

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

cauliflower*# lemon, spring onion, tahini, native river mint

haloumi# carob molasses, tahini, grapes, pistachio

calamari*# grilled, lemon, oregano, extra virgin olive oil

chicken mukloubi# spiced rice, eggplant, pinenuts, almonds, yoghurt

beef rump*# tahini, coriander, walnut, chilli

roasted cashew tabouli* home-grown parsley, tomato, burghul, shallots, roasted cashew, paprika

Of the Earth Feast 55

pumpkin kibbeh 3p fried pumpkin & burghul balls, split chickpeas, carrot, onion, capsicum, baharat; tomato relish

eggplant# pickled carrot, capsicum, currants, lemon, pimento

corn# fig butter, tarragon, citrus

chickpea pancake, spinach, sumac, tomato

mushroom burghul, charred onion, puy lentils,

fattoush toasted bread, cucumber, tomato, capsicum, lettuce, radish, garlic, sumac

dessert 12

cacao rice pudding#*

atayef ashta pockets, 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

10% surcharge on Sundays & public holidays

Est. 2007