

# barzaari

Our menu is designed to be shared

## Dips

Labne, finger fennel, lemon jam, pomegranate + pita	\$19	Chicken liver pâtè, peach, currants in molasses + koulouri	\$22
Smoked Babaganoush, pickled onion, fig, chive + pita	\$19	Hummus, brown butter vinaigrette, pine nut, burnt honey + pita	\$19

Additional ~ pita \$5, koulouri \$5, Lebanese bread \$2, Gluten free Lavosh \$5

## Mezze

Tsakistes', cracked SA green olive, garlic, coriander & lemon	\$10	Slow cooked beetroot & tomato, tahini, beetroot honey vinegar, zaatar	\$25
Cucumber, fresh & pickled, strained yoghurt, garlic chips, dill	\$22	Cured Ocean trout, sweet & sour roast capsicum, fennel seed, lemon, pistachio, yoghurt	\$26
Falafel with pickled leaf and turnip tarator, radish & mint (3 pcs)	\$19	Saganaki ~ Kefalograviera cheese, honey, lemon	\$25
Koubes, meat or mushroom, kalamata labne, lemon (3 pcs)	\$22	Watermelon & feta	\$19
Fatayer filled with spinach, haloumi & white pepper, lemon (3 pcs)	\$23	Bbq WA octopus, lemon, oregano, crisp potato, garlic	\$30

## Mains

Koosa ~ aromatic rice stuffed zucchini, vine leaf, tomato	\$32	Chicken shawarma, toum, tarator, bread, pickles & herbs	\$36
Woodfired prawns, harissa, tzatziki, rocket	\$40	Beef cheek Tagine, dry lime, orange, ginger, almond, date, coriander, bulghur	\$42
Lamb Kofta, toum, Gazan mayo, bread, pickles & herbs	\$36	Whole fish, chermoula, lime	MP

## Sides

Greek salad, leaves, feta, kalamata, oregano	\$23
Maftool ~ cous cous, Palestinian braised shallot	\$23
Roast potato, garlic, pickled chili, dill	\$18
Cauliflower, tahini, dukkah, date molasses	\$23
Chips, chicken salt, toum	\$16

## Desserts

Loukoumades	\$15
Baklava ice cream	\$15
Baklava Scroll ~ walnut, pistachio, almond, cinammon	\$9
Lady Finger ~ pistachio, rose	\$9
Pavlova, blueberry, fresh & sorbet, mastic cream, sumac	\$20
Fig leaf Muhallebi, kitromilo ice cream, peach & orange blossom	\$20

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