



NV Perrier-Jouët Grand Brut Champagne Épernay, FRA	45	Arak Orchard Highball Arak, Four Pillars Rare Dry Gin, Cucumber, All Spice & Apple, Pear Soda	24	Back to the Lab NV Perrier-Jouët Brut Champagne, Absolut Elyx Vodka, Passionfruit, Vanilla, Whey	40
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SNACKS

Sydney rock oyster, black lime dressing	7ea
Fattoush cracker	9ea
Beef nayyeh, sesame butter, buckwheat	9ea
Sea urchin waraq simsim, aged rice, cumin	16ea
King prawn skewer, tamarind, tarama	18ea
Quail skewer, molokhia, barberries	16ea

PERSIAN CAVIAR SERVICE

30g Darya Sevruga, Iranian caviar	190
30g Darya Acetra, Iranian caviar	280
30g Darya Beluga, Iranian caviar	350

MEZZE

Raw tuna, finger lime, Aleppo pepper	32
Aalia's Khorasan pita, Paul Farag x Rio Vista olive oil	15ea
Smoked buffalo labneh, beetroot molasses	26
Eggplant mes 'a' aha, spiced tomato	27
Hand stretched haloumi, kohlrabi, marjoram	23
Lamb hawawshi, black garlic, lemon	18/32
Bone marrow ful medames, black walnut	36
Cuttlefish, ummak huriyya, couscous	29

SEAFOOD

Dry aged Murray cod, burnt leek, biber salcasi	65
Australian bay lobster, chicken fat orzo, trout roe	65

MEAT

Dry aged duck, fesenjan	50/90
Lamb neck shawarma, tarator, pickles, Saida saj	59
2GR flank steak 9+, Cafe de Cairo	66
Kiwami Wagyu rump cap 9+, North African mustard	99
Dry aged Wagyu rib eye 7+, Stockyard, choice of condiments	260/kg

VEGETABLES

Lebanese zucchini, pistachio tahini, duqqa	18
Heirloom carrots, carrot top sahawiq, labneh	18
Baby okra, rose petal muhammara	18
Bitter leaf salata, shanklish cheese	17
Chips, ras el hanout	15

BANQUET 110 PP

This banquet menu curated by Paul Farag lends itself to the traditional Arabic culture of sharing. Minimum parties of two

Raw tuna, finger lime, Aleppo pepper
Eggplant mes 'a' aha, spiced tomato
Aalia's Khorasan pita
Smoked buffalo labneh, beetroot molasses
Quail skewer, molokhia, barberries

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Lamb neck shawarma, tarator, pickles, Saida saj
or
Dry aged Murray cod, burnt leek, biber salcasi
Bitter leaf salata, shanklish cheese

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Valrhona chocolate, walnut ghoriba, tahini

1.5% surcharge on all credit cards. 1.65% surcharge on AMEX. 12.5% surcharge applies on Sundays and a 15% surcharge applies on Public Holidays. Groups of 7 guests and above will be required to dine on one of our banquet menus and a discretionary service charge of 10% will be added to the final bill. Guests with food allergies or dietary requirements are advised to inform the waiter prior to ordering. Although we will endeavour to accommodate your dietary needs, we can not be held responsible for traces of allergens.

 Heart On My Sleeve (HOMS) is an emotional wellness social movement and early intervention services provider. ESCA donates \$1 from the sale of this dish directly to the charity.