

# SEZAR

SEZAR PTY LTD:  
6 Melbourne place  
Melbourne, 3000

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HOURS:  
Lunch Monday to Friday  
12pm to 3pm

Dinner Monday to Saturday  
5:30pm till late  
Sunday closed

## BZDIG (SMALL)

HOMMUS / chickpeas, brown butter & lavash	\$9
OYSTERS / compressed apple & anise (2)	\$9
BASTOURMA & EGG / garlic jam & toasted brioche (2)	\$10
SPINACH & FETA BOREG / aleppo mayo (3)	\$12
KATAIFI WRAPPED LAMB NECK / sesame mayo (2)	\$12

## MICHAG (MEDIUM)

CURED OCEAN TROUT / apple, fennel & sumac, crème fraiche & salmon roe	\$18
CHEE KUFTA / wagyu beef tartare 'sezar style', radish & burghul cracker	\$18
SPANNER CRAB MANTI / yoghurt soup & paprika butter (4)	\$16
TWICE COOKED CHICKEN WINGS / pomegranate glaze, pistachio & coriander	\$18
SWEET CORN KADAYIF / mushroom & fragrant herbs	\$16
GRILLED OCTOPUS / chickpea, almond cream & black garlic	\$18
BEEF SHISH / eggplant, cucumber & oregano	\$22

## MEDZ (LARGE)

ROASTED BABY CHICKEN / pickled pumpkin, smoked onion soubise, aleppo pepper	\$34
STEAMED CONE BAY BARRAMUNDI / crispy 'tabouleh' & mango amba	\$34
MOLASSES GLAZE PORK / purslane, pomegranate & walnut	\$34
BASTOURMA SPICED BEEF CHEEK / potato & summer beans	\$32
SPICE BRAISED BEEF BRISKET / seasonal accompaniments	\$56
SLOW COOKED LAMB SHOULDER / sides & sauces	\$70

## KOVE (SIDE)

TRIPLE COOKED POTATOES / aleppo pepper, thyme & garlic	\$11
ROASTED CARROTS / wheat berries, harissa & mascarpone	\$14
FRIED CAULIFLOWER / caper-yoghurt & dill	\$14
SMOKED EGGPLANT / preserved lemon yoghurt, pomegranate & mint	\$18
FARRO SALAD / celery, walnut, nigella & soured cream	\$15
MUJADARRA / spiced rice, braised lentils & crispy onions	\$16

## ANOUSH (SWEET)

NEW STYLE BAKLAVA / crispy filo, walnut toffee ice cream & salted caramel (2pcs)	\$14
PISTACHIO CAKE / figs, halva, orange blossom & pashmak	\$14
CHOCOLATE MARQUISE / spiced hazelnuts, cardamom whipped cream & argan oil	\$14
HONEY CREAM / saffron poached pear, sweet brik pastry	\$14
DESSERT TASTING PLATE	\$40

## ARMENIAN BRANDY

Noy 20 Year Old	\$28
Noy 25 Year Old	\$38

## BANQUET

		+	
INC BAKLAVA	INC DESSERT TASTING PLATE		WINE MATCH

# LUNCH AT SEZAR

\$40  
pp

INC 2 COURSES +  
A GLASS OF WINE

## BZDIG

(SMALL)

HOMMUS / tahini, chickpeas, zaatar & Lavash  
BASTOURMA & EGG / armenian air dried beef, quail egg, toasted brioche & garlic jam  
SPINACH & FETA BOREG / aleppo mayo  
KATAIFI WRAPPED LAMB NECK / sesame mayo

## MEDZ

(BIG)

CHEF'S CHOICE OF MAIN / served with sides

## XMEL

(DRINK)

Includes a beer, soft drink or a glass of wine

\*Unavailable during December