



DINE IN 13.10.20 - 17.10.20

\$65pp

Tuesday

Fermented burghul pita
Advieh yoghurt, macadamia

Coal grilled swordfish, chatni gashneez, walnut
Falls Farm asparagus, pistachio, green garlic
Celeriac filo, aged tahini, Aleppo pepper butter

Wood fired blood orange cake, Maleny cream

Wednesday

Wood fired malawach, aged sesame, chilli oil

Westholme wagyu hanger steak, savoury yeast
Broccoli tabouli
Smoked eggplant, tomato vinegar, hawaij

Tahini lamington, frozen coconut, sumac

Thursday

Turkish bazlama
White bean, smoked butter, cumin

Chicken kebab, tabil spice, garlic yoghurt
Fattoush salad, sumac
Cauliflower, ajowan, murri

Maleny milk booza, passionfruit curd, roasted chocolate

Friday

Wood fired bagel
Ord River chickpeas, spiced labne

Pork brisket, salted Armenian cucumber, sumac
Pumpkin, tehina, onion
Roasted local fennel, barley, mustard

Roasted oat ice cream, macadamia, meringue

Saturday

Wood fired malt pita
Whipped camel feta

Lamb collar, green mango amba,

Falls Farm kohlrabi, aged cheese, hazelnut
Green lentils, spiced tomato, labne, cumin

Babka ice cream, malt, black sesame