

# Nº 100<sup>FL</sup>

Sydney rock oyster, sumac mignonette	7ea
Scallop, toum, fennel, zhoug	11ea
Mixed pickles	9
Marinated Mt Zero olives	12

Hummus, burnt butter, chickpeas, house pita bread	19
Za'atar hummus, pistachios, house pita bread	21
Baba ghanoush, mint, pine nuts, house pita bread	22
Tuna tartare, tahini, tomato, Aleppo pepper	26
Burnt leeks, tarator, walnut tabbouleh, pomegranate	20
King prawn fattah, yoghurt, chickpeas, burnt butter	22ea
Beef short rib, hummus, pine nuts, sumac onion	26

Pumpkin, date pekmez, walnuts, pomegranate	36
Farrouj, spiced roast chicken, toum	49
Lamb shoulder, muhammara, smoked dukkah, pomegranate	64

Batata harra	18
Fattoush salad	18
House pita bread	6

## SOUFRA MENU

75pp

Groups of 6 or more are required to dine on the \$75 Soufra Menu.

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

All card payments incur a 1.65% bank surcharge.

Please note a 10% surcharge applies on weekends and a 15% surcharge on public holidays.

# Nº100<sup>®</sup>

## SOUFRA MENU

**75pp**

### **Mezze**

Hummus, burnt butter, chickpeas

House pita bread & mixed pickles

Baba ghanoush, mint, pine nuts

+ Sydney rock oyster, sumac mignonette 7ea

Scallop, toum, fennel, zhoug

Tuna tartare, tahini, tomato, Aleppo pepper

Burnt leeks, tarator, walnut tabbouleh, pomegranate

+ King prawn fatteh, yoghurt, chickpeas, burnt butter 22ea

### **Main**

Farrouj, spiced roast chicken, toum

Fattoush salad

*or*

Lamb shoulder, muhammara, smoked dukkah, pomegranate

Batata harra

Fattoush salad

+15pp

### **Dessert**

Spiced sticky date pudding, vanilla ice cream

Groups of 6 or more are required to dine on the \$75 Soufra Menu.  
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## AFTER DINNER

Spiced sticky date pudding, vanilla ice cream	16
Mahalabia crème caramel	16
Chocolate tart, cherry caramel	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
Limoncello, Pallini	Italy	14
Dom Benedictine	France	16
Martell VSOP, Cognac	France	17
1985 Delord Bas, Armagnac	France	26
Victor Gontier, Calvados	France	19

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



## BAR MENU

Za'atar olive oil served with crispy sumac pita chips	9
Mixed pickles	9
Marinated Mount Zero olives	12
House pita bread	6
Cheese plate, a selection of cheeses & accompaniments	29
Sydney rock oyster, sumac mignonette	7ea
Hummus, burnt butter, chickpeas, house pita bread	19
Labneh, cucumber, pickled onion, herbs, house pita bread	22
Mahalabia crème caramel	16

### Thirsty? \$10

#### White Wine

Obeidi Blend, 2023 Petit Couvent, *Bekaa Valley, LBN*

#### Red Wine

Sangiovese, 2022 First Ridge, *Mudgee, NSW*

#### Beer

Almaza, Pilsner, LBN

#### Lemonade

Lemon, Pomegranate, Sumac, Soda

We only offer our bar menu between 3pm - 5pm, Monday - Friday.

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

All card payments incur a 1.65% bank surcharge.



## LUNCH

<b>Chicken Tawook</b>	15
Toum, slaw, pickles, fries	
<b>Lamb Shawarma</b>	18
Tarator, pickles, bewaz, watercress	
<b>Prawn Roll</b>	18
Toum, pickles, lettuce	
<b>Cauliflower Shawarma</b>	15
Baba ghanoush, pickles, pomegranate	
<b>Classic Plate</b>	21
Chicken, lamb, prawn, or cauliflower served with fattoush, pickles, pita bread	
<b>Loaded Plate</b>	32
Chicken, lamb, prawn, or cauliflower served with Lebanese rice, tabouleh, hummus, pickles, pita bread	
Hummus, chickpeas, olive oil, pita bread	16
Labneh, herbs, olive oil, pita bread	15
Baba ghanoush, pomegranate, olive oil, pita bread	16
Fattoush salad	16
Tabbouleh salad	16
Mahalabia crème caramel	14

### Thirsty? \$10

#### White Wine

Obeidi Blend, 2023 Petit Couvent, *Bekaa Valley, LBN*

#### Red Wine

Sangiovese, 2022 First Ridge, *Mudgee, NSW*

#### Beer

Almaza, Pilsner, LBN

#### Lemonade

Lemon, Pomegranate, Sumac, Soda

Available Monday to Friday (11am to 3pm).

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

Groups of 6+ are required to dine on the \$45 lunch soufra menu.

All card payments incur a 1.65% bank surcharge.



## SOUFRA LUNCH MENU

45pp

Your choice of either

Chicken, lamb, prawn, or cauliflower

served with

Lebanese rice, tabouleh, hummus, pickles, pita bread

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Mahalabia crème caramel

### Thirsty? \$10

#### White Wine

Obeidi Blend, 2023 Petit Couvent, *Bekaa Valley, LBN*

#### Red Wine

Sangiovese, 2022 First Ridge, *Mudgee, NSW*

#### Beer

Almaza, Pilsner, LBN

#### Lemonade

Lemon, Pomegranate, Sumac, Soda

Available Monday to Friday (11am to 3pm).

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

Groups of 6+ are required to dine on the \$45 lunch soufra menu.

All card payments incur a 1.65% bank surcharge.