



**11.00am until late**

House baked bread with dukkah & olive oil	2.0
Char grilled pita bread	4.5
Harissa	4.0
Chermoula	4.0
Olive tapenade	4.0
Hummus with pita bread	8.0
Spice roasted eggplant & yoghurt dip with pita bread	8.5
Capsicum, walnut & pomegranate dip with 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 pomegranate & yoghurt	9.0
Carrot, smoked cheddar & chive fritters with aioli (2)	9.0
Truffle macaroni and cheese	9.0
Trio of mushrooms in a wine & tarragon sauce	9.0
Pumpkin, onion, feta basil & pine nut salad	9.0
Haloumi bruschetta with sun dried tomato salsa (2)	9.0
North African meatballs (2)	8.5
Sumac & garlic lamb strips with mint tzatziki	9.5
Berber spiced kangaroo with tomato jam (2)	9.0
Grilled chorizo	*10.0
Duck shanks with saffron caramelised onions (2)	*10.0
Roasted bone marrow with gremolata & rosemary salt	*10.5
Sumac spiced calamari (imported) with mojo	9.0
Local NT jewfish in coconut & lime (served chilled)	9.5
Marinated Italian white anchovies, baby capers & red capsicum	9.5
Local barramundi with cherry tomato & capsicum coulis	**14.0
NT banana prawns in a garlic & coconut sauce (4)	**14.0
Seared scallops with pomegranate & coriander (4)	**14.0

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

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