

# mezze

## bread + dips

Chickpea hummus, Mt Zero olive oil	8
Pumpkin labne, pepita dukkah	8
Whipped goat's cheese, chili oil	8
Smoked muhammara, walnut	8
Laffa bread, no waster za'atar	9
Manoushe, biber salcasi, akawi cheese	17
Marinated olives	8
Westholme wagyu, basturma, pickles	12
Broadbean falafel, aged tahini (4)	12
Skull Island prawn, babaganoush	8(ea)
Longreach lamb kofta, red pepper	7(ea)
Brisket bi ajeen, yoghurt (5)	16
Chopped salad, sumac, tomato	12
Violet cauliflower, muhammara	12
Sumac spiced fries	10
Lamb tajine, muhammara, chickpea	22

**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

**Bi'ajeen** – is essentially the Lebanese version of a meat pie. The literal meaning of the Arabic translates to 'meat in dough'

**Biber salcasi** – 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

**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

**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