

THE HUMMUS CLUB



THE MID EAST EXPERIENCE

To start- our signature aperitif- The King Toot- featuring WA West Winds Plum Gin and mulberry juice.

Then let our Chefs take you on a unique journey of their favourite plates to share- hummus, mezza, seasonal exclusives, and dessert.

One beer, wine or non-alcoholic beverage included 69pp

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

Sabich fried eggplant, zhug, amba, tahini, fried pita, pickles (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

Loubieh green beans, confit garlic, crisp shallots, dukkah (vn)(gf) 14

BFC baharat fried chicken, pickles, garlic toum 16

Falafel Salad pickled cabbage, tomato, tahini, parsley, zhug (vn)(gf) 16

Sticky Beef Short Ribs sticky date, zaatar, pickled onion, grilled lime (gf) 25

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

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

Chef's Plate the newest creation/s from the kitchen utilising seasonal produce. Ask your waitstaff for today's plates MP

SWEET TREATS

Chocolate Halwa Brownie salted caramel icecream, tahini caramel 13

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

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