

Keeping it Peachy | Let's Eat

our menu is designed around sharing plates + inspired by flavours of the middle east
served from midday till late | 7 days

bread + dip

FLAT BREAD shallow fried in confit garlic oil, confit garlic cloves	19
FOCACCIA soft baked italian bread, thyme + rosemary	19
HUMMUS garlic tahini + chickpea hummus, sumac, coriander	22 gf
MUHAMMARA charred capsicum, paprika, walnut, zhoug	24 gf
BABA GHANOUSH roasted eggplant, olive oil, lemon, tahini	19 gf
THREE DIPS + MANAKISH soft middle eastern flat bread, za'atar, all three dips	39

small

OYSTERS freshly shucked, lime	14ea gf
OLIVES marinated mixed olives + house pickles	25 gf
SALMON house smoked salmon, apple, pickles, aioli, dill, cured yolk	45 gf
CLAMS tossed in fermented chilli, garlic + honey	28 gf
BRUSCHETTA cherry tomatoes, pickled onion, radish, lemon balm, focaccia	25
DUMPLINGS our shishbarak, prawn + pork dumplings, mint garlic yoghurt, harissa aioli	36
WINGS frenched chicken wings, our amba sauce (sweet and spicy mango sauce)	49
PORK slow braised pork belly with fermented chilli, mango + pickle salsa	53 gf
DUCK pulled duck braised in master stock, crispy skin, spiced bbq sauce	53 gf
BEEF our hummus bil lahme, spiced ground beef, hummus, pomegranate, cured yolk	57 gf

large

CHICKEN marinated in sumac + cumin, mint garlic yoghurt, honey, coriander, pickles	97 gf
LAMB 24hr sous vide australian lamb, pomegranate, chilli + pineapple chutney	189 gf
FALAFEL edamame falafel, garlic hummus, fattoush salad	67
RIBS full rack of pork ribs with cumin spiced dry rub, masterstock, bbq + honey glaze	169 gf
OCTOPUS sous vide + charred octopus, red capsicum chutney, zhoug	99 gf

side

30 each or choose three for 70
our fries with aioli
roasted baby carrots, honey gf
twice cooked baby potatoes, zhoug gf
broccoli, fermented chilli butter gf
iranian rice, coriander
roasted cauliflower, harissa gf

dessert

CHOCOLATE THREE WAYS 44
chocolate brownie, ganache + crisps
CRÊPE CHEESECAKE 49
crêpe's layered with cheesecake, pistachio, rum
ICE CREAM 40
chef's ice cream

we politely ask that there are no variations with our dishes.
we cater to all dietary requirements on request, please notify our waiters of allergies.
prices in thousand IDR - all prices subject to 10% government tax + 6% service charge.

Hit me with a shawarma

incase of a hangover

you don't feel like sharing

served from midday till late

We think we have the best shawarmas around, maybe you should try one?

our shawarmas are packed with *your choice of filling*, chat potatoes tossed in zhoug, pickles, harissa aioli, lettuce + tomato then wrapped in soft flat bread + lightly toasted

choose your filling | 79

24 hour sous vide lamb shoulder

spiced ground beef

edamame falafel

buttermilk crumbed chicken