

## THE BEST MIDDLE EASTERN RESTAURANT IN SYDNEY

## **BANQUETS**

## CLASSIC BANQUET (2 PAX)

60 PP

Breadbasket: (House baked, crispy Zaatar bread & flat bread)

**Hummus**: Dhukka, crispy chickpeas, olive oil

Smokey eggplant: Roasted peppers, tahini, sumac

House tangy labneh: Olives, mint, paprika oil

Fattoush salad: Flat bread toasted, pomegranate dressing

Hand-crafted pastries: Cheese & lamb

Mix grill platter: From the charcoal (lamb rump, shish tawook,

lamb or chicken Kofta)

## **ROYAL BANQUET (4 PAX)**

**75 PP** 

Breadbasket: (House baked, crispy Zaatar bread & flat bread)

Warm spiced olives: Orange, Lemon, Thyme & rosemary (GF)



(VG) (GF)

Smokey eggplant: Tahini, sumac, olive oil (G)

Hummus: Dhukka, paprika, crispy chickpeas, olive oil

Missony Salad: Crabs, avocado, cabbage, crispy noodle,

mayo dressing

Fattoush salad: Zaatar roasted flatbread, pomegranate dressing

Hand-crafted pastries: Cheese

Kibbeh: Bulgur, lamb, walnut, tahini sweet chili sauce

Mix grill platter: From the charcoal (lamb rump, shish took,

lamb or chicken Kofta), grilled seasonal vegetable

Dessert platter: Chocolate fondant, Tiramisu, Ice cream, Macarons







Please consult your waiter for any diatry requirements. Whilst we take extra care in preparing your dish, we cannot gaurantee that our food is allergen free. 1.05% surcharge applies to alll credit cards. There is 10% surcharge applied on Sundays and Public Holidays.