

## VEGAN MENU

### SPRING

#### FLOUR & SOUL

- woodfired Za'atar flatbread 6
- olive oil yemenite, zhug chilli 18
- silver beet and fine cultures feta borek, tomato salsa 22

#### SMALL MEZE

- warm olives in orange and anise 9
- sesame falafel, tahini, fresh horseradish 14
- apple cucumber, green tomato, carambola 18
- burnt capsicum, rose harissa, lemon thyme 18
- beetroot top to tail, whipped tahini, mulberry 18
- spring carrot mahumarra, walnut dukkah, mandarin oil 18
- old school hummus, braised chickpeas, jackfruit 18

#### BIG MEZE

- field mushroom almond cheese manoush 24
- cauliflower shawarma, pickled fennel and apple 25
- eggplant h'raime, spiced tomato tagine 26

#### SIDES

- South Australian black barley tabbouleh 14
- charred sweet corn, tahini and Aleppo 14
- Persian potato salad, almonds and spring peas 16

#### SOMETHING SWEET

- blood orange sorbet and borage granita 8
- rhubarb, rose and sour cherry parfait 14

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