

BARWON EDGE

3 course chef's selection (2 savoury & dessert)..... \$79pp

4 course chef's selection (3 savoury & dessert)..... \$95pp

House made flatbread (2 pce.)..... \$8

Hummus w sumac & garlic..... \$16

Muhammara w toasted walnuts & Aleppo pepper..... \$17

Chargrilled carrots, olive, orange & Egyptian dukkah..... \$12

Zucchini fritter, marinated peas, mint & manchego..... \$15

Crispy prawn cutlets, spiced mayo, preserved lemon, chilli..... \$19

Rockling w Urfa chilli, almond, avocado yoghurt & radish..... \$28

Beef croquettes w capsicum sauce & fresh herbs..... \$25

Pork tenderloin w apricot & mustard glaze, fennel & pumpkin..... \$45

Slow cooked lamb shoulder w roasted onions, chickpeas & dates..... \$44

Oven roasted snapper in taktouka sauce w garlic & coriander..... \$46

Crispy fried chicken, sumac & honey..... \$38

Chermoula baked eggplant, quinoa, labneh & sunflower seeds..... \$35

Triple cooked potatoes w spiced butter..... \$16

Harissa spiced green beans, whipped feta & sesame seeds..... \$18

Cauliflower w green tahini, jalapeño, almonds..... \$18

Smashed cucumber, tomato, barberries & mustard vinaigrette..... \$17

Caramelized filo, chocolate mousse, hazelnuts & strawberries..... \$18

Banana & peanut parfait w shortbread, fruit & brittle..... \$18

Rice & date pudding, salted caramel, tahini & walnuts..... \$18

Assorted sorbets \$15

Please notify your server of any dietary preferences as not all ingredients are listed
We do our utmost to avoid cross-contamination but cannot guarantee completely allergen
free dishes

BARWON EDGE

- 2 course chef's selection lunch only (2 savoury).....\$59pp**
- 3 course chef's selection (2 savoury & dessert).....\$79pp**
- 4 course chef's selection (3 savoury & dessert).....\$95pp**

House made flatbread (2 pce.).....	\$8
Hummus w sumac & garlic.....	\$16
Muhammara w toasted walnuts & Aleppo pepper.....	\$17
Chargrilled carrots, olive, orange & Egyptian dukkah.....	\$12
Zucchini fritter, marinated peas, mint & manchego.....	\$15
Crispy prawn cutlets, spiced mayo, preserved lemon, chilli.....	\$19
Rockling w Urfa chilli, almond, avocado yoghurt & radish.....	\$28
Beef croquettes w capsicum sauce & fresh herbs.....	\$25
Pork tenderloin w apricot & mustard glaze, fennel & pumpkin.....	\$45
Slow cooked lamb shoulder w roasted onions, chickpeas & dates.....	\$44
Oven roasted snapper in taktouka sauce w garlic & coriander.....	\$46
Crispy fried chicken, sumac & honey.....	\$38
Chermoula baked eggplant, quinoa, labneh & sunflower seeds.....	\$35
Triple cooked potatoes w spiced butter.....	\$16
Harissa spiced green beans, whipped feta & sesame seeds.....	\$18
Cauliflower w green tahini, jalapeño, almonds.....	\$18
Smashed cucumber, tomato, barberries & mustard vinaigrette.....	\$17
Caramelized filo, chocolate mousse, hazelnuts & strawberries.....	\$18
Banana & peanut parfait w shortbread, fruit & brittle.....	\$18
Rice & date pudding, salted caramel, tahini & walnuts.....	\$18
Assorted sorbets	\$15

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BARWON EDGE

Vegan Menu

3 course chef's selection (2 savoury & dessert)..... \$65pp

House made flatbread (2 pce.)..... \$8

Hummus w sumac & garlic..... \$16

Muhammara w toasted walnuts & Aleppo pepper..... \$17

Chargrilled carrots, olive, orange & Egyptian dukkah..... \$12

Falafel, marinated peas, mint & coconut yoghurt..... \$22

Chermoula baked eggplant, quinoa & coconut yoghurt..... \$35

Triple cooked potatoes w spiced "butter"..... \$16

Harissa spiced green beans, & sesame seeds..... \$18

Cauliflower w green tahini, jalapeño, almonds..... \$18

Smashed cucumber, tomato, barberries & mustard vinaigrette..... \$17

Rice & date pudding, salted caramel, tahini & walnuts..... \$18

Assorted sorbets \$15

Please notify your server of any dietary preferences as not all ingredients are listed
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free dishes

KIDS MENU

CHICKEN NUGGETS & CHIPS

14

BATTERED FISH & CHIPS

14

MINI BEEF & CHEESE SLIDERS

14

**GRILLED CHICKEN TENDERS
WITH ROASTED VEGETABLES**

14

***Please Note: Due to the nature of our kids' menu, options for accommodating specific dietary restrictions are limited. We kindly ask that you inform our staff of any dietary requirements when ordering, and we will do our best to accommodate where possible.**