

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)	\$9pp
Candied pumpkin, pekmez & tahini, caramelised onion tart (v)	\$8pp
Cinnamon parfait, plum & sumac jelly tart (vo)	\$9pp

SMALL

Whipped hummus, slow roasted garlic, macadamia dukkah (v)	\$17
Our high rise focaccia, caramelised onion, za'atar (3 pieces) (v)	\$12
Marinated mount zero olives (v)	\$9
Burnt butter & olive oil roasted sunraysia region almonds, isot pepper & sea salt (v)	\$11
Smoked mozzarella & white anchovy cigar bourek (2 pieces) (vo)	\$16
Young calamari filled with David Bonnici's zalzet malti, heirloom tomatoes, lemon, whipped shanklish (vo)	\$21
Seared hokkaido scallops, basturma jam, coriander & lime (1 piece)	\$9
Grilled halloumi, roasted radicchio, poached quince, hazelnuts (vo)	\$24

LARGE

Slow roasted lamb shoulder, smoked eggplant, za'atar & pine nut jus	\$46
Wagyu beef kefta, garlic yoghurt, lebanese cucumbers, sumac, olive oil, nigella seeds	\$39
Pork tomahawk, saffron braised fennel, white onion, garlic leaves	\$42
Pan roasted dory, victorian pine mushrooms, baharat braised leeks, pine nuts	\$44
Fried potato icle kofte , green lentil, tomato & walnuts (v)	\$34

SIDES

Victorian leaf salad, tahini & orange blossom dressing, black sesame (v)	\$12
Seasonal beans, fennel, lemon & thyme (v)	\$14
Shoestring fries (v)	\$10
Aged basmati rice, zucchini, charred spring onions, & almonds (v)	\$12

SWEETS

Turkish delight filled doughnuts, rosewater honey, walnut ice cream (vo)	\$16
Labneh pannacotta, arak frozen grapes, halva biscotti	\$16
"Baklava tiramisu" candied kataifi & nuts, kaymak & honey cream, boozy sponge fingers	\$16

(v) vegetarian (vo) vegan option

All credit cards incur a 1.5% bank surcharge.

12% Sunday surcharge & 18% public holiday surcharge applies to the total bill.