

THE HUMMUS CLUB



THE MID EAST EXPERIENCE

Sit back, relax, enjoy the THC experience. Let our chefs take you on a journey of their favourite plates, classics and the newest line up of hummus, mezza, seasonal exclusives, and dessert. Also, our signature aperitif- The King Toot- featuring WA West Winds Plum Gin, mulberry juice and spices. And one beer, wine or non-alcoholic beverage. 69pp

(vegan option available. Most dietary requirements can be accommodated. Please ask your wait staff)

HUMMUS

The quintessential dish at every Mid Eastern meal. A traditional recipe using WA grown chickpeas.

All plates of hummus are served with fresh, locally baked Iraqi bread.

Mushroom pan-fried mushrooms, garlic, onions, herbs (vn) 18

Chicken Shawarma shawarma spices, pickled red onion, herbs 18

MEZZA

Zaatar Olives australian olives, zaatar spices, citrus (vn)(gf) 9

Pickles seasonal, house made (vn)(gf) 10

Batata crisp potatoes, spice salt, garlic toum (vn)(gf) 12

Broccoli Grain Salad charred broccoli, freekeh, lentils, sour cherries, lemon yoghurt (gfo) 20

BFC baharat fried chicken, pickles, garlic toum 18

Falafel Salad pickled cabbage, tomato, tahini, parsley, zhug (vn)(gf) 17

Fried Cauliflower green harissa, muhammara, sultanas, almonds (vn)(gfo) 23

Slow Roasted Arkady Lamb Shoulder pickled fennel, charred eggplant, pomegranate, mint (gf) 45

SWEET TREATS

Chocolate Halwa Brownie caramel icecream, tahini caramel 14

Spiced Muhallabia roasted pears, almond praline (vn)(gf) 14

Tayta's Donuts turkish delight. coconut (vn) 15