

Appetizers

Turkish Garlic Bread	\$7
Dhukah, Olive oil & Turkish Bread	\$10
One dip & Turkish Bread Zaalouk dip(Eggplant) <u>or</u> tahini & dhukah yoghurt <u>or</u> cinnamon Pumpkin dip	\$10

Light Tapas/Starters

Coriander Potato Cakes on couscous tomato & onion tabouleh with cumin & tumeric yoghurt	\$12
Moroccan Chicken Wings spiced golden chargrilled served with side chilli dressing	\$12
Chilli & Lemon Squid with orzo pasta, kalamata olives and red capsicum	\$13
Chermoula Sardines served with refreshing tomato & onion salsa and turkish toast	\$13

Mixed Tapas

(Entree for two or Main for one)

Vegetarian Tapas plate cinnamon Pumpkin dip, tarragon haloumi tahini & dhukah yoghurt, Zaalouk dip, potato cakes on couscous tabouleh & turkish bread	\$27
Tapas plate cinnamon Pumpkin dip, Zaalouk dip tahini & dhukah yoghurt, grilled chilli sausage spiced chicken wings & turkish bread	\$33

Mains

Aubergine & Red lentil

Popular vegetarian
Grilled aubergine with olive oil cumin
red lentils, grilled haloumi cheese and
harissa chilli tomato & onion salsa **\$22**

Moroccan Lamb Brochettes

Marinated in mild spices
Juicy chargrilled filleted lamb skewers on bed
of lettuce, mango & Moroccan style potato salad **\$28**

Bisteeya

Moroccan delight with cinnamon flavoured
chicken & almond in crisp egg brushed pastry
garnished with fresh orange and lettuce served
with honey orange & mint sauce **\$29**

Essaouira Salmon

Seared pink salmon fillet
served on niçoise salad of green beans, tomato,
kalamata olives, egg and potato with olive oil
& lemon chermoula sauce **\$32**

Tarragon Beef

Prime eye fillet(250 gms) cooked to your taste
served on potato & pumpkin mash, topped
with white wine & tarragon cream sauce **\$35**

Sides

Berber Salad

Lettuce, olives, dhukah, haloumi cheese tomato & onion and Moorish dressing	small \$13 large \$19
--	--

Extra Dip	\$5.50
Extra Turkish bread	\$4.50
Preserved lemon kalamata olives	\$5.50
Olive oil & balsamic vinegar	\$3.50
Harissa chilli paste	\$3.50

The Moors was the name given by the Europeans to the people from Morocco of mixed Arab and Berber descent
who ruled Spain, Portugal, Sicily and Provence until the 17th century.
Over 5 centuries of their presence in these areas they created a distinctive fusion of culture, food and architecture...
Now distinctly known as Moorish.

Wine List

Sparkling

	Glass	Bottle
Feet First Pinot Chardonnay NV WA	\$8.00	\$33.00
Little River Brut de Brut WA	N/A	\$39.00

Beers

Cooper's Sparkling Ale		\$7.00
Hahn Premium		\$7.00
Hahn Premium Light		\$6.00
Cascade Premium		\$7.00
Cascade Premium Light		\$6.00
Heneiken		\$7.00
Corona		\$8.00

Spirits

Base Spirits Scotch, Vodka, Brandy, Bourbon, Gin, Barcardi		\$7.00
---	--	--------

Cold Drinks

Margaret River Beverages Chilli Cola, Citron presse, Grapefruit, Triple G		\$4.90
Caves Road B Vitamin Enhanced Waters Lemon Lime & Bitters, Berry		\$4.90
Baco's Apple Tree Juices Apple & Banana, Passionfruit, Blackcurrant, Pineapple or Mango		\$4.90
Orange, Apple or Tomato Juices...		\$3.90
Coke, Diet Coke, Sprite, Soda		\$3.90
Tonic, Ginger Ale...		\$3.90
Spring Water	600ml Still	\$3.50
	1.5lt Still	\$5.90
Sparkling Mineral Water	500ml	\$3.90
	1lt	\$7.00
Iced Coffee/Iced Chocolate		\$5.50
Iced Lemon Tea		\$4.90

Whites

	Glass	Bottle
Alkoomi Late harvest Frankland, WA	\$6.00	\$27.00
Cockfighters Ghost Semillon Hunter Valley, NSW	\$6.00	\$27.00
Willespie Verdelho Margaret River, WA	\$7.00	\$30.00
Willespie Semillon Sauvignon Blanc Margaret River, WA	\$7.00	\$30.00
Clairault Chardonnay Margaret River, WA	\$8.00	\$34.00
Clairault Sauvignon Blanc Margaret River, WA	\$9.00	\$37.00
Alkoomi Riesling Frankland, WA	\$9.00	\$37.00

Reds

Barking Owl Shiraz Viognier Jarrahdale, WA	\$6.00	\$27.00
Trevelen Farm Cabernet Merlot Cranbrook, WA	\$7.00	\$30.00
Willespie Merlot Cabernet 2003 Margaret River, WA	\$7.00	\$30.00
Clairault Cabernet Merlot Margaret River, WA	\$8.00	\$34.00
Willespie Merlot 2002 Margaret River, WA	\$8.00	\$34.00
Willespie Cab/Sav 2001 Margaret River, WA	N/A	\$49.00

Rosé

Dominique Portet Fontaine <u>Rosé</u> Yarra Valley, VIC	\$8.00	\$34.00
---	--------	---------



Sorry, no separate billing.
Fully Licensed. Special Wine BYO only \$10 corkage/bottle
Menus & prices GST inclusive & subject to change
10% surcharge on Public Holiday

Desserts

Fig Crème Brulée
\$6.90

Lemon mousse
\$6.90

Chocolate & Orange Pudding
\$8.50

Baklava or Lady Finger \$3.90

Rose Almond Turkish Delight
or Elephant Bouchee Chocolate \$3.00

Hot Drinks

Long Black, Espresso \$3.50

Flat White, Latte, Cappuccino \$3.90

Double Espresso, Short Macchiato \$4.20

Medium or Long Macchiato \$4.90

Hot Chocolate, Mocha \$4.90

Vienna, Affogato \$5.50

Tea (individual plunger) \$5.50

Black Teas: Earl Grey, English Breakfast, Jasmine,
Russian Caravan

Green Tea: Gunpowder

Fruit Tea : Citrus Twist

Herbal Tea: Peppermint, Ginger, Chamomile

Stickies, Ports & Liqueurs

	Glass	375ml
Penfolds Club Tawny Port Magill, SA	\$7.00	N/A
Willespie White Gold Margaret River, WA	\$7.00	\$30.00
Willespie Black Jewel(sweet red) Margaret River, WA	\$7.00	\$30.00
Stella Bella Pink Muscat Margaret River, WA	N/A	\$32.00
Hanwood Special Reserve Tawny Port Chullora, NSW	\$9.00	N/A
Sambucca White Bailey's, Frangelico, Cointreau		\$7.00
Hennessey VSOP Fench Cognac		\$9.00

