



BREADS

Yoghurt and sesame seed flatbread with ztatziki		\$ 8.00
Warm Turkish pide with extra virgin olive oil and hazelnut and pistachio dukkah	GFA	\$ 8.00
Pizza bread with labna, babaganoush, beetroot relish and Tunisian tomato chilli jam	GFA	\$14.00
Accompaniments: tomato chilli jam, ztatziki, harissa spice and Tunisian tomato jam		\$2.50

TAPAS/ ENTREE/ MEZZE

Atlantic salmon fish cakes with preserved lemon aioli and fresh lemon		\$13.00
Sirocco chef's marinated olive selection of; balsamic roasted Kalamata / green Sevillano & preserved lemon / harissa Kalamata	GF	\$11.90
BBQ Western Australian octopus, Persian fetta, roast balsamic olives and preserved lemons gremolata	GF	\$16.90
Marinated scorched cuttlefish with chipotle dip, fresh lime and a chilli and palm sugar dressing	GF	\$15.50
Spicy lamb meatballs baked in Moroccan spiced tomato sauce (6)	GF	\$16.00
Bruschetta of olive and harissa bread with Woodside goats curd, basil, vine ripened tomatoes and harissa oil	GFA	\$15.50
BBQ QLD Scallops, Tunisian tomato relish, saffron and lime dressing (6)	GF	\$17.50

GOURMET PIZZAS

Classic shaved Byron Bay double smoked ham and fresh local pineapple	GFA	\$16.00
Queensland scallops, tomato chilli jam, caramelised Spanish onions, rocket leaves and fresh lemon	GFA	\$18.00
BBQ harissa lamb fillet, roasted pumpkin, haloumi cheese and caramelised onion	GFA	\$23.00
Roasted eggplant, Persian fetta, artichoke heart, Kalamata olives and basil pesto	GFA	\$18.00
Pissaladiere with Spanish white anchovies, caramelized onions, Kalamata olives, thyme and extra virgin olive oil	GFA	\$16.00
Spanish Chorizo sausage, fire roasted capsicum, hot chilli, vine ripened tomato and goats cheese	GFA	\$20.00
Pancetta, haloumi cheese, roasted field mushroom, rocket leaves and chive oil	GFA	\$20.00
Local made gluten free bases available		\$ 5.00



SALADS

Lebanese Fattoush salad of iceberg lettuce, vine ripened tomato, cucumber, parsley, mint, and toasted sumac crisp bread	GF	\$ 8.50/ \$15.50
Spanish prosciutto, black figs, Woodside goats curd, Sevillano olives and rocket leaves with 8 year old balsamic vinegar	GF	\$18.00
Mooloolaba king prawn salad with avocado, mustard fruits, marinated artichokes, rocket leaves and lemon dressing	GF	\$23.00
Roasted butternut pumpkin, goats s cheese, baby beetroot, toasted walnuts, rocket and walnut dressing	GF	\$18.00

MAINS

Spaghettoni of roasted eggplant, haloumi cheese, field mushrooms, garden peas, preserved lemon and basil	GFA	\$18.00/ \$27.00
Roasted Kilcoy eye fillet of beef with potato and pancetta cake, sumac roasted tomatoes, gold shallots and demi glaze	GF	\$33.50
Tagine of Dakota Vale organic duck Maryland with broccolini, medjool dates, fresh orange and cinnamon quill – Served with saffron, orange and toasted almond cous cous	GFA	\$32.00
Pan fried fish of the day with artichoke hearts, green beans, Persian fetta, watercress and fresh lemon	GF	\$33.50
Roasted deboned Piri Piri spatchcock with Persian fetta, black figs, chickpeas and a herb salad with organic yoghurt and mint dressing	GF	\$30.00

SIDES

Saffron, orange and toasted almond cous cous		\$ 7.90
Steamed seasonal vegetables with oregano, sesame seeds and extra virgin olive oil	GF	\$ 7.90
Vine ripened tomatoes, basil, Kalamata olives and balsamic reduction	GF	\$ 7.90
Watermelon, Persian fetta, mint and pomegranate drizzle	GF	\$ 7.90
Roasted cumin and lime sweet potato wedges with chipotle dip	GF	\$ 7.90