

ULTIMATE FEAST BOX

\$120

SERVES 2

Pita bread

Beef kofta, burnt eggplant yoghurt, sumac, red onion (n)

Kingfish pastrami, roasted cauliflower, zhoug, hazelnuts (gf, df, n)

Roasted capsicum & cashew hummus, dukkah (gf, df, vg, n)

Moroccan lamb shoulder, tomatoes, dates and green olives (gf, df)

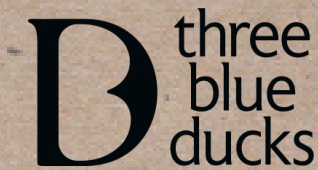
Ras el hanout spiced potatoes, green tahini (gf, df, vg)

Green beans, caramelised onion, currants, pinenuts (gf, df, vg, n)

Marky's pimped up couscous (v, n)

Chocolate & cardamom molten pudding, black sesame soured cream (v)

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts



PESCATARIAN FEAST BOX

\$120
SERVES 2

Pita bread

Roasted & pickled beetroots, Persian feta, pepita and pistachio cream
(gf, v, n)

Kingfish pastrami, roasted cauliflower, zhough, hazelnuts (gf, df, n)

Roasted capsicum & cashew hummus, dukkah (gf, df, vg, n)

Harissa rubbed salmon, caramelised eggplant, tomato, almond,
preserved lemon (gf, df, n)

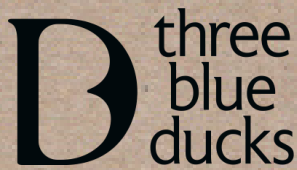
Ras el hanout spiced potatoes, green tahini (gf, df, vg)

Green beans, caramelised onion, currants, pinenuts (gf, df, vg, n)

Marky's pimped up couscous (v, n)

Chocolate & cardamom molten pudding, black sesame soured cream (v)

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts



VEGETARIAN FEAST BOX

\$100
SERVES 2

Pita bread

Roasted & pickled beetroots, Persian feta, pepita and pistachio cream
(gf, v, n)

Roasted cauliflower, pickled grapes, zhoug, hazelnuts (gf, df, vg, n)

Roasted capsicum & cashew hummus, dukkah (gf, df, vg, n)

Carrot & chickpea stew, preserved lemon, labneh, chermoula (gf, v)

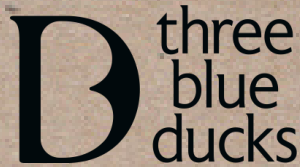
Ras el hanout spiced potatoes, green tahini (gf, df, vg)

Green beans, caramelised onion, currants, pinenuts (gf, df, vg, n)

Marky's pimped up couscous (v, n)

Chocolate & cardamom molten pudding, black sesame soured cream (v)

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts



ADD ONS

Beef kofta, burnt eggplant yoghurt, sumac, red onion (n)
\$25

Ginger, soy & sesame glazed sticky pork ribs (df)
\$35

Provenir grass fed 1.2kg ribeye on the bone (gf, df)
\$65

Moroccan lamb shoulder, tomatoes, dates, green olives (gf, df)
\$45

Harissa rubbed salmon, caramelised eggplant, tomato, almond,
preserved lemon (gf, df, n)
\$39

Ras el hanout spiced potatoes, green tahini (gf, df, vg)
\$13

Butterflied whole chicken, fermented capsicum, chilli glaze
\$45

Chocolate & cardamom molten pudding, black sesame soured cream (v)
\$20

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts