

## Bakery

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

Zaatar extra - zaatar with green olives, tomatoes, cucumber, onion, and mint 7

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 triangle 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 menu (from 5pm)

Pickled Beefheart tomatoes, pomegranate molasses, sumac 9

Fava bean, tahini, pickled lemon 11

Goat's milk labne, grilled zucchini, pine nuts, mint 13

Wheat dumplings, garlic scallops, sage butter 21

Meatballs, spiced plum dressing 17

Artichoke hearts, walnut, capsicum, roasted garlic, tahini 19

Romaine lettuce, apricot, in house curd 16

Warm eggplant, charred peppers, capers salad 15

Stuffed dolmas, rice, herbs, yoghurt 23

Oven-baked quail, oregano honey, freekeh 26

Lamb shoulder kebab, burnt leek puree, grilled grapes 25

**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.**

(v) = vegan

many of our vegetarian dishes can be made vegan.