



# DINING

## SHARE PLATES

Crispy fried duck	orange, mint & radish salad .....	19
Quail & chicken b'stilla pastries	our harissa .....	16
Grilled octopus	tarator sauce, parsley & almond salad (gf).....	17
Baked cauliflower	pistachio pesto, broad bean & currant salad (v, gf).....	18
Shaved fennel	blood orange, radish, ruby grapefruit, raisins (v, gf).....	16
Seafood kefta	grapefruit, beetroot & radish salad.....	17
Ras el hanout calamari	citrus salad & lemon yoghurt.....	18
Seared scallops	almond crust, olive, orange (gf).....	26
Zucchini & chickpea fritters	eggplant & spicy tomato relish (v) .....	16
Spice-cruste salmon	red pepper puree, yoghurt, eggplant & tomato relish (gf).....	25
Lamb shoulder tagine	house-made flatbread, harissa, pearl couscous, yoghurt .....	27

## GRILLED MEATS

	shareable, served w flatbread, harissa, citrus yoghurt	
	18 hour Ras el hanout beef ribs .....	23
	Darling Downs goat shank.....	19
	Pork neck.....	19
	Free range chicken thigh fillet.....	17
	Lamb ribs .....	19
	Local free range quail.....	22

## FEED ME BANQUET

Chef's selection of five share plates & grilled meats (v\*, gf\*)  
(min 2) 39pp

## SIDES

House-made flatbread	eggplant & tomato relish .....	11
Roast pumpkin & sweet potato	yoghurt (v, gf) .....	12
Our fat chips	chilli jam & mayo (v, gf) .....	10
Pearl couscous salad	mint, tea-soaked raisins, preserved lemon (v) .....	10

## DESSERTS

Gin & tonic granita	raspberries & mint (v, gf) .....	11
Semolina pancakes	mixed summer berries & clotted cream (v) .....	12
Passionfruit creme brulee	pineapple & mint salad (v, gf) .....	12