

SOUFRA MENU 110pp

Australian wine pairing 75pp
World journey wine pairing 95pp

ADD SNACKS +20PP

· Wagyu neya, house made harissa, puffed rice, shaved basturma
Salt roasted beetroot, iranian pistachio & cherry tart
Goats cheese olive

2015 Leeuwin Estate 'Art Series' Riesling, Margaret River, WA +10
2010 G.G Huff 'Nierstein' Riesling Spätlese, Rheinhessen, DEU+10

MEZA

Smoked hummus, kombu & isot pepper dressing
House flat bread, za'atar
Spanner crab cigara bourek, summer peas
Whipped fetta, charred bullhorn peppers, citrus dressing
Albacore tuna crudo, smoked eel, honey, isot pepper & thyme
Ox heart tomatoes, sumac & toum
2008 Carlei 'Estate' Chardonnay, Yarra Valley, VIC

MAIN

Twice cooked chicken breast, red chermoula, BBQ corn & smoked almond jus
Somerset farms heritage lettuce salad, pickled cucumber & mint, tahini & lemon dressing
Aged basmati rice pilaf, fragrant summer herb chermoula & candied pepitas
2022 Patrick Sullivan 'Carousel' Cabernet Franc, Gippsland, VIC
2022 Bruno Giacosa Dolcetto D'Alba, Piedmont, ITA

OPTIONAL MAIN UPGRADES

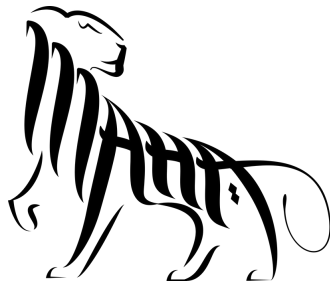
'Antep' Slow roasted lamb shoulder, smoked chilli, coriander & fermented capsicum sauce +20PP
OR Market fish of the day+ MP

SWEET

Turkish delight filled doughnuts, rosewater scented honey & roasted walnuts
"Baklava ice cream sandwich" pistachio parfait, semolina sponge, kataifi & dark chocolate
MV Ngeringa 'Altus' Blend, Adelaide Hills, SA
NV Marcin 'Macvin', Jura, FRA

1.5% surcharge on all card transactions
12% surcharge applies on Sunday
18% surcharge applies on public holidays

Proudly supported by
Mercedes-Benz Melbourne | 
LSH Auto Australia



TASTING MENU 175pp

Australian wine pairing 115pp
World journey wine pairing 175pp

SNACKS

Wagyu neya, puffed rice, shaved basturma
Salt roasted beetroot, Iranian pistachio & sour cherries
The goats cheese olive
Smoked hummus, kombu & isot pepper dressing
House flat bread & za'atar

2015 Leeuwin Estate 'Art Series' Riesling, Margaret River, WA
2020 Cidreric du Vulcain 'Poire' Cider, Fribourg, SWZ

Victorian yellowfin tuna, taramasalata & roasted tomatoes, baharat, thyme & honey
2022 MMAD 'Estate' Chenin Blanc, Blewitt Springs, SA
2021 Dom. du Bouchot 'Mon Village' Chasselas, Pouilly-sur-Loire, FRA

'Macron bil toum' Lebanese dumplings garlic served with roasted scallops, prawns
2022 Brave New Wine 'Doppelgänger' Field Blend, Great Southern, WA
2022 Mersel 'Phenix Orange' Merwah, Bekaa Valley, LEB

Flavours of samke harra – semolina fried snapper, fiery charred peppers, tahini & burnt onion oil
2008 Carlei 'Estate' Chardonnay, Yarra Valley, VIC
2022 Hobo Wine Camp 'Folk Machine' Chenin Blanc, California, USA

ADDITIONAL COURSE +20pp

Grilled mooloolaba prawn, whipped cod & salmon roe, harissa & lemon burnt butter
2022 Saffron 'Gramophone' Nebbiolo, Multi Regional, VIC +10
2021 Partida Crues 'TN21' Bobal Blend, Catalunya, ESP +15

Satsuma wagyu 6+, caramelised butternut pumpkin with ras el hanout,
otway shiitake mushroom kibbeh, toasted pine nuts
2018 Syrahmi 'XV Magnum' Shiraz, Heathcote, VIC
2010 Stefano Amerighi 'DOC' Syrah, Chiuso di Cortona, ITA

“Close your eyes” Saffron poached grapes, walnuts, orange blossom granita, spiced maple cloud

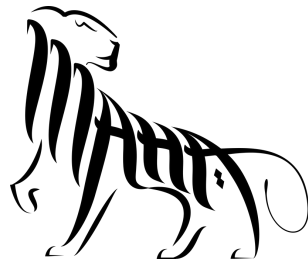
“Peach Knafeh” Cardamom roasted local peach, our ashta, candied katiafi, blood plum sorbet
Pressing Matters R69 Riesling, Coal River, TAS
2018 Gustov Huff 'Schloss Schwabsburg' Riesling Eiswein, Rheinhessen, DEU

1.5% surcharge on all card transactions
12% surcharge applies on Sunday
18% surcharge applies on public holidays

Proudly supported by

Mercedes-Benz Melbourne
LSH Auto Australia





VEGAN SOUFRA MENU 110pp

Australian wine pairing 75pp
World journey wine pairing 95pp

ADD SNACKS +20PP

Slow roasted tomato, sumac & thyme, whipped macadamia
Salt roasted beetroot, Iranian pistachio & cherry tart
Vegan Goats cheese olive

2015 Leeuwin Estate 'Art Series' Riesling, Margaret River, WA +10
2010 G.G Huff 'Nierstein' Riesling Spätlese, Rheinhessen, DEU+10

MEZA

Smoked hummus, kombu & isot pepper dressing
House flat bread, za'atar
Sweet pea & broad bean cigara bourek
Whipped vegan fetta, charred bullhorn peppers, citrus dressing
Fried white zucchini, tahini, lemon, garlic
Grilled ox heart tomatoes, chermoula dressing, nasturtiums
2008 Carlei 'Estate' Chardonnay, Yarra Valley, VIC

MAIN

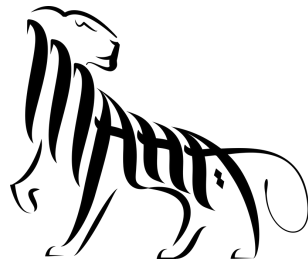
Moghrabieh, summer vegetables, red chermoula
Somerset heritage lettuce, pickled cucumber, mint, tahini & lemon
Aged basmati rice, summer herb chermoula & candied pepitas
2022 Patrick Sullivan 'Carousal' Cabernet Franc, Gippsland, VIC
2022 Bruno Giacosa Dolcetto D'Alba, Piedmont, ITA

SWEET

Turkish delight filled doughnuts, rosewater maple, roasted walnuts
"Baklava ice cream sandwich" coconut, strawberry & sumac, vanilla sponge,
candied kataifi, dark chocolate
MV Ngeringa 'Altus' Blend, Adelaide Hills, SA
NV Marcin 'Macvin', Jura, FRA

1.5% surcharge on all card transactions
12% surcharge applies on Sunday
18% surcharge applies on public holidays

Proudly supported by
Mercedes-Benz Melbourne | 
LSH Auto Australia



VEGAN TASTING MENU 175pp

Australian wine pairing 115pp
World journey wine pairing 175pp

SNACKS

Slow roasted tomato, sumac & thyme, whipped macadamia

Salt roasted beetroot, iranian pistachio & cherry tart

Vegan goats cheese olive

Smoked hummus, kombu & isot pepper dressing

House flat bread, za'atar

2015 Leeuwin Estate 'Art Series' Riesling, Margaret River, WA

2020 Cidreric du Vulcain 'Poire' Cider, Fribourg, SWZ

Stuffed zucchini flowers, slow roasted tomatoes, sumac, dill & nasturtiums

2022 MMAD 'Estate' Chenin Blanc, Blewitt Springs, SA

2021 Dom. du Bouchot 'Mon Village' Chasselas, Pouilly-sur-Loire, FRA

Lebanese garlic dumplings, vegan burnt butter & pine nuts

2022 Brave New Wine 'Doppelgänger' Field Blend, Great Southern, WA

2022 Mersel 'Phenix Orange' Merwah, Bekaa Valley, LEB

Summer malfouf, roasted marrows, baldor rice, sweet onions & aniseed

2008 Carlei 'Estate' Chardonnay, Yarra Valley, VIC

2022 Hobo Wine Camp 'Folk Machine' Chenin Blanc, California, USA

Ras el hanout glazed butternut pumpkin & otway shiitakes, almond & saltbush

2023 Orbis Trousseau, McLaren Vale, SA

2022 Bruno Giacosa Dolcetto D'Alba, Piedmont, ITA

"Close your eyes" Saffron poached grapes, toasted walnuts, orange blossom granita, spiced maple cloud

"Peach Knafeh" Cardamom roasted peach, our vegan ashta, candied katiafi, blood plum sorbet

Pressing Matters R69 Riesling, Coal River, TAS

2018 Gustov Huff 'Schloss Schwabsburg' Riesling Eiswein, Rheinhessen, DEU

1.5% surcharge on all card transactions
12% surcharge applies on Sunday
18% surcharge applies on public holidays

Proudly supported by

Mercedes-Benz Melbourne
LSH Auto Australia

