

## sultans

experience life like a sultan as shane and his team take you on a tantalising journey through the flavours of their autumn menu. experience the more refined side to maha you may not know!

<b>8 courses</b>	<b>125</b>
<b>wines to match</b>	<b>75</b>
<b>a.b.w</b>	<b>75</b>
<b>*6 courses</b>	<b>95</b>
<b>wines to match</b>	<b>65</b>
<b>a.b.w</b>	<b>65</b>

\*smoked pork hock broth, silverbeet, beans, quail egg  
2009 weingut max ferd. richter 'estate', riesling, mosel germany

\*corn fed chicken tagine, broken egg, corn bread, saffron, iranian figs, sucuk soil  
2008 by farr, viognier, geelong vic

\*john dory fillet, raw greens, preserved lemon, mushroom cream, almond mayo  
2007domaine jean féry saint- romain, chardonnay, côte-de-beaune france

\*roast duckling breast, leg malfouf, roots, onion crumble  
2010 garagiste 'le stagiaire' pinot noir, mornington peninsula, vic

rabbit loin, morels, angel hair, braised leg, peas, foie gras foam,  
hazelnut coco nibs bastilla  
2010 domaine bernard metrat moulin-à-vent, gamay, beaujolais france

\*12 hour roasted mt. leura lamb shoulder, pistachio and green olive tabouleh  
2003 château musar 'hochar père et fils' cinsault blend, bekaa valley, lebanon

OR

david blackmore rib eye cap marble score 9+, honey, coriander seed,  
roast garlic parfait, shaved roots  
2002 bodegas felix solis 'albalí arium' gran reserve, tempranillo, valdepeñas spain

\*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  
2008 domaine des richards muscat de beaumes de venise, rhone valley, france

please note that the sultans menu is set and cannot be changed  
\* dishes served in the 6 course menu

## 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 courses	75
wines to match	55

## akel

### sahen zghir

smoked pork hock broth, silverbeet, beans, quail egg	24
corn fed chicken tagine, broken egg, corn bread, saffron, iranian figs, sucuk soil	22
roast duckling breast, leg malfouf, roots, onion crumble	24

### sahen kbeer

john dory fillet, raw greens, preserved lemon, mushroom cream, almond mayo	38
rabbit loin, morels, angel hair, braised leg, peas, foie gras foam, hazelnut coco nibs bastilla	40
12 hour roasted mt. leura lamb shoulder pistachio and green olive tabouleh	38
david blackmore rib eye cap marble score 9+, honey, coriander seed, roast garlic parfait, shaved roots	45

### mouabalet

sumac, tomato, cucumber, mint, leaves, roast garlic	10
turkish potato salad, black chilli, sumac	10
persian fried baby eggplant, tahini mayo	12

