



# 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, extra virgin oil & dukah | 16

pickled & fermented vegetables vg

### Broccoli & feta croquettes 2p | 17

walnut mahammara v

### Chicken & porcini tarine | 23

green olive tapenade, sumac crisps

### Kibbeh 2p | 19

green tahini

### Lahumbagine 2p | 22

lamb, pinenuts, tahini, sumac

## SHARIK

### Seasonal fattoush | 26.5

tomato, pickled + fresh 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 | 24

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

Fior di latte, basil v

### Grilled swordfish | 52

caponata, tahini

### Harissa chicken schawarma | 35

soft herbs, pickled green chilli, pencil onions nf

### Steak frites, cafe de zhoug butter

Victorian pasture raised, grass fed

250gr Gippsland porterhouse | 62

400gr Slow roast beef short rib | 72

1kg Char grilled T-bone | 175

Burnt lemon, horseradish, mustards

## VILLAGER FEED ME

can't decide? made too many decisions today? happy to leave the choice to us?

**Chef's Feed Me menu** is sourced locally, seasonally & sustainably.

you choose:

**2 courses | 79pp**  
**3 courses | 89pp**

all must participate  
[minimum 2 guests]

## 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

## 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

# THE MENU

