



11.00am until late

House baked bread with dukkah & olive oil	5.0
Char grilled pita bread	4.5
Harissa	4.0
Chermoula	4.0
Olive tapenade	4.0
Hummus with pita bread	8.0
Spice roasted beetroot & yoghurt dip with pita bread	8.5
Basil skordalia with EVOO & pita bread	8.5
Moroccan spiced cous cous	8.0
Patatas bravas	9.0
Olives marinated in chilli, orange & fennel	9.5
Oven roasted Bulgarian feta with chilli, garlic & oregano	9.5
Local Lebanese eggplant with mint & a sweet & sour dressing	9.0
Beetroot & lentil salad with Persian feta	9.0
Truffle macaroni and cheese	9.0
Slow roasted Roma tomato, goat's cheese & parmesan crisp	9.0
Roasted pumpkin, dried figs, blue cheese & brown butter dressing	9.0
Haloumi bruschetta with sun dried tomato salsa	9.0
North African meatballs with chermoula (2)	8.5
Berber spiced kangaroo with tomato jam	9.0
Thyme & paprika lamb strips with tzatziki	9.5
Duck shanks with saffron caramelised onions (2)	*10.0
Grilled "La Boqueria Spanish" chorizo	*11.0
Roasted bone marrow with gremolata & rosemary salt	*11.0
Seven spiced calamari (imported) with aioli	9.0
Local NT jewfish in coconut & lime (served chilled)	9.5
Marinated Italian white anchovies, baby capers & red capsicum	9.5
Seared Tasmanian salmon, horseradish cream & dill salad	**14.0
Tamarind, chilli & honey NT banana prawns (4)	**14.0
Seared scallops with a saffron, ginger & coriander dressing (4)	**14.0

* Items which incur a \$2 surcharge with the Lunch Special.

** Items which incur a \$4 surcharge with the Lunch Special.