

As we near 14 years of service, we felt it time to celebrate our most loved dishes but to also offer "new world" dishes too. The current menu is an ode to the classics and a nod to modern dishes. Showing love to what we have discovered, but also respect to where they have come from.

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.

You have the option of choosing one of the set menus or a selection from both.

The Classics 59pp

2 house dips served with Middle Eastern bread 9 ea
haloumi* carob molasses, tahini, grapes, pistachio 18
calamari** grilled, lemon, oregano, extra virgin olive oil 19
falafel** Ord river chickpeas, cumin, parsley, red pepper, tahini 18
potatoes** coriander two ways, garlic, lemon, extra virgin olive oil 12
lamb** skewers, mum's marinade, leaves, toum 27
chicken* mukloubi, eggplant, basmati, yoghurt, almonds, pine nuts 25
fattoush* toasted bread, cucumber, tomato, capsicum, lettuce, radish, garlic, sumac 17

New World 59pp

2 house dips served with Middle Eastern bread 9 ea

beetroot# labne, 4 seeds, mint, orange 13

zucchini* hazelnut, tahini, smoked paprika, cinnamon, sprouts 18

prawns*# spencer gulf, zhough, sweet potato 20

lamb*# ribs, house spice, fig, tahini, fava, beetroot, leek 25

chicken moghrabieh, cassia, chickpea, sujuk, shanklish, tomato 25

haloumi & lentil# snow pea tendrils, capsicum, mint 17

Dessert 12

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

vegan atayef* spiced walnuts, pepitas, sunflower seeds

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

Est. 2007