NEW YEAR'S EVE





Indulge in the rich, diverse flavours of the Middle East, meticulously crafted by our chefs. Our menu is a journey through tradition and innovation, featuring dishes like succulent slow-cooked lamb shoulder and aromatic mezze. Each dish tells a story of culture, passion, and culinary excellence, designed to captivate your senses.

THE ICONIC FIREWORKS

Experience the magic of Sydney's iconic New Year's Eve fireworks from our vibrant and safe location, just steps away from prime viewing spots.

Early Session: 5:00 PM - 8:45 PM

Join us for an early dinner in a warm, welcoming atmosphere. Your table will be reserved until 8:45 PM, allowing you to enjoy the early session's festivities.

Our family-friendly venue ensures a memorable evening for all.

Late Session: 9:15 PM - 12:30 AM

Celebrate into the New Year and arrive by 8:45 PM to catch the 9:00 PM fireworks before your 9:15 PM reservation.

We look forward to ringing in the New Year with you!



EARLY SESSION \$150 | LATE SESSION \$250

FIRST COURSE

Lebanese Bread

Fresh and Crisp

Hummus

Chickpea & tahini

Baba Ganouje

Chargrilled eggplant & tahini

Labne

Fresh home-made yoghurt

Kabees

Marinated olives, mixed pickles, feta, peppers, turnips

Fatoush

Iceberg, nashi pears, vinaigrette, pomegranate, bread

SECOND COURSE

Sambousek

Minced lamb, pine nuts & onion, wrapped in pastry

THIRD COURSE

Salt & Pepper Squid

Lemon pepper, chilli flakes, sumac, dill aioli

Fresh Peeled Prawns (2 PP)

Medium-large cooked prawns served with our favourite cocktail sauce

FOURTH COURSE

Bannockburn Chicken

Shaved fennel watercress, preserved lemon, black garlic jus

Slow Cooked Lamb Shoulder

Red currants, roasted cherry truss tomatoes, rosemary jus

Roasted Chat Potatoes

Coriander Pistou

FIFTH COURSE

Dessert

Chef's selection to share

KIDS 3-12

Chicken, sambousek, hummus, chips, soft drink, ice cream

EARLY SESSION \$80 | LATE SESSION \$120

