START

Freshly shucked oysters, natural or with pomegranate & hibiscus dressing (gf)	½ doz 44/doz 82
Spiced blue swimmer crab tart, pineapple jam, toasted corn crisp (vo)(gf)(1pc)	14
Hokkaido scallop, harissa & lemon burnt butter (gf)(1pc)	14
Chemen cured salmon, herbed yoghurt & zucchini falafel (vo)(gf)(1pc)	12
Crispy lamb-filled Moroccan cigar, cinnamon sugar (vo)(1pc)	13
Charred red pepper, whipped labneh & anchovy toast (vo)(1pc)	11

DIPS & BREADS

Grilled Bazlama bread, brushed in a roasted sesame umami butter (vo)(1pc)	10
Grilled gluten-free pita, brushed in a roasted sesame umami butter (gf)(1pc)	10
Whipped hummus, herbed chermoula chickpeas (v)(gf) Add Habibi butter chicken OR spiced lamb +4	17
Smoky baba ganoush (v) Add Habibi butter chicken or spiced lamb +4	17
Muhammara, roasted red pepper dip, walnuts, kaak & pomegranate molasses (v)	17

SMALL TO SHARE

Poached Mooloolaba prawns fiery harissa, preserved lemon and fragrant herb pesto (gf)	30
Yellowfin tuna crudo, crispy capers, pickled green chillies & white anchovy dressing (vo)(gf)	29
Sauteed young calamari, fragrant dry chermoula spice (gf)	28
Spiced crispy eggplant, sweet & sour tamarind, cumin dukkah (v)(gf)	20
Whipped ricotta, shaved air-dried beef, cucumber & coriander seed pickle (vo)	23
Crispy fried lamb ribs, cumin salt & tamarind vinegar, fried curry leaves (gf)	36
'Manti' mini Turkish beef dumplings, Marrakesh spiced burnt butter, pumpkin, pickled tomatoes & almonds	30/49

LARGE TO SHARE

'Habibi' butter chicken, ras el hanout butter chicken gravy (vo)(gf)	56
Mooloolaba coal grilled swordfish, glazed in burnt orange & saffron, olive oil & lime leaves (220gm)(gf)	67
Westholme Wagyu sirloin, smoked Turkish pepper jus & grilled cos lettuce (300/600gm)(gf)	78/135
8-hour slow roasted lamb shoulder, smoky eggplant, pine nut, lemon and za'atar jus (gf)	64
Cinnamon roasted pork tomahawk, poached Turkish apricots, almonds & red Aleppo pork jus (500gm)(gf)	59
Pan roasted blue eye cod, sorrel cream, poached potatoes & smoked mussels (gf)	58
Olive oil roasted heirloom tomatoes filled with rice, preserved fruit & dill, kasundi emulsion (v)(gf)	41

SIDES

Aged rice & lentil pilaf, baharat & crispy onions (v)(gf)	17
Grilled asparagus, mustard & tarragon dressing (v)(gf)	18
Mixed lettuce leaves, radish & onion, tabouleh dressing (v)(gf)	17
Fries, harissa aioli (vo)(gf)	16

SWEETS

Whipped knafeh, lemon verbena syrup, vanilla bean & lime ice cream	19
Dark chocolate tart, pomegranate molasses & mint crème	19
Orange Blossom crème caramel, candied Tunisian brick & toasted almonds	19
Seasonal ice cream - Mango and black lime | Black sesame | Caramelised honey & filo cream	9/15

(v) VEGAN (vo) VEGAN OPTION (gf) GLUTEN FREE

We only serve Australian seafood

HOSTPLUS

10% SURCHARGE APPLIES ON SUNDAY
15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

Mercedes-Benz Brisbane
LSH Auto Australia

SHARED FEAST 110PP

Whipped hummus (v)(gf) / Bazlama bread (vo)(1pc)

Yellowfin tuna crudo (vo)(gf) / Whipped ricotta, shaved air-dried beef (vo)

'Manti' mini Turkish beef dumplings, Marrakesh spiced burnt butter

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8-hour slow roasted lamb shoulder, smoked eggplant, pine nut, lemon & za'atar jus (gf)

Aged rice & lentil pilaf, baharat & crispy onions (v)(gf)

Grilled asparagus, mustard & tarragon dressing (v)(gf)

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

ADD SNACKS +21PP

Spiced blue swimmer crab tart (vo)(gf)(1pc) / Hokkaido scallop (gf)(1pc)

Charred red pepper, whipped labneh & anchovy toast (vo)(1pc)

ADD ON MAIN +20PP

'Habibi' butter chicken, ras el hanout butter chicken gravy (vo)(gf)

ADD OPTIONAL DRINKS PAIRING +67PP

PREMIUM SHARED FEAST 149PP

Spiced blue swimmer crab tart (vo)(gf)(1pc) / Hokkaido scallop (gf)(1pc)

Charred red pepper, whipped labneh & anchovy toast (vo)(1pc)

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Whipped hummus (v)(gf) / Bazlama bread (vo)(1pc)

Poached Mooloolaba prawns, fiery harissa (gf) / Crispy fried lamb ribs, cumin salt (gf)

Spiced Crispy eggplant, tamarind sweet & sour, cumin dukkah (v)(gf)

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Westholme Wagyu sirloin, smoked Turkish pepper jus & grilled cos lettuce (gf)

OR

Cinnamon-roasted pork tomahawk, poached Turkish apricots, almonds & red Aleppo pork jus (gf)

Aged rice & lentil pilaf (v)(gf) / Grilled asparagus, mustard & tarragon (v)(gf)

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

OR

Orange Blossom crème caramel, candied Tunisian brick & toasted almond

ADD ON MAIN +20PP

Mooloolaba coal grilled swordfish, glazed in burnt orange & saffron, olive oil & lime leaves (gf)

'Habibi' butter chicken, ras el hanout butter chicken gravy (vo)(gf)

8-hour slow roasted lamb shoulder, smoked eggplant, pine nut, lemon & za'atar jus (gf)

ADD OPTIONAL DRINKS PAIRING +92PP