

Nº 100 ^{FL}

Freshly Shucked Sydney Rock Oyster, Sumac Mignonette	6
House Seasonal Pickled Vegetables	9
Za'atar Manoushe, Toun	9
Marinated Mount Zero Olives	12
 Hummus, Aleppo Butter, Chickpeas	 19
Baba Ghanoush, Mint, Pine Nuts	20
Labneh, Roasted Cherry Tomatoes, Za'atar Chilli Oil	22
 Blue Fin Tuna Tartare ^(A) , Tahini, Aleppo Pepper	 28
Oyster Mushroom Shawarma, Tarator, Date	12
Butterflied King Prawn Fattah ^(A) , Yoghurt, Chickpeas	13
Malfouf, Beef Stuffed Cabbage, Red Pepper	26
Ox Cheek Hummus Kawarma, Pine Nuts	28
 Roast Pumpkin, Date Pekmez, Walnuts	 36
Farrouj, Spiced Roast Chicken, Toun	49
Swordfish Samkeh Harra ^(A) , Fennel Harissa	56
Loddon Estate Lamb Shoulder, Smoked Labneh, Burnt Honey Jus	72
 Batata Harra, Roast Potatoes, Toun	 16
Radicchio Fattoush, Pomegranate, Sumac, Pita	16
 SOUFRA MENU	 80pp
SEASONAL SOUFRA MENU	115pp

Groups of 6 or more are required to dine on the \$80 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. (A) – Means our Seafood is caught in Australia.



SEASONAL SOUFRA MENU

115pp (2pax min)

House Pickles and Olives

Blue Fin Tuna Tartare (A), Tahini, Aleppo Pepper

Labneh, Roasted Cherry Tomatoes, Za'atar Chilli Oil

Ox Cheek Hummus Kawarma, Pine Nuts

House Pita Bread

Butterflied King Prawn Fattah (A), Yoghurt, Chickpeas

Oyster Mushroom Shawarma, Tarator, Date

Malfouf, Beef Stuffed Cabbage, Red Pepper

Loddon Estate Lamb Shoulder, Smoked Labneh, Burnt Honey Jus

Fattoush Salad

Mahalabia Flan, Orange Blossom, Vanilla Bean



SOUFRA MENU

80pp (2pax min)

House Pickles Vegetables

Yellow Fin Tuna Tartare (A), Tahini, Aleppo Pepper

Hummus, Aleppo Butter, Chickpeas

Baba Ghanoush, Mint, Pine Nuts

House Pita

Oyster Mushroom Shawarma, Tarator, Date

Malfouf, Beef Stuffed Cabbage, Red Pepper

Farrouj, Spiced Roast Chicken, Tourn

Fattoush Salad

Sydney Rock Oyster, Sumac Mignonette	6
Seasonal Pickled Vegetables	9
Sumac Crispy Pita, Zhoug, Tarator	9
Marinated Mount Zero Olives	12
Hummus, Aleppo, Olive Oil	15
Garlic Labneh, Za'atar, Chilli Oil	15
Baba Ghanoush, Pomegranate, Olive Oil	15
Blue Fin Tuna Tartare (A), Tahini, Aleppo Pepper	28

HUMMUS BOWL

Roasted Oyster Mushroom, Chickpea, Watercress	25
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SHISH

Served with Mixed Pickles and Pita	
- Chicken Tawook	22
- Lamb Shawarma	25
- Garlic Prawn (I)	25
- Cauliflower Shawarma	22

SOUFRA FOR ONE 32

Shish, Roasted Cherry Tomato, Labneh, Chilli Oil,
Lebanese Rice, Pickles, Pita

SOUFRA (MINIMUM 2 GUESTS) 45pp

Designed for sharing, our lunch Soufra features a selection of house-made dips, your choice of shish, and accompanying sides, curated by our chefs.

Radicchio Winter Fattoush	16
Tabouli, Tomato, Burghul	16
Spiced Rice, Toasted Nuts	16
Toum House Hot Sauce Chilli Oil Tarator	2

Groups of 6 or more are required to dine on the \$45 Soufra Menu. Please inform your server of any dietary requirements and the menu will be adjusted to the best of our ability. We cannot guarantee 100% cross contamination free. Please note a 10% surcharge applies on weekends and a 15% surcharge on public holidays. All card payments incur a 1.65% bank surcharge. I means Imported, A means Australia

