

The Feast \$75 per person

- Hummus, brown butter vinaigrette, pine nut, burnt honey + pita
- Smoked Babaganoush, pickled onion, fig, chive + pita
- Cucumber, fresh & pickled, strained yoghurt, garlic chips, dill
- Koubes, meat or mushroom, kalamata labne, lemon

- Lamb Kofta, toum, Gazan mayo, bread, pickles & herbs

OR

- Chicken shawarma, toum, tarator, bread, pickles & herbs

- Greek salad, leaves, feta, kalamata, oregano
- Cauliflower, tahini, dukkah, date molasses

- Loukoumades & baklava

The Whole Bazaar \$95 per person

- Labne, finger fennel, lemon jam, pomegranate + pita
- Hummus, brown butter vinaigrette, pine nut, burnt honey + pita
- 'Tsakistes', cracked SA green olive, garlic, coriander & lemon
- Fatayer, spinach, haloumi & white pepper, lemon
- Slow cooked beetroot & tomato, tahini, beetroot-honey vinegar, zaatar

- Chicken shawarma, toum, tarator, bread, pickles & herbs

OR

- Beef cheek Tagine, dry lime, orange, ginger, almond, date, coriander, bulghur

- Greek salad, leaves, feta, kalamata, oregano
- Maftool ~ cous cous, Palestinian braised shallot
- Chips, chicken salt, toum

- Baklava ice cream
- Pavlova, blueberry, fresh & sorbet, mastic cream, sumac

Vegan \$70 per person

- Smoked Babaganoush, pickled onion, fig, chive + pita
- 'Tsakistes', cracked SA green olive, garlic, coriander & lemon
- Falafel with pickled leaf and turnip tarator, radish & mint
- Slow cooked beetroot & tomato, tahini, beetroot vinegar, zaatar
- Koosa ~ aromatic rice stuffed zucchini, vine leaf, tomato
- Maftool ~ cous cous, Palestinian braised shallot
- Cauliflower, tahini, dukkah, date molasses

- Loukoumades

All sittings are 1.5 hours

10% service charge applies for all groups of 6 or more people

Groups of 10 or more people are asked to select from one of our banquet menus

15% surcharge applies for all Public Holidays