Maha East

SHARING MENU \$75pp

SNACK UPGRADE +\$15PP

Hummus / focaccia/ olives / calamari / haloumi

Lamb shoulder / market fish / leaves / rice

Baklava tiramisu

SNACKS

Smoked tomato & harissa braised beef bourek bun (vo) Chemen cured trout, pomegranate & muhammara tart, shaved walnuts (vo) Cinnamon parfait, plum & sumac jelly tart (vo)	\$9pp \$9pp \$9pp
SMALL Whipped hummus, slow roasted garlic, macadamia dukkah (v) Our high rise focaccia, caramelised onion, za'atar (3 pieces) (v) Marinated mount zero olives (v) Burnt butter & olive oil roasted sunraysia region almonds, isot pepper & sea salt (v) Smoked mozzarella & white anchovy cigar bourek (2 pieces) (vo) Young calamari filled with David Bonnici's zalzet malti, heirloom tomatoes, lemon, whipped shanklish (vo) Scallop crudo, grilled cumquats, saffron & basil Grilled halloumi, roasted radicchio, poached quince, hazelnuts (vo) Fried local zucchini flowers, seasoned with toasted fennel seed za'atar & smoked eggplant (2 pieces) (v)	\$17 \$12 \$9 \$11 \$16 \$21 \$24 \$24 \$16
LARGE Slow roasted lamb shoulder, smoked eggplant, za'atar & pine nut jus Wagyu beef kefta, garlic yoghurt, lebanese cucumbers, sumac, olive oil, nigella seeds Pork tomahawk, white beans, roasted peppers, pickled chillies Pan roasted john dory, tomatoes, saffron & preserved lemon Fried potato icle kofte , green lentil, tomato & walnuts (v)	\$46 \$39 \$42 \$45 \$34
SIDES Victorian leaf salad, tahini & orange blossom dressing, black sesame (v) Seasonal beans, fennel, lemon & thyme (v) Shoestring fries (v) Aged basmati rice, zucchini, charred spring onions, & almonds (v)	\$12 \$14 \$10 \$12
SWEETS Turkish delight filled doughnuts, rosewater honey, walnut ice cream (vo) Labneh pannacotta, arak frozen grapes, halva biscotti "Baklava tiramisu" candied kataifi & nuts, kaymak & honey cream, boozey sponge fingers	\$16 \$16 \$16