

Dietary restrictions/amendments can be catered to. Please advise when booking

DINNER SET MENU

ENTREES

Mezze plate: babagnoush, labneh & hummus served with a selection of breads, marinated olives and pickles (v)

Halloumi, pear, fennel, wild rocket, honey & smoked almonds

MAINS

Grilled cauliflower, babaganoush, cranberries, pinenuts, ginger pickled florets & herb salad (ve) (gf)

Barramundi, miso eggplant, kale & tahini (gf)

Jerusalem spices chicken, coleslaw, harissa, yoghurt, tahini, pickles (gf option) (gf)

SIDES SELECT 2

Sautéed greens, almonds (v) (gf)

Cos lettuce, tahini, lemon & parmesan (v) (gf)

Roasted potatoes w'zhug aioli (v) (gf)

DESSERT PLATTER