small plates (choose one)

cold crudités mezze (N, VG, 🌣)

roasted aubergine dip, local olives, pickles, dukkah

cured local hammour carpaccio (R, S,)

dried tomato relish, aji verde, espelette, lemon & lime

roasted heirloom tomato burrata (G, V, D,)

tomato relish, seasonal herbs, nori herb crumb

local grilled squid (SF, D, 4)

lemon caper butter sauce, parsley

crumbed lamb vitello (S, E, G)

australian milk fed lamb, vitello sauce, anchovies, capers

baked kelly oysters no.3, 3 pcs (SF, R, G)

chives, pickle mustard seed mornay sauce

mains (choose one)

angus black tenderloin (200g) (D)

queensland, australia, 1824, 3+ mb

charred spatchcock chicken (D)

aji armarillo mojo rojo sauce, crispy potato, puffed rice

grilled fillet of mangrove jack & local spinach (S, (s)

chermoula sauce, dill leaves, preserved lemon

grilled local u7 prawns (SF, E, 4)

5 prawns, avocado, padron peppers, lemon & lime segment mayo

oyster mushroom & maine lions rice (VG, SOY, 4)

fresh zaatar, saffron, rosemary, sage, cardamom aioli

josper roasted grilled cabbage (VG, SOV)

48hr chilli sauce, black garlic toum, crispy garlic, parsley coriander, crispy onions

sides (choose one)

avocado & green salad ^(vg) french bean, local olives, cucumber, tomato grilled broccoli ^(vg, N, G)

roasted almond, romesco

koal baked potato (V, D)
parmesan, truffle crème fraiche

triple-cooked chips (VG)
herb salt, agria potato

desserts (choose one)

karak tea ice cream (D, E)

a chilled delight featuring our signature karak tea ice cream, inspired by the beloved spiced tea of the region, served over a crunchy spiced crumble and caramel sauce.

smoke chocolate (N, VG)

vegan and gluten-free dessert, made with 70% dark chocolate, smoked with premium oud, a precious aromatic resin known for its woody, enveloping notes, widely used in the uae.

so fresh emon (D)

a bright and refreshing dessert entirely centered around lemon, balancing its tangy freshness with natural sweetness, and enhanced by a delicate herbal note of mint.