

TO START

Halloumi doughnut, chilli jam, pomegranate	6ea
Warm olives in orange and anise	9
Salt and Aleppo pepper crispy tofu, onion toum	12
Beetroot kibbeh nayyeh, smoked yoghurt, farm pickles, wattle seed lavosh	18

SMALL MEZZE

Slow fermented za'atar potato bread	12
Yemenite butter bread, lemon scented goats curd	22
Sesame falafel, vegetable and tahini salad	15
Burnt eggplant baba ghanoush, squash, pomegranate, mint	16
Old school hummus, braised shiitake stew, tatbila, smoked chilli oil	18
Kofta tagine, baharat tomato sauce, labneh, warm couscous	18

MAIN, SHARE

BBQ cauliflower shawarma, labneh mornay, kohlrabi, curry leaf	29
Jerusalem spiced mushroom shish, creamed spinach, parsley chermoula	32
Shish barak pumpkin dumplings, artichoke yoghurt, kepsa burnt butter	32
Silver beet & feta borek, thin stretched pastry, grated tomato salsa, soft egg	34
Bloom providore stuffed kousa, tomato broth, braised chard, fenugreek pilaf	34
Eggplant schnitzel, Israeli couscous, chopped egg, asparagus and olive gribiche	36

SIDES

Malouf salad, sweet cabbage, apple, spring beans, cucumber, za'atar almonds	18
Toasted freekeh, black lentil and broccolini majadra, muhammara	18
Triple cooked crispy spiced potatoes, batata harra	18

SWEET

Handmade rosewater Turkish delight	12
Pistachio baklava ice cream sandwich, sumac jam	14
Strawberry malabi, coconut tapioca, mint, sunflower praline	18
Chocolate halva mousse, banana and date cremeux, kataifi	18

SUITE DESSERT

FEELING SPONTANEOUS? TAKE THE NIGHT UPSTAIRS AND INDULGE IN THE PRIVACY OF YOUR VERY OWN SUITE



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79 pp

Beverage Pairing 60pp

Halloumi doughnut, chilli jam, pomegranate

Kofta tagine, baharat tomato sauce, labneh, warm couscous

Beetroot kibbeh nayyeh, smoked yoghurt, farm pickles, wattle seed lavosh

Rameau D'or "Petit Amour" Rose, Cotes De Provence, FRA

Slow fermented za'atar potato bread

Sesame falafel, vegetable and tahini salad

Old school hummus, braised shiitake stew, tatbila, smoked chilli oil

Chateau Musar 'Jeune' White, Bekaa Valley, LEB

Shish barak pumpkin dumplings, artichoke yoghurt, kepsa burnt butter

Jerusalem spiced mushroom shish, creamed spinach, green chermoula

Malouf salad, sweet cabbage, apple, spring beans, cucumber, thyme almonds

Chateau Musar 'Jeune' Red, Bekaa Valley, LEB

Pistachio baklava ice cream sandwich, sumac jam

Handmade rosewater Turkish delight

Baklava Martini

