



Toast to love with a perfectly paired wine or cocktail, share an intimate meal filled with vibrant Middle Eastern flavours, and let the serene ambiance of Walsh Bay set the stage for an evening to remember.

Book your table early to secure your spot!

SESSION TIMES

Early Session \$110 p/p
5.30pm to 7.45pm

Late Session \$150 p/p
8.15pm to 11pm

No limit Session \$190 p/p
Book any time and stay all night

Menu

FIRST COURSE

Lebanese Bread

Fresh and Crisp

Hummus

Chickpea & tahini

Baba Ganouje

Chargrilled eggplant & tahini

Marinated Olives

Green & kalamata, garlic, mixed herbs, lemon and orange zest

Fatoush

Iceberg, nashi pears, vinaigrette, pomegranate, bread

SECOND COURSE

Sambousek

Minced lamb, pine nuts & onion, wrapped in pastry

THIRD COURSE

Fresh Peeled Prawns (2PP)

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