



DINING MENU

Meze

MARINATED MIXED OLIVES (ve, gf, df)

8

SPICED BRIOCHE | taramasalata | zhoug butter

10

LAMB CIGARS (4) | black garlic emulsion (df)

14

HUMMUS | flatbread | za'atar | spiced herb oil (v)

13

FELAFEL | chilli oil | labneh (v, ve*, df*)

13

GOATS CHEESE & RICOTTA BOUREKAS | chraimeh | almond praline (v)

13

FRIES | chilli salt | aleppo aioli (v, df)

11

CHEESE | candied walnuts | fresh pear | apple & raisin jam | crispbreads (v, gf*)

- charleston jersey *brie* (adelaide hills, sa)
- oveja al romero *semi-firm sheep's milk* (spain)
- section 28 monte rosso *taleggio* (adelaide, sa)
- valdeon *blue* (spain)

1 for 18, 2 for 27, 3 for 36, 4 for 45

v - vegetarian; v - vegetarian option; ve - vegan; ve* - vegan option; df - dairy free; df* - dairy free option*

gf - suitable for gluten-intolerances; gf - gf option; if coeliac, please advise our staff*

To assist in paying our staff penalty rates, a surcharge of 10% on Sat-Sun & 15% on public holidays will apply

Chef's Selections

** served share-style, min two people
one chef's selection per table*

CAPTAIN'S

spiced brioche | taramasalata | zhoug butter

lamb cigars | black garlic emulsion

chermoula octopus | housemade ricotta | roast capsicum | hazelnut

pork collar | zhoug | kohlrabi | golden raisin

baharat duck leg | smoked garlic labneh | persimmon | spiced potato

47 PP

ADMIRAL'S

hummus | flatbread | za'atar | spiced herb oil

chicken & currant pastilla | sumac yoghurt

grilled prawns (6) | puffed rice | baharat | orange

beef shoulder | red chermoula | sesame puree | basil | garlic sauce

lamb shoulder tagine | labneh | cous cous | preserved lemon

57 PP

LIEUTENANT'S (v)

felafel | chilli oil | labneh

black & pearl barley risotto | shitake | chestnut | asparagus | feta

harissa pumpkin | almond | pepita | raisin | labneh

grilled eggplant | muhammara | almond tarator | eggplant chip

whole roasted broccoli | yellow harissa | dukkah | lemon myrtle oil

47 PP

** chef's selection dishes are served when ready*



DINING MENU

Smaller Plates

GRILLED PRAWNS (4)

puffed rice | baharat | orange (gf, df*)

24

HARISSA PUMPKIN

almond | pepita | raisin | labneh (v, gf, ve*, df*)

18

PORK COLLAR

zhoug | kohlrabi | golden raisin (gf, df*)

17

CHICKEN & CURRANT PASTILLA

sumac yoghurt

17

GRILLED EGGPLANT

muhammara | almond tarator | eggplant chip (ve, df)

17

CHERMOULA OCTOPUS

housemade ricotta | roast capsicum | hazelnut (gf)

21

BLACK & PEARL BARLEY RISOTTO

shitake | chestnut | asparagus | feta (v, ve*)

18

BEEF SHOULDER

red chermoula | sesame puree | basil | garlic sauce (gf, df)

19



Larger Plates

LAMB SHOULDER TAGINE

labneh | cous cous | preserved lemon (gf*, df*)

33

WHOLE ROASTED BROCCOLI

yellow harissa | dukkah | lemon myrtle oil (ve, gf, df)

29

GRILLED PRAWNS (6)

puffed rice | baharat | orange (gf, df*)

33

BAHARAT DUCK LEG

smoked garlic labneh | persimmon | spiced potato (gf)

33

Sweets

CITRUS GRANITA

coconut sorbet | halva | white peach | kaffir lime (ve, gf, df)

12

MUTTABAQ

pistachio | apricot | pashmak (v)

15

* dishes are served when ready, rather than traditional entree-main format