

lunch

snacks

olives, mandarin peel, aromats	55
sourdough / flatbread from the oven	40
bread from the oven, house za'atar	50
whipped chickpeas, smoked paprika oil, flatbread	75
warm za'atar pretzel with muhammara, candied walnuts, pomegranate molasses	50
spiced raw yellowfin tuna crostini, grilled sourdough, preserved lemon mayo	95

salads

fattoush, cucumber, saj crisp, heirloom tomatoes, pomegranate molasses add black pepper lamb skewers 65 / each	65
coffee smoked salmon, apple, pickled cabbage, beetroot slaw, young fennel, toasted almonds, labneh	120
citrus & spice crusted yellowfin tuna, corn, young herb, jalapeño, lime & tahini, pistachio	130
dan's heirloom tomato & burrata salad, balinese sea salt, young basil, extra virgin olive oil	155
edamame falafel, crisp lettuce quinoa tabbouleh, garlic labneh, coriander	95

flatbreads

prawn, roasted chilli & garlic, labneh, preserved lemon	135
four cheese, spiced javanese honey, chili flakes, roast garlic	125
spiced lamb flatbread, chilli, tomato, spices, lemon, baked egg	125
prosciutto, straciatella, candied pear, straciatella, toasted picada	125
chorizo, smoked onion and cheese pide pickled cucumber, labneh	110
beef tomato, sweet tomato, burrata, confit garlic, young basil	135

seafood, meat, vegetables

pan roasted barramundi, sweet tomato, zucchini salad, lemon & garlic potato	185
wood roasted moon scallops, lemon butter, chilli salsa, sumac	135
bbq octopus, whipped potato tortilla, lemon oil, bottarga	110
wood roasted king prawns, chilli & citrus butter, young herb salad, garlic bread	200
baharat spiced smoked half chicken, pickles, preserved lemon aioli, potato crisps	180
300g stanbroke grass fed black angus ribeye, cavolo nero, portobello whipped anchovy butter or tarragon garlic butter	550
roasted portobello mushrooms, whipped white beans, chilli relish, spiced pretzel	95

skewers (min 2 pieces)

chemen spiced beef skewer burnt lime mayo, pickled jicama	65
black pepper lamb, mint, coriander pomegranate salsa, harissa mayo	75
za'atar chicken skewers, toasted sesame, oregano, crisp garlic	35
king prawn, picada, chipotle aioli, prawn oil, native lemon	75

romaine salad	55
roasted corn, sumac burnt butter parmesan	70
roasted eggplant, whipped feta candied chilli dressing	80
crispy chat potatoes, grilled peppers, roasted garlic, fried parsley	75
hand cut fries, chipotle aioli, rosemary salt	70
harissa cabbage, lemon & parmesan	80

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