



# BOTTOMLESS TWO-HOURS

## MENU ONE \$99 P/P

### LEBANESE BREAD

Fresh and crisp Lebanese bread

### MIXED DIPS

Hummus, baba ganouje, labne

### FATTOUSH SALAD

Iceberg lettuce, cherry truss tomatoes, cucumbers, radishes, nashi pears, mint, parsley, sumac vinaigrette, pomegranate, crispy quinoa, crispy flat bread

### SALT & PEPPER CALAMARI

With lemon pepper, chilli flakes, sumac, dill aioli

### ARNABEET

Golden cauliflower, pomegranate, tarator, mint, parsley, roasted almonds

### BANNOCKBURN CHICKEN

Shaved fennel watercress, preserved lemon, black garlic, chicken jus

### SAUTEED CARROTS

Honeycomb, thyme, lemon

## BEVERAGES

BAROSSA VALLEY ROSE

APEROL SPRITZ

LYCHEE ROSE MARTINI

SOUTH AUSTRALIAN PROSECCO

BAROSSA VALLEY SHIRAZ

MARLBOROUGH SAUVIGNON BLANC

PERONI

ASAHI SOUKAI

SOFT DRINKS

MINERAL WATER

## AVAILABLE WED-SUN LUNCH



# BOTTOMLESS TWO-HOURS

## MENU TWO \$120 P/P

### LEBANESE BREAD

Fresh and crisp Lebanese bread

### HUMMUS

Chickpea and tahini

### MARINATED OLIVES

Green and kalamata, garlic, mixed herbs, lemon

### WARAK ARISH

Vine leaves, rice, Middle Eastern spices

### SALT AND PEPPER CALAMARI

With lemon pepper, chilli flakes, sumac, dill aioli

### GRILLED KING PRAWNS - U8 (1PP)

With saffron beurre blanc, Aleppo pepper

### SAMKE HARRA

Market fish served with traditional Samke Harra sauce; pinenuts, onions, tahine, chilli

### SHOESTRING FRIES

With za'atar salt & aioli

## BEVERAGES

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APEROL SPRITZ

LYCHEE ROSE MARTINI

SOUTH AUSTRALIAN PROSECCO

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