

# mezze

## bread + dips

White bean hummus, Mt Zero olive oil	8
Babaganoush, pine nut, tahini	8
'Oshe moss', yoghurt, spinach, onion	8
Harissa labne, pumpkin seed dukkah	8
Laffa bread, no waster za'atar	9

## small

Marinated olives	8
Stuffed dates, eggplant, pickled walnut	8
Pacific oyster, citrus dressing	6
Wood-fired bagel, Barambah labne	6
Wagyu basturma, pickles	12
Beef cheek 'bi ajeen', zhoug hot sauce	6
Violet cauliflower, muhammara	12
Spiced Ord River chickpeas, smoked whey	10
Sumac spiced fries, garlic toum	10

## large

Shirazi octopus salad, tomato, feta	20
Lamb tagine, barberry, sesame	22
Cheese manoushe, akawi, biber salçası	

18

## 'Yalla' menu for 2

75

Laffa bread, garlic oil, za'atar	
2 housemade dips	
Ferments and pickles	
Pacific oysters, citrus dressing	
Shirazi salad, tomato, cucumber, sumac	
Violet cauliflower, muhammara	
Lamb tagine, barberry, raisins	

**Advieh** – is a Persian blend of spices main notes being loomi, rose, cumin, coriander, turmeric, cardamom and cinnamon

**Babaganoush** – a Levantine dish consisting of eggplant mixed with tahini, garlic, olive oil and lemon

**Baklava** – a layered pastry dessert made of filo pastry, filled with chopped nuts and sweetened with syrup or honey

**Basturma** – a cured air-dried beef, originating in Armenia

**biber salçası** – a thick red paste of smoked capsicum, red peppers and fermented rice

**Cacik** – a Turkish dip made with yoghurt, cucumbers, garlic and mint

**Fatteh** – meaning ‘crumbs’ is an Egyptian and Levantine dish consisting of pieces of fresh, toasted, grilled, or stale flatbread covered with other ingredients

**Harissa** – a lightly spiced, fiery roasted chilli paste from Tunisia

**Kasundi** – a medley of spices, tomato and eggplant to make a style of chutney

**Kibbeh nayyeh** – a raw meat dish, originating in Lebanon/Syria

**Labne** – is a yoghurt that has been strained to remove most of its whey, resulting in a thicker consistency than regular unstrained yoghurt

**Laffa** - a soft, chewy pita-like Sephardic bread

**Lahm bi ajeen** - literally meaning ‘meat in dough’ it can be a Middle Eastern style meat pie or pizze

**Lahoh** – a gluten free type of flatbread from Yemen

**Lakerda** – a pickled fish dish eaten as a mezze in the Balkans and Middle East

**Manoushe** – a Lebanese pizza

**Matbucha** – is a cooked Moroccan dish of tomatoes and roasted capsicums. Its name means ‘cooked salad’ in Arabic

**Muhammara** – a puree principally made of roasted peppers, garlic and walnuts, sometimes also containing stale bread

**Ras el hanout** – a blend of spiced originating in Morocco literally meaning ‘head of the shop’. It is fragrant and heady and can contain up to 50 different spices being the best that a spice dealer has to offer

**Shanklish** – a type of cow’s milk or sheep milk cheese in Levantine cuisine

Shawarma – spiced, roasted meat

**Shawarma** – is a Middle-Eastern dish consisting of spiced or marinated, roasted meat

**Sujuk** – ground meat sausage (usually beef), cumin, garlic, salt, red pepper

**Za’atar** – a spice mixture that includes the herb along with toasted sesame seeds, dried sumac, often salt as well as other spices

**Zhoug** – a hot sauce that originated in Yemen, it is traditionally a mixture of chilli, coriander and garlic and can be either red or green