

Nº 100^{FL}

À LA CARTE MENU

MEZZE

Sambouski, halloumi, shanklish, za'atar & smoked labneh	9ea
Samkeh harra, snapper & spiced tahini on house crumpet	9ea
Labneh, tomato, cucumber & pepitas served with house pita bread	17
Hummus, spiced burnt butter & cashews served with house pita bread	19
Mixed pickles	6

SMALL PLATES

Cauliflower, dukkah, tahini & zhoug	21
Kingfish basturma, toum & sumac shallots	24
Spiced lamb ribs, preserved lemon labneh & pickled green chilli	25

LARGE PLATES

Roast pumpkin, date pekmez, walnuts, pomegranate & pickles	36
Farrouj, spiced chicken, potato, preserved lemon & toum	44
400g wagyu sirloin MB5+, café de Beirut butter & pomegranate jus	68

SIDES

Fattoush salad	18
Batata harra, spiced potatoes, toum & lemon	18
House pita bread	6

FEED ME MENU

75pp

Groups of 6+ 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.

Nº 100^{FL}

BAR MENU

SNACKS

Za'atar olive oil served with crispy 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

Sambouski, halloumi, shanklish, za'atar & smoked labneh	9ea
Samkeh harra, snapper & spiced tahini on house crumpet	9ea
Labneh, tomato, cucumber & pepitas served with house pita bread	17
Hummus, spiced burnt butter & cashews served with house pita bread	19

SMALL PLATES

Cauliflower, dukkah, tahini & zhoug	21
Kingfish basturma, toum & sumac shallots	24
Spiced lamb ribs, preserved lemon labneh & pickled green chilli	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.

Nº 100^{FL}

FEED ME MENU

75pp

Sambouski, halloumi, shanklish, za'atar & 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

-

Kingfish basturma, toum & sumac shallots
Spiced lamb ribs, preserved lemon labneh & pickled green chilli

Add On

Cauliflower, dukkah, tahini & zhoug
+9pp

-

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

Optional Main Upgrade

Wagyu sirloin MB5+, café de Beirut butter & pomegranate jus
Served with batata harra, spiced potatoes, toum & fattoush salad
+20pp

-

Sticky date pudding, tahini caramel & labneh ice cream

Nº 100^{FL}

SOUFRA LUNCH MENU

45pp

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

Cauliflower, dukkah, tahini & zhoug

-

Farrouj, spiced chicken, potato, preserved lemon & toum

Fattoush salad

-

Daily tart

-

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+ 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.

Nº 100 ^{FL}

AFTER DINNER

Sticky date pudding, tahini caramel & labneh ice cream	15
Chocolate & blood orange tart, orange blossom cream	15
Preserved lemon meringue & pistachio tart	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
Manzanilla	
2022 Equipo Navazos 'I Think' Andalucía, SPA	13
Pedro Ximénez	
2020 Toro Abalá 'Don PX' Andalucía, SPA	21

DIGESTIF & BRANDY

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

Please inform your server of any dietary requirements and the menu will be adjusted accordingly.