

# WHERE FOOD AND CULTURE CROSS PATHS – COOKED SOUS VIDE

## STARTERS - HATIFIM

### Chicken Liver Parfait

pickled onion petals, toast 22

### Arancini

Mushroom, Labneh & Truffle 6pcs 17

### Salt & Pepper Squid

lime chili emulsion 24

**House-made Labneh** za'atar pita (v) 18

**Golden Falafel** tahini dip (gf,v) 15

**Classic Hummus** grilled pita (gf,v,vg) 18

**Crispy Cauliflower Bites** (v) 17

**Mixed Dips & Pickles** (v) 20

**Quack Quack Pizza** 20

**Ratatouille Pizza** (v) 18

**Truffle Pizza** (v) 17

**Syrian Olives** (gf,v) 7

**Chips** (v) 12

## SKEWERS - SHIPOODIM

### Mixed Skewers

3 chicken & 3 beef 28

## MEAT - BASSAR

### Duck Pancakes

cucumber, shallot and plum sauce 25

### 29hrs Beef Cheek

Crushed white beans, tahini, sumac (gf,df) 25

### 12hrs Kangaroo Loin

labneh, tamari almond, garlic chips, herbs (gf) 25

### 36hrs Tea Smoked Brisket

house-made mixed pickles, pita, tahini 33

### 6hrs Moroccan Chicken Steak

Israeli couscous, slaw, tahini dressing 26

### 42hrs Jerusalem Lamb

confit potato, ratatouille, minted labneh (gf) 38

### 72hrs Pork Belly

cabbage slow, pomegranate jus (gf) 38

## FISH - DAG

### Chraime – Spicy Braised Fish

cooked traditional style - spices, garlic, stewed tomatoes, zhoug & grilled pita (gf) 33

## CHEESE - GVINA

### Melted French Raclette

oozy cheese, cured meat, potato, house made pickles (gf) 31

### Grilled Halloumi Cheese

tomato relish, lemon wedge (gf,v) 27

## VEGETABLES - YERAKOT

### Vego Heaven

criollas potatoes, cherry bocconcini, soya beans, greens, pickled onion, cucumber, nuts, seeds, herb (gf,v) 24

### Grilled Eggplant

zhoug, tahini, nuts, herbs (gf,v) 23

### Spicy Lemon Cauliflower

middle eastern spices (gf,v) 24

### Fattoush Salad

lettuce, cucumber, za'atar croutons, tomatoes, garlic chips, radish, red onion, citrus dressing (v) 16

## SWEETS - MATOK

### Mixed Selection of

Nougat, Baklava, Date cake, Turkish delight 18

**One cheese 25 Two cheeses 33 Three cheeses 44 Four cheeses 49**

<u>Cheese Name</u>	<u>Origin</u>	<u>Type</u>	<u>Animal</u>
Aged cheddar		Semi Hard	
Beaufort (Raw milk)		Semi Soft	
Brie - Triple Cream		White Mould	
Brebis Petit Agour		Semi Firm	
Comté		Firm	
Espresso		Semi Hard	
Fourme D'Ambert		Blue Vein	
Gorgonzola		Blue Vein	
Handmade Labne		Soft	
Kashkaval		Firm	
Manchego DOP 12 months		Semi Hard	
Murcia al Vino		Wine Rind	
Port & Brandy		Semi Firm	
Provolone		Firm	
Queso de Cabra		Hard-ish	
Red Leicester		Semi Hard	
Raclette		Washed Rind	
Smoked cheddar		Semi Hard	
Tom Raw (Raw milk)		Semi Hard	
Truffle Pecorino		Semi Hard	
Wine Derby		Semi Firm	
Walnut		Semi Soft	
Whisky		Crumbly	
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  
 Beaufort, Queso de Cabra, Whisky Cheddar  
 Wild Duck - Shiraz Malbec

Four Cheeses  
 Tom Raw, Espresso, Truffle Pecorino, Fourme D` Ambert  
 D` Abruzzo - Montepulciano - Italy

WINES & CHEESES FLIGHTS			
2 wines	25	2 wines/cheeses	51
4 wines	50	4 wines/cheeses	62
6 wines	60	6 wines/cheeses	78

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