

BREAKFAST last orders 1145 am

Turkish bread with homemade jam (v)(df*)(gf*)	6
Yoghurt panacotta, Saffron poached pear, sesame macadamia brittle, spiced nut granola, anise (gf)	16
Buttermilk pancake, double cream, organic maple syrup, vanilla bean ice cream (v)	18
Add strawberries +4 Add banana +4	
Meze Me brioche French toast, crispy bacon, Persian fig compote, double cream (v*)	20
Middle Eastern spicy lamb mince, pine nuts, hummus, rocket, pita bread (df)(gf*)	20
Omelette of the day, za'atar Turkish toast (gf*)(v*)	19
Eggs benedict, Moroccan spiced hollandaise, asparagus (gf*) (v*)	22
Ham / Smoked salmon / Bacon / Sujuk	
Kellyville free range eggs, za'atar Turkish toast (df*)(gf*)(v)	12
Poached / Scrambled / Fried	
Sides (each)	
Hash brown / Mushroom / Baby spinach / Fried halloumi cheese / Feta cheese / Bacon	4
Avocado / Baked beans / merguez sausage / Roast tomato/ 2 Extra eggs	
Sujuk / Smoked salmon	5
Meze Me Big Breakfast (gf*)(df*)(v*)	23
Kellyville free range eggs – Poached / Scrambled / Fried	
Za'atar Turkish toast, bacon, hash brown, mushroom, roast tomato, fried halloumi cheese, baked beans, Merguez sausage	
Breakfast Tagines (for 1 or 2) (half lamb and half pumpkin add \$2) (gf*)(df*)(v*)	
Za'atar Turkish toast and Lebanese bread / all served with Kellyville free range eggs	
Lamb mince, onion jam, spinach, roast tomato, bell peppers, feta	23 / 44 for 2
Roasted pumpkin, onion jam, spinach, roast tomato, chickpea, bell peppers, feta (v)	23 / 44 for 2
Kids Breakfast age 2-12 (includes small apple / orange juice)	
Kids buttermilk pancakes, double cream, organic maple syrup, vanilla bean ice cream (v)	14
Turkish toast, one bacon rasher, one egg, one hash brown (gf*)(df*)(v*)	14

(df) dairy free | (v) vegetarian | (gf) gluten free | (*) indicates dish may be altered to suit (stated*) dietary requirement

MEZE PLATE of the day (for minimum two, three, four or more) (gf*)(df*)(v*)

Tabouli, hummus, babaghanouj and beetroot dips

4 chef's choice meze of the day, with mixed Lebanese bread.

20 p.p

MEZE (1 plate serves 4 to share, if sharing)

Dips plate / hummus, babaghanouj, beetroot, chermoula olives, mixed breads (v) (gf*)	16
Middle Eastern spicy lamb mince, pine nuts, hummus, rocket, pita bread (gf*)	20
12 Hour twice cooked crispy pork belly, pickled quince, black cabbage, jus (20 minute cooking time) (gf)(df)	22
Orange, fennel, avocado salad, parsley, mint, freekeh, fennel seed dressing (v)	19
Fried cauliflower, eggplant jam, tahini sauce, pine nuts (v) (gf) (df)	18
Almond crumbed chicken, honey pomegranate glaze, Middle Eastern pilaf (df*)	20
Falafel, chakchouka, garlic tahini sauce, Lebanese bread (v) (gf*) (df)	18
Moroccan spiced king prawns, preserved lemon, braised fennel, freekeh	23
Hazelnut dukkah salt and pepper squid, smashed avocado, paprika aioli, rocket, lemon dressing (gf) (df)	20
Harissa spiced chicken wings, toum (garlic sauce) (gf)	18
Sticky lamb ribs honey pomegranate sauce , fried shallot, coriander(gf)(df)	22
Wagyu beef souvlaki preserved lemon zhoug sauce (gf)(df)	22
Fattoush salad / cos lettuce, tomato, cucumber, capsicum, radish, sumac, mint, crisp bread (v) (df) (gf*)	15
Grilled halloumi cheese, muhammara sauce, lemon parsley salad, Lebanese bread (v) (gf*)	15

MAINS Allow 20-minute cooking time.

Scotch fillet 300g, 200 day grain fed, harissa kipfler potato, cavolo nero, Moroccan butter, jus (gf)(df*)	37
Duck breast, quince, celeriac mousse, falafel, green beans, parsnip crisps, port wine jus (gf)	35
Chicken kataifi stuffed with chakchouka, baby spinach, wild mushroom ragout	30
Moroccan spiced lamb cutlets, chickpea fritter, muhammara sauce, almond raisin pickle, jus (gf) (*df)	38
Crispy Sumac salmon orange, fennel, avocado salad, mint, freekeh, fennel seed dressing (v*)(df)	34
Fish of the Day Please see your waiter / waitress	Market Price

(df) dairy free | (v) vegetarian | (gf) gluten free |(*) indicates dish may be altered to suit (stated*) dietary requirement

TAGINES served with labneh and harissa

Wagyu beef kofta tagine, tomato, fava beans, Middle Eastern almond rice pilaf (gf*) (df*)	34
Moroccan spiced vegetable tagine, lentils, preserved lemon, sultanas, tahini sauce, couscous (v)(gf*)(df*)	30

See wait staff for tagine special of the week

LUNCH ONLY (for 1 or 2) (half lamb and half pumpkin add \$2) (gf*) (df*)(v*)

Served with Turkish toast / Lebanese bread and Kellyville free range eggs

Lamb mince, onion jam, spinach, roast tomato, bell peppers, feta (df*)(gf*)	23 / for 2 44
Roasted pumpkin, onion jam, spinach, roast tomato, chickpea, bell peppers, feta (v)(df*)(gf*)	23 / for 2 44

SIDES

Rocket, halloumi, pine nut salad, pomegranate vinaigrette (v) (gf)	12
Sumac chili chips with aioli (v) (gf) (df)	9
Fried halloumi cheese (v) (gf)	4
Fresh Lebanese	1
Gluten free bread / Turkish bread / Lebanese crisp bread	3.5
Seasonal green vegetables, Moroccan butter, toasted almonds, lemon (v) (gf) (df*)	10

KIDS MENU

Ages 2-12 ALL SERVED WITH CHIPS, SALAD, SMALL TAP SOFT DRINK & GELATO

Cornflake crumbed chicken (df)	15
Fried calamari (df) (gf)	15
Fresh crumbed flathead (df)	15
Beef steak (df) (gf)	15

DESSERT

Five - layer chocolate delice, pomegranate ganache, Belgian dark chocolate mousse, pistachio praline (gf)(v)	15
Caramelised lemon tart, double cream, crushed pistachio, blood orange sorbet (v)	13
Pomegranate macerated strawberries, meringue, crème diplomat, strawberry sorbet, mint (*gf)	14
Chocolate brownie, Turkish delight gel, baklava, fairy floss, white chocolate gelato (v)(gf*)	13
Selection of gelato, berry compote, pistachio, fairy floss (v) (gf*) (df*)	13
Vanilla crème brulee, rhubarb compote (v) (gf)	13
Affogato	
Hazelnut gelato, frangelico liqueur, chocolate ganache, espresso (*gf) (v)	16

Desserts to Share

Yoghurt panacotta

Saffron poached pear, orange blossom, sesame macadamia brittle, anise (for 2) (gf)	18
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Plate to share for two

Chocolate brownie, Turkish delight, baklava, sugar coated almonds, white chocolate gelato, fairy floss (gf*)	24
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Dessert meze plate for four

A selection of five of our finest to share	52
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Cakeage when you BYO your own cake / per person

2 / 4 with gelato

(No Cakeage charge if you purchase dessert)

COLD DRINKS

On Tap

Pepsi / Solo / Lemonade / Creaming Soda / Dry Ginger Ale / Sunkist kids 3 / 4.5

Lemonade Grenadine (pink lemonade) Kids 3.5 / 5

Lemon Lime & Bitters 5

Bottled

Coke / Diet Coke / Coke Zero / Cascade Tonic 5

Iced Tea – Lemon / Peach 5

Cascade sparkling cranberry 6

Daylesford & Hepburn Organic Sparkling

300mL sparkling mineral water 4.5

750mL sparkling mineral water 7

Apple sparkling / Blood orange sparkling / Pink grapefruit / Organic cola / Organic ginger beer 5

Juices

Freshly squeezed watermelon, pink lady apple, mint Kids 4 / 8

Bilpin 100% apple juice Kids 4 / 7

Freshly Squeezed Orange Juice Kids 4 / 8

Cold Milk blends

Toby's Estate double shot coffee frappe 8

Toby's Estate double shot iced latte 5

Add ice cream | +2

Iced chocolate / Iced organic chai 8

Milkshakes – Chocolate / Caramel / Strawberry / Vanilla

Kids | 3 Regular | 7 Large | 8 Malt | + 0.5

HOT DRINKS Toby's Estate Woolloomooloo blend coffee and teas

Espresso / Long black 3.5

Flat white / Cappuccino / Macchiato / Piccolo 4

Café latte / Organic Chai latte / Mocha / Hot chocolate 4.5

Mug / Extra shot / Coffee syrups + 0.5

Freshly ground Toby's Estate decaf / Bon Soy / Lactose free milk +0.5

Babycino 1.5

Pot of Tea – Toby's breakfast blend / Earl grey / Chamomile / Peppermint / China green sencha 4.5