

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
Charcuterie plate – soppressa, bresaola, basturma, pickles, bread	28
Broadbean falafel, aged tahini (4)	12
Spanner crab toast, red zhoug	8(ea)
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

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