

DINNER



house marinated olives or house made pickles	8
seasonal crudité , harissa, zough, lemon zest	14
sefa garden fattoush salad	14
grilled halloumi , pomegranate molasses, spiced walnuts	16
beetroot , hummus, bulgur, feta, almonds	16
sefa falafels , bittergreens, tahini & muhammara	16
burrata , charred snap peas, green peas, mint, chili burnt butter	17
cauliflower , almond tarator, sour yoghurt	17
scallops ceviche , whipped tahini & preserved lemon salsa	24
seared tuna , taramasalata, macadamia dukkah	24
ox tongue skewers, charred cos, isot pepper butter	22
citrus chicken , crispy toum potatoes, moroccan chermoula	25
ossobuco güveg, barley pilaf, dried apricots & pecan nuts	29
slow cooked lamb shoulder , smoky capsicum, herbed yoghurt	49



Orient \$55 pp

(applies to entire table)

halloumi	beetroot
cauliflower	manoush
tuna	fattoush
ossobuco	

manoush bread	5
hummus	6.5
tahini	6.5
muhammara	8
taramasalata	8
almond tarator	8