



MID WEEK SOUFRA MENU 85PP
(available Sunday - Wednesday only)

Wine pairing 40pp

MEZE

Hummus, sun dried tomato xo, aromats & fresh herbs
Yellowfin tuna, harissa agrodolce, fried capers, kaffir lime
Summer tomatoes, Lebanese cucumber, red onion,
orange blossom & honey dressing
House made flat bread

2021 Between Five Bells White Blend, Bellarine Peninsula, VIC

SHARED MAIN

Free range grilled chicken shish, charred orange & saffron
Aged basmati rice, moroccan spices toasted nuts
Confit & roasted marrows, garlic, sumac & sage
2021 Dom. Serol "Eclat du Granit" Gamay, Cote Roanniase, FRA





**VEGAN MID WEEK SOUFRA MENU 85PP
(available Sunday - Wednesday only)**

Wine pairing 40pp

MEZE

Hummus, sun dried tomato xo, aromats & fresh herbs
Zucchini falafel, fermented garlic, white radish herbs
Summer tomatoes, lebanese cucumber, red onion
& orange blossom dressing
House made flat bread

2021 Between Five Bells White Blend, Bellarine Peninsula, VIC

SHARED MAIN

Cippolini onions, eggplant & zucchini shish,
charred orange & saffron glaze
Aged basmati rice, moroccan spices toasted nuts
Confit & roasted marrows, garlic, sumac & sage

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