

group booking information

all groups of 8 and over must select from one of the below menus
please use these as guides only as items will change with availability and seasonality

sultans

experience life like a sultan as we take you on a tantalising journey through the flavours of maha
this degustation style menu will allow you to experience a more refined side to maha

8 course degustation - \$125 per person

wine match - \$75 per person

*6 course degustation - \$95 per person

wine match - \$65 per person

*coconut water and orange blossom, lime pearls, local scallops, blue swimmer crab, kombu
nv Louis roederer brut premier, riems, france

*arak cured king salmon, black chilli, roast lemon gel, blond tahini, raz el hanout nougatine
2008 nigel 'kremser freiheit' gruner veltliner, kamptal, austria

*line caught goldband snapper, basil gel, corn custard, crab and sucuk zalzet
2009 kumeu river 'village', chardonnay, kumeu, nz

duck and pistachio sausage, foie gras and porcini 'truffles', fried semolina, nasturtium leaves, beetroot jelly
2011 eldridge 'ptg' gamay/pinot noir, mornington peninsula, vic

*tunisian brik bangalow pork belly, pork popcorn, lebanese pickled cabbage, onion mayo
2009 chateau musar 'jeune' cinsault blend, bekaa valley, lebanon

*12 hour roasted mt. leura lamb shoulder, pistachio and green olive tabouleh
2002 bodegas felix solis 'albali arium' gran reserve tempranillo, valdepenas, spain

OR

rangers valley wagyu rump cap, marble score 9+, pine nut hummus, dehydrated shankleesh, lemon, cumin
2008 allain grillot 'syrocco' syrah, zenata, morocco

peanut butter parfait, baklava crumb, salted caramel, chocolate sorbet, orange blossom foam
nv campbells rutherglen topaque, rutherglen, vic

*turkish delight filled doughnuts, olive oil baklava mousse, rosewater honey, white chocolate dust
2004 alain brumont pacherec doux 'les larmes celestes' petit manseng, france

soufra

our signature shared dining experience. the open table is made for the moment. individually adapted
items from the menu, together with dishes created by shane and his team exclusively for your table,
catering for all your dietary requirements

4 course soufra - \$75 per person

wine match - \$55 per person

mezze - small cold dishes

sahen zahir - small plates

sahen kbeer - large plates

helwayet - sweets

NB: menu is subject to change for groups over 20 guests

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