

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

Wine pairing 40pp

MEZE

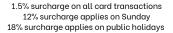
Hummus, sun dried tomato xo, aromats & fresh herbs Yellowfin tuna, harissa agrodolce, fried capers, kaffir lime Summer tomatoes, Lebanese cucumber, red onion, orange blossom & honey dressing House made flat bread

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 glace Aged basmati rice, moroccan spices toasted nuts Confit & roasted marrows, garlic, sumac & sage 2021 Dom. Serol "Eclat du Granit" Gamay, Cote Roanniase, FRA



