

MANKOUSHE

Mankoushe translates to harvesting from the ground. We've got a little farm and we love foraging. Our dough is made from 100% Victorian wheat, ground onsite daily, delicious with health benefits. Our woodfired oven is the center of our cooking. Our philosophy is middle eastern food with no borders.

BAKERY

Zaatar – herb bread with oregano, sumac and sesame seeds (v) 4

Zaatar extra – zaatar with green olives, tomatoes, cucumber, onion and mint 8

Halloumi pie – halloumi 7

Halloumi extra – halloumi with green olives, tomatoes, cucumber, onion & mint 11

Spinach – spinach leaves triangle, lemon, onion and sumac (v) 7

Spinach and feta – spinach and feta 7

Lahne – traditional mince lamb pie with seven spices 7

Saroukh – boat shaped pie with three cheeses and green olives 10

Falafel wrap – falafel, tahini, parsley, mint, tomato, pickles, hummus (v) 8.5

PIDE

Batata – roasted potatoes with coriander and chickpeas, tomato sauce and roquette 15

Fitir – garlic mushrooms, tomato sauce, labne, mint, chilli oil 16

Batingen – roasted eggplant, tomato sauce, pine nuts, garlic yogurt and mint 15

Sujuk – Turkish sausage, cheese, capsicum, tomatoes and onion 15

Djej – marinated chicken thighs, tomato sauce, green olives, almonds, yogurt and roquette 16

Chawirma – slow cooked lamb shoulder, tomato sauce, tahini, onion, parsley, and sumac 18

KITCHEN

Turkish sweet peppers, sumac, lemon lime 8

Charred eggplant, tahini, walnut dressing 11

Goat's milk *labne*, broad beans, cumin, pickled lemon 12

Woodfired leeks, yogurt, paprika infused butter 13

Vine leaves, rice, herbs 16

Mussels, celery, coriander seeds, capers, arak 17

Cucumber salad, mint, cashews, cider and yogurt 14

Citrus salad, grape molasses, roasted peanuts, mint 16

Wild barramundi fillet, charred capsicum salad 26

Chicken thighs on skewers, sumac potatoes, *toum*, pickled white cucumber 25

Grilled lamb shoulder, carob, tahini, zaatar, crisps 27

SWEET

Homemade halva, sesame seeds 6