

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

40pp
65pp
80pp

OYSTERS half dozen with apple, aniseed & sumac	42
HOMMUS chickpeas, brown butter, toasted lavash	18
BASTOURMA & EGG garlic jam, toasted brioche (2pcs)	17
SEARED SCALLOPS jerusalem artichoke puree, urfa pepper (2pcs)	16
KATAIFI WRAPPED LAMB sesame aioli (2pcs)	18
SWEET ONION DOLMA rice, peppers, currants, feta (2pcs)	16
SPICE CURED SALMON sumac & radish salad, crème fraiche w rice crackers	28
BEETROOTS SALAD smoked almond & paprika dressing, whipped feta	24
SPANNER CRAB MANTI yoghurt, spiced butter, sumac (2pcs)	22
CHARRED EGGPLANT aleppo sauce, pomegranate, pinenut & barberry salsa (2pcs)	25
BBQ CHICKEN THIGH SKEWERS babaganoush, toum, aleppo pepper (2pcs)	27
SLOW-ROASTED LAMB RIBS charred tomato jam, pomegranate molasses, labneh (2pcs)	28
MUSHROOM 'HARISSA' slow cooked farro, wild mushrooms, brown butter.	38
CHEMEN SPICE CHICKEN chickpeas, barberry & chicken sauce	43
BRAISED BEEF SHORT RIB MB4+ roasted grape & pistachio salsa, date puree	48
MARKET FISH charred greens, toasted pinenut & ajica sauce	50
250G ALTAIR WAGYU MB5+ caramelized yoghurt, green onion oil, jus	80
SLOW ROASTED LAMB SHOULDER armenian sauces, your choice of two sides	92
TRIPLE COOKED CHIPS aleppo pepper, garlic & oregano	17
SEZAR SALAD mixed leaves, cucumber, tomato, shallot & herb dressing	15
SPICED BASMATI MUJADARRA lentils, crispy onions	16
HONEY & DATE GLAZED CARROT pumpkin seed dukkha, zhoug, labneh	17
NEW STYLE BAKLAVA walnut toffee ice cream, salted caramel (2pc)	17
OLIVE OIL CAKE torched orange, rice ice cream, pistachio feuillitine crunch	18
CHOCOLATE MARQUISE glazed cherries, white chocolate	16
WHITE CHOCOLATE & SESAME MOUSSE poached pear, fig and kataifi	18
DESSERT TASTING PLATE a taste of all our desserts	35

credit card payments incur 1.65% fee and 15% surcharge applies on Public holiday & Sunday