

# Nº 100<sup>FL</sup>

## À LA CARTE MENU

### MEZZE

Shanklish & zhoug tartlets	10
Scallop fattah, yoghurt, burnt butter, toasted nuts	12ea
Aleppo cured salmon, pickled turnip, puffed burghul	12ea
Preserved lemon labneh, cucumber, pickled onion, radish, herbs	18
Hummus, spiced burnt butter, cashews, house pita bread	19

### SMALL PLATES

Smoked eggplant, tarator, crispy shallots	20
Shish barak, yoghurt, burnt butter, toasted nuts	22
Cured wagyu carpaccio, pickled walnut, tarator, bewaz	26
Spiced rice, shredded roast duck, lamb, pickled chilli	26

### LARGE PLATES

Roast pumpkin, date pekmez, walnuts, pomegranate, pickles	36
Farrouj, spiced whole chicken, moghrabieh, broad beans, toum	49
Wagyu rump MB7+, bone marrow tarator, zhoug, pickled onion	76

### SIDES

Batata harra, spiced potatoes, toum, roast capsicum	18
Fattoush salad	18
House pita bread	6
Mixed pickles	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.

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## FEED ME MENU

75pp

Hummus, spiced burnt butter & cashews  
Aleppo cured salmon, pickled turnip, puffed burghul  
Served with house pita bread & mixed pickles

### ADD ON

Scallop fatteh, yoghurt, burnt butter, toasted nuts +12ea

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Smoked eggplant, tarator, crispy shallots  
Shish barak, yoghurt, burnt butter, toasted nuts  
Spiced rice, shredded roast duck, lamb, pickled chilli

### ADD ON

Cured wagyu carpaccio, pickled walnut, tarator, bewaz +13pp

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Farrouj, spiced chicken, moghrabieh, broad beans, toum  
Served with fattoush salad

### OPTIONAL MAIN UPGRADE

Wagyu rump MB7+, bone marrow tarator, zhoug, pickled onion  
Served with batata harra, spiced potatoes, toum, roast capsicum  
& fattoush salad

+20pp

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Baklava ice cream, tahini caramel, candied nuts

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## SOUFRA LUNCH MENU

**45pp**

Hummus, spiced burnt butter, cashews, house pita bread  
Spiced rice, shredded roast duck, lamb, pickled chilli

### ADD ON

Scallop fatteh, yoghurt, burnt butter, toasted nuts +12ea

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Farrouj, spiced chicken, moghrabieh, broad beans, toum  
Fattoush salad

### OPTIONAL MAIN UPGRADE

Wagyu rump MB7+, bone marrow tarator, zhoug, pickled onion  
Served with batata harra, spiced potatoes, toum & fattoush salad  
+20pp

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Baklava ice cream, tahini caramel, candied nuts

**Add a glass of house wine**

**\$10**

Available for 2-5 guests, 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.

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## AFTER DINNER

Baklava ice cream, tahini caramel, candied nuts	16
Mahalabia, milk pudding, orange blossom, stonefruit	16
Chocolate tart, date caramel, cherry, whipped cream	16
Cheese plate, a selection of cheeses & accompaniments	29

## SWEET WINE & FORTIFIED

	125ml/45ml	
Semillon		
2023 Andrew Thomas 'Elevage'	Hunter Valley, NSW	16
Moscato d'Asti		
2022 Massolino	Piedmont, ITA	23
Mistelle		
2022 Scintilla 'Les Petits Riens'	Adelaide Hills, SA	13
Manzanilla		
2022 Equipo Navazos 'I Think'	Andalucía, SPA	13
Pedro Ximénez		
2002 Toro Abalá 'Gran Reserva'	Andalucía, SPA	24

## 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	17
1985 Delord Bas, Armagnac	France	26
Victor Gontier, Calvados	France	19

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## BAR MENU

### SNACKS

Za'atar olive oil served with crispy sumac pita chips	6
Mixed pickles	6
Marinated Mount Zero olives	9
Cheese plate, a selection of cheeses & accompaniments	29
Charcuterie plate, a selection of cured meats & accompaniments	29

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Spiced rice, shredded roast duck, lamb, pickled chilli	26

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.