



**INARA**

D I N I N G

**SNACKS**

Fresh baked bazlama 10

Add: Hummus Mashausha (Israeli Galilean-style hummus), tahini, whole chickpeas, red zhoug (gfo,ve) +16

Add: Whipped feta, smoky peppers, pickled pear, walnut (gf,v) +16

Housemade gluten free bread 12

Abrolhos Island scallop, preserved lemon butter, cauliflower skordalia, pickled cauliflower, aleppo pepper (gf) 12 ea

Chicken bits musakhan, yogurt bread, hazelnut & sesame dressing, sweet pickled onion, sumac 14 ea

**MEZZE**

Grilled medjool dates, akawwi, charred carrot-tahini, preserved blood orange, pistachio (gf) 22

Halloumi, sour plum zhoug, nigella seed-honey (gf,v) 23

Grilled zucchini, tamarind glaze, baby peppers, whipped goat feta, smoky harissa dressing (gf, v,) 23

Beetroot, walnut tarator, black olive jam, golden raisins, orange blossom (gf,ve) 23

Lamb belly mashawi, smoky eggplant labneh, tomato & walnut B'Zeit, mulberry molasses (gf,dfo) 25

Harif-charred squid, tirshi, green olive tabouleh, pickled celery (gf, df) 25

Chargrilled Beagle Island octopus, oregano glaze, mandarin esme, borlotti pilaki, black olives (gf, df) 32

**MAINS**

Cone Bay Barramundi, sunflower-tahini, cauliflower leaf pickle, pistachio-za'atar (gf,df) 49

Mt. Barker free range chicken , beet chrain, whipped tahini-abne, crispy onions (gf,dfo) 38/55

Our Jerusalem Shakshukit-slow roasted Valley Spring lamb shoulder, hawaij, pine nuts, cured lemon, tahini yogurt (gf) 65

Braised beef cheek, fava beans, olive & citrus chermoula (gf,df) 55

House-aged 500g O'Connor Gippsland Angus striploin, date & clemetine zhoug, charred alliums (gf,df) 125

**VEGETABLES**

Broccoli Tabouleh, freekeh, mulberries, seeds, mint, feta, pomegranate honey (gfo,dfo) 25

"Ptitim Shakshuka" - Israeli couscous, charred mushrooms, feta, mushroom za'atar (veo) 25

Harissa-roasted pumpkin, tahini, date honey, sesame (gf,veo) 25

Chargrilled cauliflower, hawaij, tahini-creme fraiche, amba, sumac onions (gf) 25

Chargrilled asparagus, red pepper jam, black toum-leban, pistachio duqqa (gf) 26

**SIGNATURE BANQUET 89/PP MIN. 2P**

*Designed to be shared with the whole table*

Chicken bits musakhan, yogurt bread, hazelnut & sesame dressing, sweet pickled onion, sumac

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Fresh baked bazlama

Whipped feta, smoky peppers, pickled pear, walnut

Beetroot, walnut tarator, black olive jam, golden raisins, orange blossom

Harif-charred squid, tirshi, green olive tabouleh, pickled celery

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Our Jerusalem Shakshukit-slow roasted Valley Spring lamb shoulder, hawaij, pine nuts, cured lemon, tahini yogurt

Broccoli Tabouleh, freekeh, mulberries, seeds, mint, feta, pomegranate honey

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Agristada- lemon curd, almond pie crumble, sumac merigue