

SEZAR

Banquet Menu

2 course pre theatre available before 6:15pm	68pp
4 course includes baklava to finish	88pp
5 course includes signature dessert tasting plate	98pp
Oysters half dozen with apple, aniseed & sumac	42
Hommus chickpeas, brown butter & lavash	18
Bastourma & Egg air-dried spiced beef, garlic jam & toasted brioche (2pcs)	17
Baked Scallops smoked paprika butter, herb crumb, isot pepper (2pcs)	20
Kibbeh Nayeh sweet spiced raw beef, fine bulgar & hash potato (2pcs)	20
Kataifi Wrapped Lamb sesame aioli (2pcs)	18
Sweet Onion Dolma onion filled with rice, peppers & currants, feta (2pcs)	16
Hiramasa Kingfish compressed cucumber, isot pepper dressing & nasturtium	29
Heirloom Tomatoes stracciatella, pinenuts, capers & summer herbs	24
Spanner Crab Manti garlic yoghurt, spiced brown butter & sumac (2pcs)	24
Grilled Leeks kefir ranch, hazelnut & autumn herbs	24
Grilled Kofta chemin spice, pickled red onion, roasted bullhorn peppers (2pcs)	26
Bbq Chicken Skewers babaganoush, toum & aleppo pepper (2pcs)	28
Lamb Ribs charred tomato jam, pomegranate molasses & labneh (2pcs)	29
Mushroom Harissa slow cooked farro, wild mushrooms & brown butter	38
Baharat Spiced Chicken madzoon & pickled olive marbella	46
Braised Beef Short Ribs Mb4+ roasted grape & pistachio salsa, date puree	48
Market Fish charred greens, toasted pine nut & ajika sauce	52
Butcher Cut Steak Mb4+ pomegranate jus	90
Slow Roasted Lamb Shoulder armenian sauces & your choice of two sides	98
Triple Cooked Chips aleppo pepper, garlic & oregano	17
Seasonal Leaves crispy flat bread, sumac & olive oil dressing	15
Spiced Basmati Mujadarra lentils & crispy onions	16
Honey & Date Glazed Carrots pumpkin seed dukkha, zhoug & labneh	18
New Style Baklava walnut & toffee ice cream, salted caramel (2pcs)	18
Olive Oil Cake torched orange, rice ice cream & pistachio feuillitine crunch	18
Caramelised Yoghurt Mousse new season fig, sable, blackberry sorbet	20
Coconut Malabi strawberry, puffed wild rice & fennel	18
Dessert Tasting Plate a taste of all our desserts	40

Credit Card Payments Incur 1.65% Fee And 15% Surcharge Applies On Public Holidays & Sunday
While The Kitchen Will Endeavour To Meet All Dietary Requirements, Our Kitchen Contains Gluten, Nuts, Eggs And Other Allergens And While
All Efforts Can Be Made, We Can Never
Guarantee Non-Cross Contamination