

THE FOOD

COMBINING STRONG MIDDLE EASTERN FLAVOURS WITH THE BEST OF MELBOURNE'S LOCAL, FRESH & SEASONAL PRODUCE, OUR BANQUET MENU OPTIONS ARE WELL EXECUTED & ACCESSIBLE, PERFECT FOR SHARING WITH GROUPS OF ALL SIZES AND CAN BE TAILORED TO YOUR SPECIFIC REQUIREMENTS. BELOW YOU WILL FIND SAMPLE MENUS TO GIVE YOU AN UNDERSTANDING OF THE ABUNDANCE OF FOOD YOU CAN ENJOY ON THE DAY OF YOUR EVENT.

MENUS ARE SUBJECT TO CHANGE AND THAT THE FOLLOWING ARE EXAMPLES ONLY.

\$88PP

HOMMUS with CHICKPEAS, BROWN BUTTER, LAVASH

BASTOURMA & EGG with GARLIC JAM & BRIOCHE

KATAIFI WRAPPED LAMB with SESAME AIOLI

SPANNER CRAB MANTI with YOGHURT, ZAATAR BUTTER & SUMAC

CHICKEN SHISH KEBAB with WHIPPED TAHINI, ALEPPO PEPPER & LEMON

12 HOUR SLOW COOKED LAMB SHOULDER with ARMENIAN SAUCES

TRIPLE COOKED CHIPS

CABBAGE SALAD with MINT & PAPRIKA DRESSING

NEW STYLE BAKLAVA with SALTED CARAMEL & TOASTED WALNUTS

\$98PP

HOMMUS with CHICKPEAS, BROWN BUTTER & LAVASH

SPINACH & FETA BOREG with ALEPPO MAYONNAISE

BASTOURMA & EGG with GARLIC JAM & BRIOCHE

OCEAN TROUT TARTARE with CUCUMBER, SHALLOT, AVOCADO & BLACK LIME

BBQ BROCOLLI with PUMPKIN SEED CRUMBLE, KEFIR RANCH

BEEF LULE KEBAB with CINNAMON, BRAISED CARROT & GARLIC

SLOW ROASTED LAMB SHOULDER with ARMENIAN SAUCES

TRIPLE COOKED CHIPS

CABBAGE SALAD with MINT & PAPRIKA DRESSING

DESSERT TASTING PLATE

a taste of all 4 desserts shared amongst the table