

Nº 100^{FL}

Pacific oyster, sumac mignonette	6ea
Scallop, zhoug, toum, fennel	11ea
Mixed pickles	9
Marinated Mt Zero olives	12
Hummus, burnt butter, chickpeas	19
Za'atar hummus, pistachio, pomegranate	21
Baba ghanoush, mint, pine nuts	22
Burnt leeks, tarator, walnut tabouleh	26
King prawn fatteh, yoghurt, chickpeas	22ea
Tuna tartare, tahini, Aleppo pepper	26
Beef short rib, hummus, sumac onion	26
Roast pumpkin, date pekmez, walnuts	36
Farrouj, spiced roast chicken, toum	49
Lamb shoulder, muhammara, smoked dukkah	64
Batata harra, spiced potatoes	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. Please note a 10% surcharge applies on weekends and a 15% surcharge on public holidays. All card payments incur a 1.65% bank surcharge.



SOUFRA MENU

75pp

Mezze

Hummus, burnt butter, chickpeas

Baba ghanoush, mint, pine nuts

House pita bread & mixed pickles

+ Pacific oyster, sumac mignonette 6ea

Scallop, zhoug, toum, fennel

Tuna tartare, tahini, Aleppo pepper

Burnt leeks, tarator, walnut tabouleh

Main

Farrouj, spiced roast chicken, toum

Fattoush salad

or

Lamb shoulder, muhammara, smoked dukkah

Batata harra, spiced potatoes

Fattoush salad

+15pp

Dessert

Spiced sticky date pudding, vanilla ice cream

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AFTER DINNER

Spiced sticky date pudding, vanilla ice cream	16
Mahalabia crème caramel	16
Chocolate tart, orange caramel, toasted almonds	16

SWEET WINE & FORTIFIED

		125ml/45ml
Semillon		
2023 Andrew Thomas 'Elevage'	Hunter Valley, NSW	16
Moscato d'Asti		
2022 Massolino	Piedmont, ITA	23
Muscat		
NV Château Heritage	Bekaa, LBN	12
Mistelle		
2022 Scintilla 'Les Petits Riens'	Adelaide Hills, SA	13
Manzanilla		
2022 Equipo Navazos 'I Think'	Andalucía, SPA	13
Pedro Ximénez		
2021 Toro Abalá 'Don PX'	Andalucía, SPA	19

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

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Nº 100^{FL}

LUNCH

Chicken Tawook Wrap	15
Toum, slaw, pickles, fries	
Lamb Shawarma Wrap	18
Tarator, pickles, bewaz, watercress	
Prawn Wrap	18
Toum, pickles, lettuce	
Cauliflower Shawarma Wrap	15
Baba ghanoush, pickles, pomegranate	
Classic Plate	21
Your choice of chicken, lamb, prawn, or cauliflower served with salad, pickles, pita bread	
Loaded Plate	32
Your choice of chicken, lamb, prawn, or cauliflower served with Lebanese rice, tabouleh, hummus, pickles, pita bread	
Hummus, chickpeas, olive oil, pita bread	16
Labneh, garlic, herbs, olive oil, pita bread	15
Baba ghanoush, pomegranate, olive oil, pita bread	16
Fattoush salad	16
Tabouleh salad	16
Daily tart, ask your server for today's offering	10

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, fattoush, hummus, labneh, baba ghanoush
pickles, pita bread

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Daily tart

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.