



# Sephardim

## Mezze

Mix olives	8
Dips & flat bread: pumpkin hummus, baba ghanoush, beetroot & muhummara (V, REQ GF)	8/19.9
Eggplant, tomato and pepper in olive oil, lime & mint served with flat bread (VV, REQ GF)	17.9
Falafel served with Pumpkin hummus, flat bread & salad (VV)	16.9
Sautéed mushroom & asparagus with turmeric & lemon butter sauce (GF, V, REQ VV)	19.5
Marinated grilled halloumi, roasted peppers & tomato salsa (GF, V)	17.9
Chargrilled spicy chilli chicken wings served with minted yoghurt (GF)	15.9
Egyptian spiced cauliflower, dukkha and minted yoghurt (GF, REQ V)	18.9
Baby octopus served on fetta and sundried tomato puree (GF)	19.9
Garlic prawns served with aromatic Persian basmati rice (cream base) (GF)	24/38

## Share Plates

Stuffed cabbage leaves with mix herbs, rice & split peas (VV, GF)	26
Stuffed capsicums with minced beef, mixed herbs, rice & split peas (GF)	28
Steamed basmati rice with lentils, sautéed carrots and cinnamon spiced sultanas (VV, GF)	26
Chargrilled chicken thigh fillets marinated in lemon & saffron with carrot rice (GF)	27.9
Wagyu beef kebab served with Tabouli salad & chips (REQ GF)	29.9
Slow cooked duck leg (shredded) in pomegranate molasses, crushed walnuts with basmati rice (GF)	34.9
Mix grill, spiced rubbed wagyu rump (paprika, turmeric, chilli, ginger and sumac), chicken thigh fillets (lemon & saffron marinade) & octopus (GF)	69.9

## Banquet

1 - Dips & Olives, Egyptian cauliflower, eggplant, stuffed cabbage leaves	49pp
2 - Dips, Eggplant, Chilli chicken wings, Falafels, chicken thigh fillets	54pp
3 - Dips, Eggplant, Egyptian cauliflower, octopus, wagyu beef kebabs	59pp





## Sides

Flat Bread	5
Potato Chips	8
Greek salad	12
Garden salad	12

## Desserts

Vanilla Ice cream topped with barberries Jam	12.9
Chocolate and fig mousse (GF)	12.9
Sweet saffron rice pudding with almonds and cinnamon (VV, GF)	12.9
Baklava	12.9
Coffee	5
Tea (Saffron Tea, Green Tea, Black Tea)	5

