MENU FOR NOW...



Due to the restrictions at the moment, our menu is currently limited, and diners are required to order set menus in order to assist our business during this time. We would appreciate your patience as we all do our best to adjust to the changes. These menus will change regularly in order to include the favourites as well as trying new and exciting dishes. There is a limit to one set menu per group. However, if there are dietary requirements within the group, we can certainly cater to these as much as possible. We are very happy to be back.

Chef's Feast 59

2 house dips served with Middle Eastern bread
haloumi* carob molasses, tahini, grapes, pistachio
calamari** grilled, lemon, oregano, extra virgin olive oil
zucchini* hazelnut, tahini, smoked paprika, cinnamon, sprouts
shish barak* lamb dumplings, baharat, mint, garlic, walnuts, extra virgin olive oil
chicken musakhan burghul, sumac, spanish onion, tarragon, pine nuts, yoghurt
fattoush* toasted bread, cucumber, tomato, capsicum, lettuce, radish, garlic, sumac

Of the Earth Feast 55

2 house dips served with Middle Eastern bread
pumpkin kibbeh* fried pumpkin & burghul balls, split chickpeas, carrot, onion, capsicum, baharat
cauliflower*# lemon, spring onion, tahini, native river mint
eggplant*# pickled carrot, capsicum, currants, lemon, pimento
fava* beans, coriander, cumin, tahini, parsley, tomato, pickles
mansaf*# potato, chickpea, youghurt, turmeric, cardamom, basmati, pine nuts, almonds
cabbage*# radish, shallot, parsley, mint, fennel, seeds

dessert 12

cacao rice pudding**

atayef ashta pancake, deep fried, orange blossom syrup, pistachio

rosewater ice cream#

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.

*dairy free # gluten free

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