



HOW TO EAT ETHIOPIAN FOOD

An Ethiopian meal is traditionally shared. As a courtesy to the friends at your table, you may wish to wash your hands before eating.



1. Using your right hand, tear some injera.

2. Use the injera to pick up some food...

3. Put the parcel in your mouth & enjoy!

INJERA

All meals are served with salad and injera. Our injera is made in-house from teff flour and other grains: order our gluten-free injera for a totally **gluten free** meal!

ENTREES

KATANIA **\$ 7.5**

Toasted injera with kibe (herb butter) & berbere

DIPS **\$ 9.5**

Hommus & tahini with awazey (chilli) dips, served with pide bread

SAMBOOSA **\$ 10**

Minced beef or lentils, with red onions, celery, green chilli, & spring onion, wrapped in pastry, served with Ethiopian salsa (3 per serve)

ZIL ZIL **\$ 10**

Free-range chicken breast strips, marinated in berbere, crumbed & dipped in white sesame seeds, served with Ethiopian salsa

CRUMBED FISH **\$ 10**

Marinated with turmeric & mit mitta, served with a home made tomato sauce and chilli dip



SALADS

TOMATO SALAD **\$ 8.5**

Tomato, red onions, green chilli with lemon juice & feta or tahini

DORO SALAD **\$ 14**

Crumbed organic chicken strips, with green salad & feta & with a traditional salad dressing

MAIN MEALS

MEAT

MEAT & VEGIE COMBO **\$ 20**

per extra person **\$ 19**

Yebeq wot (lamb), kye wot (beef stew), missar wot (red lentils) & veggie alecha (potatoes, carrots & spinach)

DOO BA WOT **\$ 17**

Beef & pumkin stew, cooked with traditional spices, red onion & garlic

YEBEG WOT **\$ 20**

Lamb stewed Ethiopian style, with red onion, ginger, garlic & kibe, plus a selection of very mild herbs & spices

KYE WOT (RED STEW) **\$ 20**

Beef cooked with garlic, ginger, red onion, tomatoes & berbere, served with yoghurt

DORO WOT **\$ 21**

Free-range chicken, cooked in a rich red onion sauce with ginger, tomato, garlic, traditional spices & boiled eggs, served with yoghurt

FIYEL WOT **\$ 21**

Goat stewed with red onion, garlic, berbere & chef's family's traditional seasoning



GODIN TIBS **\$ 20**

Chopped lamb pan-fried with garlic, red onion, tomato, green chilli & traditional spices

GODIN TIBS SPECIAL **\$ 22.5**

As above, but meat is marinated for two days with berbere, extra virgin olive oil & herbs

GODIN TIBS WITH VEG **\$ 22**

Chopped lamb pan-fried with long capsicum and/or mushroom, as desired

DORO TIBS **\$ 21**

Free-range chicken sautéed in a special home-made herbed butter, with garlic, tomato, onion & spices

DORO TIBS WITH VEG **\$ 22**

Pan-fried chicken with long capsicum and/or mushroom, as desired

BOZANA SHIRO **\$ 20**

Your choice of lamb or beef, cooked in shiro wot (black-eyed pea dahl) with fresh tomato, garlic, onion & kibe (herbed butter)

QWANTA FIR FIR **\$ 20.5**

Beef jerky cooked with injera in onion, tomato, garlic & Ethiopian spice

GOMEN BA SIGA **\$ 21**

Your choice of lamb or beef, with spinach, pan-fried in garlic butter, fresh tomato & traditional herbs & spices

GORED GORED (Sat/Sun only) **\$ 21**

Diced rump steak rare, cooked with red onion, berbere & kibe butter

KITFO (Sat/Sun only) **\$ 21**

Finely chopped yearling topside, raw or rare, cooked in kibe butter & chilli powder: Ethiopia's national dish



FISH

ASA BA ATA **\$ 20**

Fish of the day, cooked with yellow split peas, white wine, garlic, red onion & traditional spices

FISH DULAT **\$ 22**

Fish of the day cooked in home made tomato sauce and Ethiopian spices

ASA TIBS **\$ 22**

Fish of the day, cooked in a traditional green chilli paste, pan-fried with chilli

VEGETARIAN

DIFIN MISSAR **\$ 15**

Black lentil with onion, garlic, green chilli & herbs

TIKEL GOMEN **\$ 15.5**

Cabbage & carrot, cooked in traditional herbs & spices

ATTA WOT **\$ 15.5**

Yellow split peas cooked with garlic, turmeric and other Ethiopian spices

KEYSIRR WOT **\$ 16**

Beetroot, carrot & potato, cooked with red onion, garlic & traditional herbs & spices

FOSOLIYA **\$ 16**

Green beans and carrot cooked with onion, garlic, ginger & other herbs

YE SHIMBRASA **\$ 16**

Homemade ovenbaked chickpea & spice biscuits, cooked in a special spicy sauce. Your choice of hommus or yoghurt

MISSAR WOT **\$ 16**

A red lentil stew, with garlic, red onion, tomato, berbere & traditional spices

VEGGIE ALECHA **\$ 16.5**

Potatoes, carrot & spinach, cooked with turmeric, garlic, red onion & traditional spices



VEGETARIAN CONTINUED

VEGE MIX **\$ 17**

Capsicum, mushrooms, green beans & carrot

ENKULAL FIR FIR* **\$ 17**

Free-range eggs, cooked in a fresh home made tomato sauce with green chilli, served with injera or turkish bread

GOMEN KITFO **\$ 18**

Seasonal leafy greens fried in garlic, mit mitta and kibe (herb butter - optional), served with home made ricotta

SHIRO WOT **\$ 18**

Black-eyed and split peas, roasted & ground, cooked with garlic, red onion & traditional spices

INGUDAI BA ATA **\$ 18**

Mushrooms sautéed in virgin olive oil with tomatoes, garlic, red onion & white wine, cooked with yellow split peas & spices

VEGETABLE & DAHL COMBO **\$ 19**

per extra person **\$ 18**

Missar wot, yellow atta wot, veggie alecha, tikel gomen (cabbage & carrot)

DESSERT

ETHIOPIAN DONUTS **\$ 11**

Cinnamon, pine nuts & sultanas, caramelised in lemon juice, shallow fried in donut batter, served with ice cream & maple syrup (2 per serve)

COFFEE **\$ 5**

Fairtrade single blend organic Sidamo coffee from the Oromo area of Ethiopia: complex, sweet & fruity, with a rich & creamy mouthfeel



SET MENUS/BANQUET

A combination of 3 meat and 3 veg dishes, chosen & created by chef on the day.

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| 1. MAINS ONLY (3 meat, 3 veg) each | \$22 |
| 2. ENTREE & MAINS each | \$28 |
| 3. ENTREE, MAINS & DESSERT each | \$33 |

Please ask staff if you would like a different balance of meat/veg and if you have any other questions.

WEEKLY SPECIAL

Ask your waiter/waitress for our weekly special!



DRINKS MENU

ETHIOPIAN BEERS

Ethiopia has a proud & venerable brewing tradition. All Ethiopian beers are made with premium ingredients & spring water.

Dashen 4.5%	Belgian-style lager	\$7
St George 4.5%	clean, crisp Pilsner-style lager	\$7
Castel 5.5%	full flavoured Pilsner-style	\$7
Amber 6%	full bodied, spicy and malty	\$8

AUSTRALIAN BEER

Cascade Light	\$7
Coopers Pale	\$7
Pure Blonde	\$7

EUROPEAN BEER

Heineken	\$7
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CIDER

Mercury	\$7
Kelly Brothers Pear Cider 5%	\$8

WINE

	glass	carafe 500ml	bottle
House Reds			
Merlot	\$8	\$22	
House Whites			
Sauvignon blanc	\$8		\$30
House Champagne (sparkling white)	\$8		\$30

See staff for reds by bottle



COCKTAILS

- Dr Brainless** \$13
vodka, coïntreau, grapefruit juice, lime
- French Martini** \$13
pineapple juice, vodka & chambord
- Long Island Ice Tea** \$20
gin, vodka, white rum, tequila, coïntreau, lemon juice & coke
- Margarita** \$15
tequila, coïntreau, lime juice
- Sea Breeze** \$11
vodka, cranberry, grapefruit, lemon, lime

House special cocktail ~ ask staff for details

SOFT DRINKS

Ambo (Ethiopian sparkling water) \$6 bottle

Coke, Lemonade, Dry Ginger Ale, Soda & Tonic Water \$4

Lemon & lime bitters \$6

Red Bull \$4

Juice

Cranberry, Grapefruit, Mango, Orange, Apple, Pineapple \$5

Coffee

Latte, Flat White, Cappuccino, Espresso \$5

Hot chocolate \$5

Tea

Chai Latte \$5 (pot)

Teas \$5 (pot)