



BREADS / STARTERS

Bruschetta of vine ripened tomato, Persian fetta, Kalamata olives, torn basil, garlic and extra virgin olive oil	GFA	12.50
Warm Turkish pide with extra virgin olive oil and hazelnut pistachio dukkah	GFA	8.90
Pizza bread with minted labna, eggplant zaalouk, tomato relish and bissara	GFA	14.90
Sirocco Chef's marinated olive selection of; balsamic roasted Kalamata / green Sevillano & preserved lemon / harissa spiced Kalamata	GF	11.90

TAPAS / ENTREE / MEZZE

Atlantic salmon fish cakes with saffron aioli and fresh lemon (4)		13.90
Spanish Serrano cured ham wrapped haloumi, blistered baby tomatoes, asparagus spears and balsamic reduction	GFA	15.90
BBQ Western Australian octopus, Persian fetta, roast balsamic olives, roma tomatoes and preserved lemon gremolata	GF	16.90
Moroccan lamb meatballs baked in a spiced tomato sauce, topped with Barambah organic yoghurt and coriander (5)	GF	14.50
Marinated scorched cuttlefish with chipotle dip, fresh lime and a chilli and palm sugar dressing	GFA	15.90
BBQ QLD scallops, Tunisian tomato relish, saffron and lime dressing (6)	GF	18.90

GOURMET PIZZAS

Classic shaved double smoked ham, fresh local pineapple, mozzarella and parmesan	GFA	16.50
Queensland scallops, tomato chilli jam, Spanish onions, rocket leaves and fresh lemon	GFA	21.50
Herb and lemon roast chicken with baby spinach, pimento, caramelised onion and yoghurt tahini dressing	GFA	22.50
Spanish chorizo sausage, fire roasted capsicum, fresh hot chilli, vine ripened tomato and goats cheese	GFA	19.90
BBQ harissa lamb fillet, roasted pumpkin, haloumi cheese and caramelised onion	GFA	23.90
Roasted eggplant, Persian fetta, artichoke heart, Kalamata olives and basil pesto	GFA	18.50
Pissaladiere of Spanish white anchovie, caramelised onion, Kalamata olive, thyme and extra virgin olive oil	GFA	18.50
Pancetta, haloumi cheese, roasted field mushroom, vine ripened tomato, rocket leaves and chive oil	GFA	19.90
Locally made gluten free bases available -	additional	GF 5.00

one bill per table

VEGETARIAN MENU AVAILABLE

please advise of any allergies



SALADS

Lebanese Fattoush salad of iceberg lettuce, vine ripened tomato, cucumber, parsley, mint and toasted sumac crisp bread	GFA	8.90/ 15.90
Roasted butternut pumpkin salad, soft goats cheese, baby beetroot, toasted walnuts, rocket and walnut dressing	GF	18.50

MAINS

Pan fried sweet potato gnocchi with gorgonzola cream sauce, straw mushrooms, sage and toasted pine nuts	GFA	29.50
Kilcoy eye fillet of beef with crisp potato rosti, Tuscan cabbage, caper butter and red wine jus	GF	34.50
Crispy skinned Atlantic salmon with chermoula marinated vegetables of chat potatoes, capsicum, zucchini and fresh lemon cheek	GF	33.50
Aromatic lamb tagine, slow cooked with poached quince, roasted artichoke, preserved lemon, fresh coriander and buttered cous cous	GFA	32.00
Confit duck with thyme and honey roast root vegetables and wild rocket with muscatel jus	GF	33.00
Harissa and pomegranate marinated spatchcock on a soft herb quinoa and spiced yoghurt dressing	GF	33.50

SIDES

Buttered cous cous		7.90
Green beans with toasted almond flakes and citrus oil	GF	7.90
Thick cut chips, house made and cumin spiced	GF	7.90
Rocket, parmesan, pinenuts and aged balsamic vinegar	GF	7.90
Vine ripened tomatoes, basil, Kalamata olives, Persian fetta and balsamic reduction	GF	8.90