

As in our home, our food is meant to be shared...

dips served with Middle Eastern bread & fresh vegetables	9 ea
traditional hummus* [#] Ord River chickpea, garlic, lemon, tahini	
chilli hummus* [#] something different	
baba ghanouj [#] smoky eggplant, tahini	
za'atar labne [#] strained yoghurt, wild thyme, oregano, sumac, sesame seeds	
avotamor* [#] avocado, tahini, fresh date	
muhamarra* chargrilled red capsicum, chili, walnut, pomegranate molasses	
mixed pickles* [#] turnips, chillies, wild cucumber, cauliflower	10

small

kibbeh nayeh*(when available) traditional raw minced lamb, burghul, spices, fresh mint, toum	15
betinjen* [#] eggplant, date syrup, tomato relish, leaves, sesame, nigella	13
batata kezebra* [#] diced potato, coriander two ways, garlic, lemon.....	12
haloumi [#] carob molasses, tahini, grapes, pistachio	18
arnabit* [#] pan fried cauliflower, native river mint, tahini, lemon, spring onion.....	19
sumbusic* 3p mum's handmade pastry, minced lamb, baharat, pine nuts, onion	15
Almond Bar's signature calamari* [#] grilled, lemon, oregano, extra virgin olive oil.....	19

large

feterr* field mushroom, freekeh, tomato, capsicum, coconut labne, sunflower seeds.....	19
falafel* [#] Ord River chickpeas, coriander, onion, garlic, fresh tomato, lettuce, tahini	21
fish shawarma* seasonal fish, house spice, coriander cream, cabbage, bread	26
fatet jej [#] free range chicken, b'harat, yoghurt, tahini, bread, basmati, hazelnut.....	29
ba'ara & ful* [#] beef cheeks, brazil nuts, beetroot, fava, parsley.....	27
free range chargrilled chicken skewers* [#] 5 skewers mum's special marinade, toum....	29
chargrilled lamb skewers* [#] 5 skewers lamb backstrap , red wine marinade; mint & walnut sauce.....	29

salads

fattoush* toasted bread, cucumber, tomato, capsicum, lettuce, radish, garlic, sumac	17
roasted cashew tabouli* home-grown parsley, tomato, burghul, shallots, roasted cashew, paprika.....	17
stringy haloumi salad [#] fresh Middle Eastern haloumi strips, frisée, lentils, roasted capsicum, mint	17

SET MENUS Minimum 2 people. One set menu per group.

vegan feast 3 dips, pumpkin kibbeh, arnabit, betinjen, feterr, batata, falafel, cashew tabouli.....	50pp
almond feast 3 dips, haloumi, calamari, batata, falafel, chicken skewers, lamb skewers, fattoush.....	59pp
chef's feast 3 dips, calamari, fish, falafel, arnabit, fatet jej, ba'ara & ful, stringy haloumi salad	65pp

our produce At almond bar, we aim to invest in local produce where possible. Our menu is designed to suit the season, with a focus on sustainable seafood, free-range poultry & ethical beef & lamb. We have also been blessed with green thumb parents who forage their own backyard & those of relatives for our herbs.

*lactose free

gluten free

10% surcharge on Sundays & public holidays

Extra serving on tray of almonds is \$4

Est. 2007