

DINNER MENU



Chubby Pita, confit garlic & za'atar butter **7**

Baked Oysters, beef bacon, pomegranate bbq sauce **4ea / 22 half doz / 40 doz**

Savoury Tartlets (3pcs), poached crab, marinated artichoke, dill, confit garlic, neufchâtel cheese (gfo) **21**
+ additional tartlet **7ea**

CCS (5pcs), crispy chickpea squares, whipped saffron butter, spiced apricot chutney (v, dfo, gf) **20**
+ additional square **4ea**

Rolled Labneh, pistachio dukkah, za'atar & marash chilli, fruity olive oil, served with seeded sourdough (gfo) **24**

Lamb Ribs, cauliflower & celeriac mash, sticky date harissa glaze (df, gf) **26 smaller / 35 larger**

Grilled Squid, romesco labneh, calabrian chilli, herb salad (gf) **26 smaller / 35 larger**

Hummus, tomato salad, marinated olives, pickles, crispy chickpeas, toasted za'atar flatbread (vo, df, gfo) **26**
choose from carrot falafels or lamb merguez sausage

Muhamarra, walnut & pomegranate molasses spread, cumin gouda, marinated black tahini, candied pepitas, toasted za'atar flatbread (v, df, gfo) **27**

Bastilla, rustic fillo pastry pie, roasted raz al hanout mushroom filling, caramelised almonds, sweet potato puree, turkish chilli crisp (v, df) **30**

2022 | Gerler | 'Yalla' Vermentino | McLaren Vale, SA

Pumpkin, creamy lentil & black rice pilaf, spiced walnut dukkah, pickled cranberries, warm garlic yogurt sauce (v, dfo, gf) **29**
+ lamb merguez sausage **7**

2023 | Cloudbreak | Pinot Gris | Adelaide Hills, SA

Moroccan Snapper, baked in fragrant tomato & curry leaf sauce, roasted cauliflower, pearl cous cous, toasted pine nuts (dfo, gfo) **36**

2022 | Huber | Gruner Veltliner | Traisental, Austria

Chicken Maryland, curried chickpea stew, crispy brussel sprouts, golden raisin chutney, roquette pesto (df, gf) **35**
+ zhug (herbaceous green chilli paste) **3**

2024 | Unico Zelo | Nebbiolo/Barbera | Clare Valley, SA

Beef Cheek Lasagna, free form layers of fresh pasta, slow braised beef cheeks, garlicky kale, creamy ricotta cumin bechamel, crispy parmesan crackers, sundried tomato pesto (dfo, gfo) **37**

2022 | Gerler | 'Habibi' Shiraz | Barossa Valley, SA

Cauliflower, tahini yoghurt sauce, pine nuts (v, gf) **14**

Pumpkin, mustard green pesto, candied pepitas (v, gf) **16**

Curried Chickpea, golden raisin chutney (v, gf) **12**

Trio of Sauces perfect accompaniment to your meal! (all df & gf) **12**

- × harissa- spicy cayenne chilli sauce
- × zhug- herbaceous green chilli & garlic paste
- × charmoula- preserved lemon & tomato sauce

CHEF'S LAMB SHANK BANQUET

Chubby Pita, confit garlic & za'atar butter

Savoury Tartlets (1pp), poached crab, marinated artichoke, dill

Muhamarra, walnut & pomegranate molasses spread, cumin gouda, black tahini, candied pepitas, za'atar flatbread
Grilled Squid, romesco labne, calabrian chilli, herb salad

Pumpkin, creamy lentil & black rice pilaf, warm garlic yogurt sauce
Lamb Shank, sticky pomegranate harissa jus
Curried Chickpea, golden raisin chutney

Dessert Platter, 3 sweet options to finish off your meal!

75pp | minimum 2 pax | kindly request whole table participation

45pp | optional 3 course wine pairing

PLANT BASED DINNER MENU



Chubby Pita, confit garlic & za'atar olive oil **7**

Savoury Tartlets (3pcs), 'feta' cheese, spinach, marinated artichoke, dill, confit garlic (gfo) **21**
+ additional tartlet **7ea**

CCS (5pcs), crispy chickpea squares, whipped saffron 'butter', spiced apricot chutney (gf) **20**
+ additional square **4ea**

Macadamia 'Mozzarella', pistachio dukkah, za'atar & marash chilli, fruity olive oil, served with seeded sourdough (gfo) **24**

'Meat'balls, cauliflower & celeriac mash, sticky date harissa glaze (gf) **26 smaller | 32 larger**

Grilled Jackfruit, romesco tahini yoghurt, calabrian chilli, herb salad (gf) **24 smaller | 30 larger**

Hummus, tomato salad, marinated olives, pickles, crispy chickpeas, toasted za'atar flatbread (gfo) **26**
choose from carrot falafels or FABLE mushroom meat

Muhamarra, walnut & pomegranate molasses spread, turmeric cashew cheese, marinated black tahini, candied pepitas, toasted za'atar flatbread (gfo) **27**

Bastilla, rustic fillo pastry pie, roasted raz al hanout mushroom filling, caramelised almonds, sweet potato puree, turkish chilli crisp **30**

2022 | Gerler | 'Yalla' Vermentino | McLaren Vale, SA

Pumpkin, creamy lentil & black rice pilaf, spiced walnut dukkah, pickled cranberries, tahini yogurt sauce (gf) **29**
+ plant based meatballs **7**

2023 | Cloudbreak | Pinot Gris | Adelaide Hills, SA

Moroccan Jackfruit, baked in fragrant tomato & curry leaf sauce, roasted cauliflower, pearl cous cous, toasted pine nuts (dfo, gfo) **32**

2022 | Huber | Gruner Veltliner | Traisental, Austria

'Chicken', curried chickpea stew, crispy brussel sprouts, golden raisin chutney, roquette pesto (gf) **35**
+ zhug (herbaceous green chilli paste) **3**

2024 | Unico Zelo | Nebbiolo/Barbera | Clare Valley, SA

FABLE Mushroom Lasagna, slow braised mushroom meat, creamy spinach 'ricotta', cumin bechamel, cashew parmesan, sundried tomato (df, gfo) **37**

2022 | Gerler | 'Habibi' Shiraz | Barossa Valley, SA

Cauliflower, tahini yoghurt sauce, pine nuts (gf) **14**

Pumpkin, mustard green pesto, candied pepitas (gf) **16**

Curried Chickpea, golden raisin chutney (gf) **12**

Trio of Sauces perfect accompaniment to your meal! (all gf) **12**

- × harissa- spicy cayenne chilli sauce
- × zhug- herbaceous green chilli & garlic paste
- × charmoula- preserved lemon & tomato sauce

CHEF'S FABLE MUSHROOM BANQUET

Chubby Pita, confit garlic & za'atar olive oil
Savoury Tartlets (1pp), 'feta' cheese, spinach, marinated artichoke

Muhamarra, walnut & pomegranate molasses spread
Grilled Jackfruit, romesco yoghurt, calabrian chilli, herb salad

Pumpkin, creamy lentil & black rice pilaf, warm garlic yogurt sauce
Fable Mushroom Meat, sticky pomegranate harissa jus
Curried Chickpea, golden raisin chutney

Dessert Platter, 3 sweet options to finish off your meal!

75pp | minimum 2 pax | kindly request whole table participation

45pp | optional 3 course wine pairing