

Meze

SPICED BRIOCHE | taramasalata | zhoug butter

12

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

15

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

14

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

15

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

11

MEZE BOARD

housemade flatbread | lamb kofta | maakouda | soybean hummus | olives | shatta | smoked honey labneh

21

CHEESE

candied walnuts | pear | apple & raisin jam | crispy sourdough | crackers (v, gf*)

- charleston jersey *brie* (adelaide hills, sa)
- oveja al romero *semi-firm sheep's milk* (spain)
- vigneron goats milk *washed rind* (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*

CAPTAIN'S

spiced brioche | taramasalata | zhoug butter

pork belly | red chermoula | pineapple | burnt apple | pistachio

prawn manti | tomato | lemongrass | chard

heirloom cherry tomato | cucumber | shatta | goats curd | olive oil tuile

lamb shoulder | plum harissa | celeriac | apple | currant

51 pp

LIEUTENANT'S (v)

felafel | chilli oil | labneh

heirloom cherry tomato | cucumber | shatta | goats curd | olive oil tuile

goats cheese & ricotta bourekas | chraimeh | almond praline

shanklish | parsley puree | chilli | fried basil

whole roasted broccoli | yellow harissa | chilli citrus caramel | dukkah

48 pp

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



DINING MENU

Smaller Plates

SLOW COOKED PORK BELLY

red chermoula | pineapple | burnt apple | pistachio (gf, df)

20

PRAWN MANTI

tomato | lemongrass | chard (df)

18

SHANKLISH

grape | parsley puree | chilli | fried basil (v, gf)

20

CHERMOULA OCTOPUS

housemade ricotta | olive | potato (gf)

23

HEIRLOOM CHERRY TOMATO

cucumber | shatta | goats curd | olive oil tuile (v, ve*, gf*)

19

BEEF CHEEK

heirloom mushroom | eggplant | almond | dukkah (df)

22



Larger Plates

LAMB SHOULDER

plum harissa | celeriac | apple | currant (gf)

34

WHOLE ROASTED BROCCOLI

yellow harissa | chilli citrus caramel | dukkah (ve, gf, df)

28

DUCK TAGINE

israeli cous cous | sumac labneh | sweet potato

34

HAWAIJ SPICED FISH OF THE DAY

hazelnut tarator | baby carrots | carrot puree (gf)

34

Sweets

PLUM TARTE TATIN

strawberry | goats milk ice cream | honeycomb | kiwifruit (v)

14

GRILLED PINEAPPLE

coconut sorbet | pistachio | coconut (ve, gf, df)

13

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