

## Banquets

for 2 or more people to share

Recommended for the best dining experience.

All banquets receive:

- Marinated Olives & Spiced Almonds
- Khobz
- Mezze Plate

### Grande Banquet

\$55 per person

Choose 4 Mezze dishes

Choose 1 dish from either Paella or Tagine

Dessert Mezze Board

### Sephardim Mezze Banquet

A selection of our most popular dishes as selected by our chefs

\$60 per person

Arnabeet M'Lay

Andalucian Prawns

Hummus Kawarma

Jawaneh

Ördek

Calamari

Seafood, Chicken & Chorizo Paella

Dessert Mezze Board

### Sephardim Grill Banquet

\$75 per person

Choose 2 Mezze dishes

Choose either Paella or Tagine

Sephardim Mixed Grill & Turkish Chopped Salad

Dessert Mezze Board

## To Begin

**Olives** V GF

Mild chilli & citrus marinated assortment

7.9 **Khobz** V GFA 16.9

Warm flat bread with housemade dips: roasted pumpkin hummus, baba ghanoush, beetroot & Muhammara

**Warm Spiced Almonds** V GF

Crunchy fried & dusted with a blend of spices

7.9

**Ta Dukkah** V 12.9

**Pide** V

Oven baked Turkish bread, with wild oregano salt & a garlic herb pouring butter

8.9

Warm Turkish bread with housemade dukkah, virgin olive oil & pomegranate molasses

**Lahmacun** GFA 12.9

Traditional minced lamb & tomato pizza with parsley & minted yoghurt

**Mezze** GFA 29.9

An assortment of dishes: Prosciutto, chorizo, feta, anchovies, roasted & pickled vegetables, olives & gigante beans served with warm bread & dip

## Mezze

**Hummus Kawarma** GFA 18.9

House-made pumpkin hummus dip topped with crispy seasoned lamb, pomegranate & pine nuts

**Kofte** GF 17.9

Chargrilled lamb meatballs, blended with onions, garlic, mint & Moorish spices served with a chopped salad, cacik & Muhammara

**Arnabeet Ma'ly** V GF 18.9

Egyptian spiced fried cauliflower & dukkah, served with minted yoghurt & beetroot dressings

**Falafel** V GF 18.9

Housemade falafel with smoked beetroot & baba ghanoush, pickles & peppers

**Mussels** GFA 17.9

Steamed with a spicy harissa & tomato sauce, served with feta, herbs & Turkish bread

**Calamari** GF 17.9

Fried calamari dusted with baharat & Aleppo pepper with aioli

**Mechoui Cutlets** GF 25.9

Smokey paprika & cumin marinated bbq lamb cutlets with Israeli humus, chickpeas & harissa

**Haloumi** V GF 17.9

Marinated grilled cheese with roasted peppers & tomato salsa

**Zhoug Mushrooms** V GFA 17.9

Pan seared mushrooms with zhoug & garlic, finished with feta cheese

**Ördek** GF 20.9

Shredded duck leg with sweet & spicy pomegranate molasses, roast pistachio sugar & rocket

**Kaburga** GF 18.9

Twice cooked Moroccan spiced lamb riblets with apricot gel, minted yoghurt, onion & herbs

**Tomato Farçı** 20.9

Baked tomatoes stuffed with Persian rice, vegetables & spices. Choose either:

**Patatas** V GF 15.9

Greek style lemony fried potatoes tossed with wild oregano, crumbled feta & Kefolonian cheese with spiced Muhammara dip

• Spiced beef & lamb GF

• Haloumi V GF

**Jawaneh** GF 16.9

Chargrilled Lebanese street style spicy chicken wings with lemon, thyme, aioli dip & pickles

**Turkish Chopped Salad** V GF 16.9

Tomato, cucumber, capsicum, Spanish onion, pickles, herbs, radishes, baby cos, olives & feta

**Andalucian Prawns** GFA 23.9

Sizzling cooked with garlic, chilli, tomato, cumin & preserved lemon

**Israeli Slaw** V GF 16.9

Shredded & pickled vegetables with spices, pomegranate & yoghurt dressing

## Paella & Tagine

**Paella** GF 27.9 34.9 42.9

Our version of the classic rice dish of Spain with saffron rice, tomatoes, capsicum & chickpeas.

Choose either:

- Seafood, chicken & chorizo GF
- Mushroom & artichoke V GF

**Tagine** 32.9

Traditional Berber dish from North Africa, served with cous cous Choose either:

- Tender slow cooked beef with tomatoes, herbs, mild spices & preserved lemon GFA
- Cauliflower & potatoes with tomato, capsicum & chickpeas V GFA
- Slow cooked lamb shanks with prunes, onions & honey GFA

## Grill

Cooked over charcoal & wood

*Sephardim Mixed Grill* GF

1-2 person 49.9

3-4 person 100.9

Our signature grill of Turkish lamb kofte, pork belly, chorizo, prawns, mechoui riblets & marinated chicken adana shish over bakhoor® with pickles, Persian rice, dip & Israeli slaw

Add grilled prawns 4.9

*Sephardim Vegetable Grill* V GF

1-2 person 42.9

3-4 person 84.9

Skewer of marinated vegetables with haloumi, falafel, tomato farçı, zhoug mushrooms, pickles, Persian rice, dip & Israeli slaw

Add grilled prawns 4.9

*Sephardim Seafood Grill* GF

(by pre-order only)

1-2 person 60.9

3-4 person 120.9

Marinated prawn Adana shish over bakhoor® with grilled snapper fillet, mussels, clams, calamari & oysters, Persian rice, dip & Israeli slaw

\*\*thyme smoking charcoal