



**I N A R A**

D I N I N G

Autumn 2026

subject to change

## Snacks

Fresh-baked, stone-ground whole grain bazlama with za'atar– 12

Add:

Hummus mashausha - (Israeli Galilean-style hummus), tahini, red zhoug (lg,ve) , +16

Brûléed whipped feta, roasted walnut, wild fig, aleppo pepper (lg,v), + 16

“Shawarma”, shish tawook, pickled cabbage, plum amba tahina, hawaij sauce , 9 ea

Abrolhos Island scallop , caramelised pumpkin butter, pickled pumpkin,  
sunflower-shatta (lg) , 13 ea

## Mezze

Charred baby pepper, candied tomatoes + grapefruit ezme, tahini,  
pomegranate (lg,ve), 23

Charred champignons, burnt leeks, pistachio muhammara, leek oil (lg,ve), 23

Haloumi, chamomile & fennel honey, lemon (lg), 24

Charred zucchini, smashed zucchini-yogurt, date molasses (lg, ve), 22

Za'atar-cured Tasmanian salmon, rose-tahina, crispy kataifi, lemon balm (lg), 27

Chargrilled Shark Bay cuttlefish, parsley-tahini, Israeli couscous, tomato-amba (df,), 29

subject to change

lg- low gluten

lgo- low gluten option. v- vegetarian. ve- vegan. df- dairy free dfo- dairy free option

## Mains

Cone Bay Barramundi, smashed eggplant-leban, pine nut zhoug (lg), 52

Free range chicken fesenjun, walnut + thyme jus, pomegranate, black garlic labne (lg,dfo), 58

Slow roasted lamb shoulder, caramelised shallot tahina, cured lemon,

green herb shatta (lg, df), 69

45-day dry aged Stirling Ranges striploin, pekmez, olive oil jam (lg,df), 105

## Vegetables

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

Charred cauliflower, caramelised cauliflower + cashew tahina, baharat brown butter creme, cashew crumb (lg), 25

Charred pumpkin, red zhoug, sesame + kataifi crumb (lgo, ve), 24

Charred cabbage, pilpelchuma, almond tarator, pumpkin seed dukkah (lg,veo), 24

**We only serve Australian seafood**

A 1.90% surcharge applies to all card transactions. If you have allergies or dietary requirements, please inform your waiter when ordering. While we will try to accommodate our needs, we cannot guarantee the absence of allergen traces

**NARA FEAST \$95 PP - Whole table only**

**available lunch & dinner**

“Shawarma”, shish tawook, pickled cabbage, apricot amba tahina, shatta

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Fresh baked bazlama, za’atar

Brûléed whipped feta, roasted walnut, wild fig, aleppo pepper

Chargrilled Shark Bay cuttlefish, parsley-tahini, Israeli couscous, tomato-amba

Flame-roasted portobello, burnt leeks, pistachio muhammara, leek oil

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Our Jerusalem Shakshukit -slow roasted lamb shoulder, caramelised shallot tahina, cured lemon, green shatta

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

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Lemon + ginger syrup basbousa, salted bay leaf butterscotch ice cream, torched pear

**INARA SET \$75 PP - Whole table only**

**avail: Lunch daily**

**dinner: Sun-Thu**

Fresh baked bazlama

Hummus Mashausha (Israeli Galilean-style hummus), tahini, whole chickpeas, red zhoug

Haloumi, chamomile & fennel honey, lemon

Blackened courgette, pilpelchuma, plum amba, pumpkin seed dukkah

Free range chicken fesenjoun, walnut + thyme jus, pomegranate, black garlic labne

Charred pumpkin, red zhoug, sesame + kataifi crumb

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

# SUNDAY BRUNCH

## Baked & Dips

Fresh-baked, stone-ground whole grain bazlama with za'atar-, 12

Pide haloumi, keseri, mint, wild flower honey, 19

Hummus mashausha - (Israeli Galilean-style hummus), tahini, red zhoug (lg,ve) , 16

Brûléed whipped feta, roasted walnut, wild fig, aleppo pepper (lg,v), 16

## Kahvalti

Beyd / fried eggs with bazlama and herb sauce, 22

Çılbır/ slow cooked eggs, roast garlic yoghurt, smoky harissa, brown butter, crispy chickpeas, 24

Shakshuka / braised tomatoes and peppers, slow cooked eggs, feta, hawaii hot sauce, 26

## More

Chilled watermelon + pistachio halwa, crushed strawberry + lime syrup, feta (lg,dfo), 22

Charred baby pepper, candied tomatoes + grapefruit ezme, tahini, pomegranate (lg,ve), 23

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

Courgette, feta + mint fritter, sumac yoghurt, shatta hot sauce, 22

Haloumi, chamomile & fennel honey, lemon (lg), 24

Charred champignons, burnt leeks, pistachio muhammara, leek oil (lg,ve), 23

Baked sweet potato, amba + orange blossom, tahini yogurt, harissa (lg), 23

Za'atar-cured Tasmanian salmon, rose-tahina, crispy kataifi, lemon balm (lg), 27

Duck shish barak, fesenjun, black garlic yoghurt, crispy onion, 24

Merguez sausage, parsley-tahini, tomato amba, 19

Half chicken, musakhan, caramelised onion + almond tahina, sumac dukkah crumb, 40

Lamb & cherry kofta, fragrant tomato sauce, tahini-yogurt, feta, pistachio (lg, dfo), 40

Cypriot lountza, charred plum + plum vinegar, bean skordalia (lg), 45

300g Stirling ranges Angus rump shish, quince glaze, eggplant pickle, sesame fried egg (lg), 45

## Sweet

Dutch baby pancake, quince-limoncello syrup, saffron butter, roasted quince, pistachio, 23

Lime & ginger syrup cake, charred pear, salted bay-butterscotch ice cream, 23

Our Kunefe - three-cheese, orange blossom, pistachios, burnt honey ice cream ,23

**CHEF'S BRUNCH \$75 PP - Whole table only**

Pide haloumi, keseri, mint, wild flower honey

Chilled watermelon + pistachio halwa, crushed strawberry + lime syrup, feta

Charred champignons, burnt leeks, pistachio muhammara, leek oil

Duck shish barak, fesenjun, black garlic yoghurt, crispy onion

Courgette, feta + mint fritter, sumac yoghurt, shatta hot sauce

Charred baby pepper, candied tomatoes + grapefruit ezme, tahini, pomegranate

Half chicken, musakhan, caramelised onion + almond tahina, sumac dukkah crumb

# DESSERT

White chocolate & cardamom gelato, allspice brownie chunks, candied walnuts, caramel, olive oil, sea salt	23
	23
Spiced date & rum pudding, toffee caramel, tahini-date + mandarin ice cream	
Caramelised Kent pumpkin tart cane sugar brûlée, yoghurt chantilly	23
Chilled spiced rice pudding bbrûlée, fig preserve, caramelised pears, rum jelly, pistachios (lg)	23
Our Kunefe - three-cheese, orange blossom, pistachios, burnt honey ice cream	23

## **HOUSEMADE ICE CREAM & SORBET**

Salted bay leaf butterscotch	16
White chocolate & cardamom	16
Burnt honey Ice Cream	16
Mandarin, date & tahini Ice Cream	16
Turkish Delight Ice Cream	16
Seasonal sorbet	16

## TEA & COFFEE

Turkish Coffee	5
Turkish Diek Coffee (spiced coffee)	5
Flat white, cappucino, espresso,macchiato, long black	6

### **T2 Tea** 8

Crème brûlée - black tea, caramel, vanilla, cream flavouring, brittle pieces

Sticky Honey Rooibos- honey , rooibos, cinnamon, ginger, cloves, milk

Chai- black tea, cardamom, cinnamon, ginger, star anise, milk

English Breakfast

French Earl Grey- black tea, hibiscus, bergamot, rose petals, sunflower petals, mallow flowers

Green Rose - green tea, currants, mango bits, papaya bits, rose petals, cornflower petals

Just Peppermint

Liquorice legs - liquorice, peppermint, fennel seeds

Pumping Pomegranate - apple, hibiscus, rosehip, elderberry, pomegranate seeds



inara\_busselton



[www.inarabusselton.com.au](http://www.inarabusselton.com.au)



marhaba @ inarabusselton.com.au



(08) 9755 9999

Busselton Central, 30/43 Kent St, Busselton WA 6280