	19
Kingfish basturma, toum & sumac shallots	24
Lamb shawarma arayas, bewaz & tahini in house pita bread	25

Bar menu is not available in the dining room. Please inform your server of any dietary requirements and the menu will be adjusted accordingly. Please note a 10% surcharge applies on weekends and a 15% surcharge on public holidays. All card payments incur a 1.65% bank surcharge.

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SOUFRA LUNCH MENU 45pp

Hummus, spiced burnt butter & cashews served with house
pita bread

Cauliflower, dukkah, tahini & zhoug

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Farrouj, spiced chicken, potato, preserved lemon & toum
Fattoush salad

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Daily tart

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**Add a glass of house wine
\$10**

Available for 2+ guests, Tuesday - Saturday between 11am - 3pm. Ask your server for today's house wine offerings. Groups of 6 and above are required to dine on the \$75 Feed Me menu. Please inform your server of any dietary requirements and the menu will be adjusted accordingly. Please note a 10% surcharge applies on weekends and a 15% surcharge on public holidays. All card payments incur a 1.65% bank surcharge.