

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. **VEGAN OPTIONS AVAILABLE** – just ask our staff

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

**Or let the chef choose your dishes for you from across the menu for \$59pp.**

## The Classics 59pp

**2 house dips** served with Middle Eastern bread **9 ea**

**haloumi**<sup>#</sup> carob molasses, tahini, grapes, pistachio **18**

**calamari**<sup>\*\*</sup> grilled, lemon, oregano, extra virgin olive oil **19**

**falafel**<sup>\*\*</sup> Ord River chickpeas, coriander, onion, garlic, fresh tomato, lettuce, tahini **19**

**potatoes**<sup>\*\*</sup> coriander two ways, garlic, lemon **12**

**chicken**<sup>#</sup> mukloubi, eggplant, basmati, yoghurt, almonds, pine nuts **25**

**lamb**<sup>\*\*</sup> skewers, red wine marinade, toum **29**

**fattoush**<sup>\*</sup> toasted bread, cucumber, tomato, capsicum, lettuce, radish, garlic, sumac **17**

## New World 59pp

**2 house dips** served with Middle Eastern bread **9 ea**

**stringy haloumi**<sup>#</sup> pear, radicchio, carob, tahini **15**

**cauliflower & broccoli**<sup>\*\*</sup> red pepper, olives, perilla **18**

**ocean trout**<sup>\*\*</sup> tahini, coriander, chilli, walnut, freekeh **22**

**chicken**<sup>\*\*</sup> za'atar halabeh, beetroot, fava, cabbage **29**

**lamb**<sup>#</sup> shoulder, house spice, golden cream, mushroom **28**

**tabouli**<sup>\*</sup> mum's parsley, burghul, shallots, tomato, cashews, seeds **17**

## Dessert

**kataifi** pumpkin, date, labne ice cream, strawberries **13**

**almond pancakes 2.0** spiced almonds, halawi, cream **12**

**rosewater ice cream**<sup>#</sup> **12**

## 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**