Maha North

Sharing Menu \$75pp

SNACK UPGRADE +\$15PP

Hummus / focaccia/ olives / calamari / haloumi Lamb shoulder / market fish / leaves / rice Baklava tiramisu

SNACKS Smoked tomato & harissa braised beef bourek bun (vo) \$9pp Candied pumpkin, pekmez & tahini, caramelised onion tart (v) \$8pp Fried focaccia, roasted chicken & green harissa, whipped labneh (vo) \$9pp SMALL Whipped hummus, slow roasted garlic, macadamia dukkah (v) \$17 Our high rise focaccia, caramelised onion, za'atar (3 pieces) (v) \$12 Marinated mount zero olives (v) \$9 Burnt butter & olive oil roasted sunraysia region almonds, isot pepper & sea salt (v) \$11 Smoked mozzarella & white anchovy cigar bourek (2 pieces) (vo) \$16 Young calamari, David Bonnici's zalzet malti, heirloom tomatoes, lemon, whipped shanklish (vo) \$21 Seared hokkaido scallops, basturma jam, coriander & lime (1 piece) \$9 Grilled halloumi, roasted radicchio, poached quince, hazelnuts (vo) \$24 LARGE Slow roasted lamb shoulder, smoked eggplant, za'atar & pine nut jus \$46 Wagyu beef kefta, garlic yoghurt, lebanese cucumbers, sumac, olive oil, nigella seeds \$39 Pork tomahawk, saffron braised fennel, white onion, garlic leaves \$42 Pan roasted dory, victorian pine mushrooms, baharat braised leeks, pine nuts \$44 Fried potato icle kofte, green lentil, tomato & walnuts (v) \$34 SIDES Victorian leaf salad, tahini & orange blossom dressing, black sesame (v) \$12 Seasonal beans, fennel, lemon & thyme (v) \$14 Shoestring fries (v) \$10 Aged basmati rice, zucchini, charred spring onions, & almonds (v) \$12 SWEETS \$16 Turkish delight filled doughnuts, rosewater honey, walnut ice cream (vo) Labneh pannacotta, arak frozen grapes, halva biscotti \$16 "Baklava tiramisu" candied kataifi & nuts, kaymak & honey cream, boozey sponge fingers \$18

(V) VEGETARIAN (VO) VEGAN OPTION
ALL CARD TRANSACTIONS INCUR A 1.5% BANK SURCHARGE.
12% SUNDAY SURCHARGE & 18% PUBLIC HOLIDAY SURCHARGE APPLIES TO THE TOTAL BILL.