

Nº 100^{FL}

ALACARTE MENU

MEZZE

Spring tart, shanklish, zhoug	9
Scallop fatteh, yoghurt, pinenuts	13 ^{ea}
Smashed cucumber, preserved lemon labneh, radish, herbs	17
Hummus, spiced burnt butter, cashews, house pita bread	19

SMALL PLATES

Smoked eggplant, tarator, fried shallots, lemon	22
Salmon Kibbeh nayyeh, turnips, preserved lemon, pitta crisps	25
Spiced rice, shredded roast duck, toasted nuts	25
Shish barak, yoghurt sauce, toasted pine nuts, burnt butter	20

LARGE PLATES

Roast pumpkin, date pekmez, walnuts + pomegranate	36
Farrouj butterflied spiced chicken, broad beans, Moghrabieh	44
Wagyu sirloin mb9+, cafe de Beirut butter, pomegranate jus	75

SIDES

Fattoush salad	18
Batata harra spiced potatoes, toum, lemon	18
House pita bread 2pce	6

FEED ME MENU

75pp

Groups of 6+ are required to dine on our FEED ME menu. Please inform your waiter 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, crispy sumac pita chips	6
Mixed pickles	6
Marinated Mount Zero olives	9
No. 100 cheese plate	
Selection of cheeses, honeycomb, quince, figs, saffron poached pear, pita bread	29
No. 100 charcuterie plate	
Selection of cured meats, olives, house pickles, pita bread	29

MEZZE

Spring tart, shanklish, zhoug	9
Scallop fatteh, yoghurt, pinenuts	13 ^{ea}
Smashed cucumber, preserved lemon labneh, radish, herbs	17
Hummus, spiced burnt butter, cashews, house pita bread	19

SMALL PLATES

Smoked eggplant, tarator, fried shallots, lemon	22
Salmon Kibbeh nayyeh, turnips, preserved lemon, pitta crisps	25
Spiced rice, shredded roast duck, toasted nuts	25
Shish barak, yoghurt sauce, toasted pine nuts, burnt butter	20

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

Smoked eggplant, tarator, fried shallots, lemon
Hummus, spiced burnt butter + cashews, house pita bread
Mixed pickles

—

Salmon Kibbeh nayyeh, turnips, preserved lemon, pitta crisps
Spiced rice, shredded roast duck, toasted nuts

—

Farrouj butterflied spiced chicken, broad beans, Moghrabieh
Fattoush salad

—

Sticky date pudding, tahini caramel, labneh ice cream

ADD ON

Scallop fatteh, yoghurt, pinenuts
+13pp

Shish barak, yoghurt sauce, toasted pine nuts, burnt butter
+10pp

OPTIONAL MAIN UPGRADE

Wagyu sirloin MB9+, café de Beirut butter, pomegranate jus
Batata harra spiced potatoes, toum
Fattoush salad
+20pp

Available for 2+ guests. 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[®]

SOUFRA LUNCH MENU **45pp**

Hummus, spiced burnt butter, cashews
House pita bread

–

Shish barak, yoghurt sauce, toasted pine nuts, burnt butter

–

Farrouj butterflied spiced chicken,
Broad beans, Moghrabieh
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}

TO FINISH

Sticky date pudding, tahini caramel & labneh ice cream	15
Daily tart	9
Orange & cardamon scented yoghurt, saffron poached pear, Champagne granita	15
No. 100 cheese plate, a selection of cheeses served with honeycomb, quince, figs & saffron poached pear	29

DESSERT WINE & FORTIFIED

		60ml / 125ml
2023 Andrew Thomas 'Elevage' Sémillon	Hunter Valley, NSW	16
2022 Massolino Moscato d'Asti	Piedmont, ITA	23
2022 Scintilla 'Les Petits Riens' Mistelle	Adelaide Hills, SA	13
2022 Equipo Navazos 'I Think' Manzanilla	Andalucía, SPA	13
2002 Toro Abalá 'Gran Reserva' Pedro Ximénez	Andalucía, SPA	24

DIGESTIVE & BRANDY

		30ml / 45ml
Saison, Artichoke Vin Amaro	Melbourne	16
Amaro Nonino	Italy	16
Amaro Lucano	Italy	14
Dom Benedictine	France	16
Martell VSOP, Cognac	France	17
Dom Benedictine	France	16
1985 Delord Bas, Armagnac	France	26
Victor Gontier, Calvados	France	19

Please notify your waiter of any dietary requirements when ordering