



DINING MENU

Meze

SIMIT SESAME BREAD | taramasalata | hummus (ve, df)

12

HOUSE MARINATED OLIVES (ve, gf, df)

8

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

16

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

16

SWEET POTATO CROQUETTES | red chraimeh | olive | herb oil (ve, gf, df)

16

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

11

MEZE BOARD

housemade flatbread | lamb kofta | maakouda | hummus | olives |
spiced mint yoghurt | smoked honey labneh

25

CHEESE

candied walnuts | pear | apple & raisin jam | lavosh | 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 28, 3 for 38, 4 for 48

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*

Chef's Selections

** served share-style, min two people*

CAPTAIN'S

simit sesame bread | taramasalata | hummus
pork belly | smoked eggplant puree | tzatziki | pickled cucumber

prawn manti | tomato | lemongrass | chard

apricot chicken tagine | israeli couscous | fennel

lamb shoulder | plum harissa | celeriac | apple | currant

59 pp

LIEUTENANT'S (v)

simit sesame bread | taramasalata | hummus

felafel | chilli oil | labneh

chilli caramel carrots | ginger & garlic yoghurt | coriander

spiced gnocchi | crispy haloumi | carrot | cashew | tagine sauce

shanklish | parsley puree | chilli | fried basil

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

56 pp

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



DINING MENU

Smaller Plates

SLOW COOKED PORK BELLY

smoked eggplant puree | tzatziki | pickled lebanese cucumbers (gf)

23

PRAWN MANTI

tomato | lemongrass | chard (df)

19

SHANKLISH

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

21

CHORIZO BOUREKAS

baba ganoush (df)

17

LEMON & GARLIC CALAMARI

fennel & radish salad (gf, df)

20

SPICED GNOCCHI

crispy haloumi | carrot | cashew | tagine sauce (v, df*)

20

CHILLI Caramel GLAZED CARROTS

ginger & garlic yoghurt | coriander (ve, gf, df*)

15



Larger Plates

LAMB SHOULDER

plum harissa | celeriac | apple | currant (gf)

34

WHOLE ROASTED BROCCOLI

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

29

CHAR-GRILLED APRICOT CHICKEN TAGINE

israeli cous cous | fennel (df)

32

PULLED CHILLI BEEF

fried potato gnocchi | crispy haloumi | cashew (df*)

30

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

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