

# DINNER MENU

We welcome you to our dinner table.

A unique fusion of Middle Eastern  
and modern Australian flavours.

*Bete' Avon!*

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## STARTERS

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### **Bocconcini Falafel 7**

2 falafel-coated bocconcini with tahini (v)

### **Bullhorn Peppers 11**

Marinated bullhorn peppers, Bulgarian fetta,  
pumpkin seeds, rocket (v, gf)

### **Haloumi Fries 12**

served with spicy mayo (v)

### **Labneh Plate 12**

Shenkin's labneh, baby cucumber, radish,  
za'atar, pomegranate, crispy bread (v)

### **Hummus Plate 12**

Shenkin's hummus, tahini, pine nuts,  
harrisa, crispy bread (v)

### **Borekito 13**

Borekito pastry, goat cheese, smoked  
mozzarella, ricotta, tahini, egg, pickles (v)

### **Shenkin Lamb Kofta 14**

Lamb Kofta, pistachio, herbs,  
smoky eggplant puree

### **Teriyaki Eggplant 16**

Teriyaki eggplant, coconut yoghurt, herbs (ve)

*Substitutions are respectfully declined,  
however please inform us of food allergies.*

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## MAINS

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### **Oyster Mushrooms 20**

Grilled oyster mushrooms, artichoke,  
shawarma spice, tahini, zhug (ve, gf)

### **Chicken Skewers 21**

Chicken skewers, sundried tomatoes,  
haloumi, pine nuts, herbs, avocado (gf)

### **Shakshuka Barramundi 24**

Baked barramundi fillet, shakshuka  
tomatoes, roasted capsicum, crispy bread

### **Lamb Spareribs 24**

Slow cooked lamb spareribs, herbs,  
date cardamon glaze (gf)

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## SIDES

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### **Grilled Cabbage 10**

with labneh, grapes, pine nuts,  
sherry vinegar (v, gf)

### **Roasted Broccoli 10**

with tahini, pomegranate,  
flaked almonds (ve, gf)

### **Mixed Leaves Salad 10**

with cherry tomatoes and goat  
cheese dressing (v, gf)

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## DESSERTS

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### **Malabi 9.5**

Old Jaffa Malabi, rose water syrup,  
roasted coconut, salted peanuts

### **Kadayif 9.5**

Kadayif, vanilla cream, berry puree