

# SEZAR

## LEAVE IT TO THE CHEF...

|                                                   |      |
|---------------------------------------------------|------|
| 2 courses   pre theatre   available before 6:15pm | 68pp |
| 4 courses   with new style baklava to finish      | 88pp |
| 5 courses   with a dessert tasting plate          | 98pp |

## MATCHED WINE

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|------|
| 40pp |
| 60pp |
| 75pp |

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|--------------------------------------------------------------------------------------|----|
| OYSTERS   half dozen with apple, aniseed & sumac                                     | 42 |
| HOMMUS   chickpeas, brown butter, toasted lavash                                     | 18 |
| BASTOURMA & EGG   garlic jam, toasted brioche (2pcs)                                 | 17 |
| KATAIFI WRAPPED LAMB   sesame aioli (2pcs)                                           | 18 |
| STUFFED ONION DOLMA   rice, peppers, currants & feta (2pcs)                          | 16 |
| CURED KINGFISH   bullhorn peppers, lime, shallot & garlic dressing w bulgur crackers | 27 |
| BEETROOT SALAD   roasted grapes, labne, macadamia & aleppo dressing                  | 24 |
| SPANNER CRAB MANTI   yoghurt, spiced butter, sumac (4pcs)                            | 30 |
| CHARRED BROCCOLI SKEWERS   pumpkin seed tarator, kishk, kefir ranch (2pcs)           | 25 |
| BBQ CHICKEN THIGH SKEWERS   preserved lemon toum, whipped tahini (2pcs)              | 27 |
| SLOW-ROASTED LAMB RIBS   charred tomato jam, pomegranate molasses, labne (2pcs)      | 28 |
| SLOW ROASTED CELERIAC   pickled fennel salad, burnt fennel butter & isot pepper      | 35 |
| SPICE ROASTED CHICKEN   chickpeas, barberry & chicken sauce                          | 43 |
| BRAISED BEEF SHORT RIB MB4+   roasted grape & pistachio salsa, date puree            | 48 |
| MARKET FISH   green mango amba, pea tabouli                                          | 45 |
| SLOW ROASTED LAMB SHOULDER   armenian sauces, your choice of two sides               | 92 |
| TRIPLE COOKED CHIPS   aleppo pepper, garlic & oregano                                | 17 |
| SPRING SALAD   mixed leaves, cucumber, tomato, shallot & herb dressing               | 15 |
| SPICED BASMATI MUJADARRA   lentils, crispy onions                                    | 16 |
| HONEY & DATE GLAZED CARROT   pumpkin seed dukkah, zhoug, smoke labne                 | 17 |
| NEW STYLE BAKLAVA   walnut toffee ice cream, salted caramel (2pc)                    | 17 |
| 12 LAYER HONEY CAKE   karvajar honey cream, crème fraiche, fennel pollen             | 17 |
| PISTACHIO MALABI   strawberry & rose granita, pistachio & macerated strawberry       | 16 |
| APRICOT YOGHURT PARFAIT   marinated citrus, bay leaf oil                             | 17 |
| DESSERT TASTING PLATE   a taste of all our desserts                                  | 35 |

credit card payments incur 1.65% fee and 15% surcharge applies on public holiday