

Woodfire breads

PITA BREAD (v) 3

ZAATAR - herb bread with oregano, sumac and sesame seeds (v) 5

GARLIC BREAD (v) 6 add cheese 8

HALLOUMI PIE 7

FALAFEL WRAP - falafel, tahini, parsley, mint, tomato, pickles, hummus (v) 10

Kitchen menu

Turnips, harissa pickle (v) 9 / add anchovies 11

Fava dip, traditional (v) 14

In house labne, in house green olives 15

Charred broccoli, shanklish, sesame oil 16

Warm vine leaves, rice, herbs (v) 18

Pearl couscous, chickpeas, vinaigrette (v) 15

Braised mussels, celery, arak 20

Autumn taboule, fennel, pomegranate, grapefruit (v) 17

Meatballs, tomato paste, yogurt, almonds 23

Shepperd's pie, silver beet, walnuts, rocket dressing (v) 29

Free range chicken leg, orange, oregano 27

Baked barramundi fillet, warm tahini, sorrel 29

Braised shank, roasted carrot, molasses 32

BANQUET - \$60pp. Enjoy a 6 courses meal designed for your dietary requirements.

For 2+ people.

Woodfire pides (pizzas)

BATINGEN - roasted eggplant, tomato sauce, tahini, pickles, parsley oil (v) 21

3 AJBEN - haloumi, kasseri, Turkish feta, preserved baby figs, oregano oil 23

CHAWIRMA - slow cooked lamb shoulder, tomato sauce, onion, parsley sumac 22

FITIR - garlic mushrooms, tomato sauce, chili oil, labne, mint 21

Desserts

Cashew baklava 6

Custard baklava 7

Tahini halva (v) 4

Braised seasonal fruits, double cream, orange blossom syrup 11

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.