



START

Freshly shucked oysters, coconut, green chilli, tamarind & pomegranate	7pp/72doz
Hokkaido scallop, smoked isot pepper & ginger butter, sweet & sour vinegar (gf)(1pc)	12
King crab dressed in coriander & lime, charred pineapple & smoked pepper (vo)(gf)(1pc)	12
Moreton bay bug <u>OR</u> Green papaya pani pouri, harissa, orange blossom & chermoula water (vo)(1pc)	12
Spiced lentil kasher cheese filled bread doughnut (vo)(1pc)	9

SMALL TO SHARE

Grilled Bazlama bread, brushed in a roast sesame umami butter (vo)(1pc)	8
Whipped smoked hummus, mount zero olive oil, za'atar (v)(gf)	18
Poached Mooloolaba prawns & dry potato curry, toasted prawn oil, smoked Turkish pepper, black cardamon & cashews (vo)(gf)	25
Grilled Goan sausage, pork belly, onion & pandan, coconut sambol (gf)	23
Turkish beef dumplings, mushroom XO, sujuk, yoghurt & spiced burnt butter	26/44
Arak cured kingfish, cranberry hibiscus, pickled Turkish chilli leche de tigre (gf)	29
Crispy calamari in a fragrant coconut & kashmiri chilli crumb (vo)(gf)	26
Sweet potato, spring herbs & green olive salad (v)(gf)	18
Tomato & pomegranate salad, spring herbs (v)(gf)	18
Lamb cigars, iceberg lettuce, mint & pickled onions (vo)(3pc)	24

LARGE TO SHARE

"Habibbi butter chicken", ras el hanout butter chicken gravy (vo)(gf)	52
Mooloolaba coal grilled swordfish, glazed in burnt orange & saffron, olive oil & kaffir lime (220gm)(gf)	62
300/600gm Westholme MBS 5 wagyu sirloin, sweet & sour eggplant chutney, roasted garlic (gf)	68/125
8-hour slow roasted lamb shoulder, smoked eggplant, pine nut, lemon & za'atar sauce (gf)	59
Coconut & harissa curry, green asparagus, urban valley mushrooms, hand made rice noodles (v)(gf)	40

SIDES

Basmati rice, garlic, turmeric & pandan, fried onions (v)(gf)	16
Grilled Bundaberg zucchini, marinated in basil zhug (v)(gf)	16
Green & red oak lettuce, heirloom tomatoes, red onion, chilli & lime (v)(gf)	14
Fries, harissa aioli (vo)(gf)	14

SWEETS

Whipped knafeh, lemon verbena syrup, vanilla bean & lime ice cream	18
Decadent cardamom chocolate fondant cake, pandan ice cream	18
Candied ginger syrup "Gulab Jamum" coconut ice cream (v)	18
Seasonal ice cream - Mango & black pepper OR Summer plum & clove OR White chocolate & lemongrass	16

(V) VEGAN (VO) VEGAN OPTION (GF) GLUTEN FREE



SHARED FEAST 98PP

Whipped smoked hummus / Bazlama bread
Arak cured kingfish / Turkish beef dumplings

“Habibbi butter chicken”
Basmati rice, onions, turmeric & pandan / Green & red oak lettuce, heirloom tomato salad

Whipped knafeh, lemon verbena syrup, vanilla bean & lime ice cream

ADD SNACKS + 15PP

Scallop / King crab / Pani Pouri

ADD ON MAIN + 15PP

8-hour slow roasted lamb shoulder, smoked eggplant, pine nut, lemon & za’atar sauce

ADD OPTIONAL DRINKS PAIRING + 60 PP

PREMIUM SHARED FEAST 145PP

King crab / Scallop

Whipped smoked hummus / Bazlama bread
Arak cured kingfish / Sweet potato
Poached Mooloolaba prawns & dry potato curry

Westholme MBS 5 wagyu sirloin, sweet & sour eggplant chutney, roasted garlic
Grilled Bundaberg zucchini, marinated in basil zhug
Basmati rice, onions, turmeric & pandan

Decadent cardamom chocolate fondant cake, pandan ice cream

OR

Whipped knafeh, lemon verbena syrup, vanilla bean & lime ice cream

OR

Candied ginger syrup “Gulab Jamun” coconut ice cream

UPGRADE MAIN +15PP

Mooloolaba coal grilled swordfish, glazed in burnt orange & saffron, olive oil & kaffir lime

ADD OPTIONAL DRINKS PAIRING + 85 PP