



V I L L A G E R

M T B U L L E R

MEZZE

Za'atar flatbread | 17

labneh, hot honey, soft herbs v

Lebanese babaganoush | 16

pickled & fermented vegetables vg, nf

Broccoli & feta croquettes 2p | 17

walnut mahammara v

Chicken & porcini tarine | 23

green olive tapenade, mustard, sumac crisps

Traditional kibbeh 2p | 19

green tahini

Lahumbagine 2p | 22

lamb, pinenuts, tahini, sumac

SHARIK

Seasonal fattoush | 26.5

tomato, cucumber, pomegranate, nigella, soft herbs, sumac fried bread vg, nf

Winter leaves & green beans | 18.8

radicchio, citrus, chilli, toasted almonds vg

Orange & pomegranate pumpkin | 28

macadamia 'cream', muhammara, sorrel vg

Fried cauliflower | 25

tarator, harissa, currents, parsley, mint, pencil onions vg

Shoestring fries | 15.5

spicy village salt vg

Baked vodka pipe rigate | 38

aleppo, scarmoza v, nf

Grilled swordfish | 52

smoked eggplant, chermoula, extra virgin oil df, gf, nf

Harissa chicken schawarma | 35

soft herbs, pickled green chilli, pencil onions nf, gf

Steak frites, cafe de zhoug butter

Victorian pasture raised, grass fed

250 gr Gippsland pure angus porterhouse | 58

250 gr Loddon Valley lamb rump | 45

800 gr Angus bone in Rib Eye | 148

Burnt lemon, horseradish, mustards

VILLAGER SIGNATURE COCKTAILS

Aleppo Marg | 24

Spicy twist on a classic Herradura fav

Pear Thyme | 24

Fords Gin, house sauce

Hugo Spritz | 22

Elderflower & mint goodness

Leatherwood Ol'Fashion | 24

Woodford Reserve, Tasmanian honey

SWEET

Apple & pear crumble | 22

vanilla custard v

Cheese Cake | 22

rhubarb, coffee cream v, nf

Chocolate Laver | 22

chocolate soil, cream, turkish delight v

Sticky date | 22

salted toffee caramel & vanilla cream v, nf

LITTLE VILLAGERS

*12 years and under

Napoli Pasta v, nf | 26

Bolognese Pasta nf | 26

Vanilla Ice Cream | 14

ice magic, 100's & 1000's

THE MENU

