



**DINE IN 17.11.20 - 21.11.20**

**\$65pp**

**Tuesday**

Wood fired carrot pita  
Fermented red pepper hummus

Hawaij chicken kebab, kishk, tomatillos  
Grilled snow peas, shanklish, chives  
Black barley, tabouli, green zhoug

Almond booza, barberries, pistachio

**Wednesday**

Wood fired burghul pita  
Smoked sour cream

Westholme wagyu bavette, fermented zucchini  
Eggplant, rice pilaf, fried onion  
Richard's peppers, green garlic, tomato

Wood roasted apricots, Maleny cream, green cardamom

**Thursday**

Wood fired kishk flatbread

Fraser Isle spanner crab, maras pepper, seeds, kamut lavosh  
Grilled broccolini, whipped feta, mint  
Advieh spiced rice, golden raisin, pistachio

Blood plum sorbet, liquorice, yoghurt

**Friday**

Wood fired bagel  
Fermented corn, akawi cheese

Coal roasted Cape Grim short rib, ajika  
Falls Farm squash, almonds, citrus  
Palestinian chopped salad

Fennel pollen and honey cake, Barambah milk ice cream

**Saturday**

Wood fired Turkish bread  
Goats curd, no waste za'atar

Longreach lamb belly, barberry, fennel  
Grilled asparagus, Aleppo pepper, sesame  
Gavurdađı salatası, walnuts, onion

Carrot molasses ice cream, toasted buckwheat