



START

Freshly shucked oysters, natural OR with fermented habanero, mango & Persian lime	½ doz 42/doz	78
Blue swimmer crab urfa biber, pineapple jam, toasted corn crisp (gf)(1pc)		13
Taramosalata filled zucchini falafel, dill & flaxseed (vo)(1pc)		11
Lamb filled warqaa pastry, cinnamon sugar (vo)(1pc)		12
Hokkaido scallop, fennel seed za'atar burnt butter, wild garlic (gf)(1pc)		13
Roasted red pepper toast, white anchovy & labneh (vo)(1pc)		10

DIPS & BREADS

Grilled Bazlama bread, brushed in a roast sesame umami butter (vo)(1pc)		9
Grilled pita (gf)(1pc)		9
Whipped hummus, smoky chickpeas & lemon (v)(gf) Add Spiced lamb OR Habibbi butter chicken +4		16
Baba ganoush zalook & eggplant ash (gf)		16
Bagila fava bean, marjoram, fil fil & broad bean salad (v)(gf)		16
Muhammara, roasted red peppers, walnuts, kaak & pomegranate molasses (v)		16

SMALL TO SHARE

Whipped ricotta, basturma, cucumber & coriander seed pickle		22
Poached Mooloolaba prawns, fiery harissa, preserved lemon & fragrant herb pesto		29
Walker tuna crudo, orange blossom, honey, white balsamic ponzu & lemon thyme		28
Brisbane Valley quail wrapped in kataifi, shiitake mushroom tarator (vo)		26
Sweet potato coriander, red onion, green olives, almonds & smoked paprika oil (v)		19
Turkish beef dumplings, mushroom XO, smoked pepper oil & yoghurt		29/48
Crispy calamari in a fragrant coconut & Kashmiri chilli crumb (vo)(gf)		27

LARGE TO SHARE

“Habibbi butter chicken”, ras el hanout butter chicken gravy (vo)(gf)		54
Mooloolaba coal grilled swordfish, glazed in burnt orange & saffron, olive oil & kaffir lime (220gm)(gf)		65
300/600gm Westholme Wagyu sirloin, almond hummus, biber split jus & grilled cos lettuce (gf)	75/130	
8-hour slow roasted lamb shoulder, smoked eggplant, pine nut, lemon & za'atar sauce (gf)		62
Roasted pumpkin & coconut harissa curry, pearl couscous (v)		42
White fish kefta fisherman's stew of dried fruit, roasted tomato, fennel, chickpeas, calamari, mussels & dill (vo)(gf)		56

SIDES

Aged rice & lentil pilaf, baharat & crispy onions (v)(gf)		16
Roast onion & Bundaberg zucchini candied garlic & cumin dressing (v)(gf)		18
Mixed lettuce leaves radish & onion with tabouleh dressing (v)(gf)		16
Fries, harissa aioli (vo)(gf)		15

SWEETS

Whipped knafeh, lemon verbena syrup, vanilla bean & lime ice cream		18
Dark chocolate tart, pomegranate molasses & mint crème		18
Candied ginger syrup “Gulab Jamum” coconut ice cream & pistachio (vo)		18
Seasonal ice cream - Mango & black pepper OR Summer plum & clove OR White chocolate & lemongrass		8/14

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



SHARED FEAST 105PP

Whipped smoked hummus / Bazlama bread

Walker tuna crudo / Sweet potato

Whipped ricotta, basturma

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8-hour slow roasted lamb shoulder, smoked eggplant, pine nut, lemon & za'atar sauce
Aged rice & lentil pilaf, baharat & crispy onions / Mixed lettuce leaves radish & onion with
tabouleh dressing

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

ADD SNACKS +20PP

Blue swimmer crab / Scallop / Lamb filled warqaa pastry

ADD ON MAIN +18PP

“Habibbi butter chicken”, ras el hanout butter chicken gravy

ADD OPTIONAL DRINKS PAIRING +65PP

PREMIUM SHARED FEAST 145PP

Blue swimmer crab / Scallop / Lamb filled warqaa pastry

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Whipped smoked hummus / Bazlama bread

Whipped ricotta, basturma / Crispy calamari

Poached Mooloolaba prawns, fiery harissa

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Westholme MBS 5 wagyu sirloin, almond hummus, biber split jus & grilled cos lettuce
Roast onion & Bundaberg zucchini candied garlic & cumin dressing
Aged rice & lentil pilaf, baharat & crispy onions

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Dark chocolate tart pomegranate molasses & mint crème

OR

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

ADD ON MAIN +18PP

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

“Habibbi butter chicken”, ras el hanout butter chicken gravy

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

ADD OPTIONAL DRINKS PAIRING +90PP

