

WHERE FOOD AND CULTURE CROSS PATHS – COOKED SOUS VIDE

STARTERS - HATIFIM

Chicken Liver Parfait

pickled onion petals, toast

Arancini

Mushroom, Labneh & Truffle 6pcs

Salt & Pepper Squid

lime chili emulsion

House-made Labneh za'atar pita (v)

Golden Falafel tahini dip (gf,v)

Classic Hummus grilled pita (gf,v,vg)

Crispy Cauliflower Bites (v)

Mixed Dips & Pickles (v)

Quack Quack Pizza

Ratatouille Pizza (v)

Truffle Pizza (v)

Syrian Olives (gf,v)

Chips (v)

SKEWERS - SHIPOODIM

Mixed Skewers

3 chicken & 3 beef

MEAT - BASSAR

Duck Pancakes

cucumber, shallot and plum sauce

29hrs Beef Cheek

Crushed white beans, tahini, sumac (gf,df)

12hrs Kangaroo Loin

labneh, tamari almond, garlic chips, herbs (gf)

36hrs Tea Smoked Brisket

house-made mixed pickles, pita, tahini

6hrs Moroccan Chicken Steak

Israeli couscous, slaw, tahini dressing

42hrs Jerusalem Lamb

confit potato, ratatouille, minted labneh (gf)

72hrs Pork Belly

cabbage slow, pomegranate jus (gf)

FISH - DAG

Chraime – Spicy Braised Fish

cooked traditional style - spices, garlic, stewed tomatoes, zhoug & grilled pita (gf)

CHEESE - GVINA

Melted Raclette

oozy cheese, cured meat, potato, house made pickles (gf)

Grilled Halloumi Cheese

tomato relish, lemon wedge (gf,v)

VEGETABLES - YERAKOT

Vego Heaven

criollas potatoes, cherry bocconcini, soya beans, greens, pickled onion, cucumber, nuts, seeds, herb (gf,v)

Grilled Eggplant

zhoug, tahini, nuts, herbs (gf,v)

Spicy Lemon Cauliflower

middle eastern spices (gf,v)

Fattoush Salad

lettuce, cucumber, za'atar croutons, tomatoes, garlic chips, radish, red onion, citrus dressing (gf,v)

SWEETS - MATOK

Mixed Sweets

Nougat, Baklava, Date cake, Turkish delight

One cheese**Two cheeses****Three cheeses****Four cheeses**

<u>Cheese Name</u>	<u>Origin</u>	<u>Type</u>	<u>Animal</u>
Abadesa		Semi Hard	
Aged cheddar		Semi Hard	
Brie		White Mould	
Beaufort (Raw milk)		White Mould	
Comté		Semi Hard	
Fourme D'Ambert		Blue Vein	
Gorgonzola		Blue Vein	
Handmade Labne		Soft	
Iberico		Semi Hard	
Kashkaval		Semi Hard	
Manchego DOP 12 months		Semi Hard	
Murcia al Vino		Washed Rind	
Port & Brandy		Semi Hard	
Provolone		Semi Hard	
Queso de Cabra		Hard	
Red Leicester		Semi Hard	
Raclette		Washed Rind	
Roquefort		Blue Vein	
Smoked cheddar		Semi Hard	
Truffle Manchego		Semi Hard	
Truffle Pecorino		Semi Hard	
Walnut		Semi Hard	
Whisky		Semi Hard	
Za'atar Chèvre		Soft	

Our philosophy is simple,
sharing our passion for
Australian and international cheeses with as
many people as possible.
And the best part is you don't have to get dressed
up to come here.

**Zigi's House Recommendation of
Cheese & Wine Pairing**

Three Cheeses

Brie, Queso de Cabra, Whisky Cheddar
Wild Duck - Shiraz Malbec

Four Cheeses

Walnut, Provolone, Truffle Manchengo, Roquefort
Temprberg - Israeli Syrah

WINES & CHEESES FLIGHTS

2 wines	2 wines/cheeses
4 wines	4 wines/cheeses
6 wines	6 wines/cheeses

Every flight is half size so we can take you on
tasty and beautiful journey around the world.
Buckle up!