

SMALL BITES

OYSTERS NATURAL half/dozen gf df	19 / 35
OYSTERS OOA lime, coriander, olive oil, harissa and red caviar gf df	22 / 40
HOUSE DIPS with warm za'atar bread <i>ask for today's selection</i> gfo	19
MEZZA assortment of Moroccan marinated vegetables with warm bread gfo v	19
ZULU ZALUK warm salad of roasted aubergine, roasted capsicum, tomato, preserved lemon, olives & cos lettuce gf v	17
SARDINES marinated in chermoula & harissa, lightly pan-fried with a rich tomato sauce gf df	18
CALAMARI sumac salt & pepper seasoning with squid ink aioli gf	18
CHICKEN WINGS in Hassan's secret marinade & saffron blue cheese sauce gf	17
B'STILLA filo layers of spiced marinated chicken, glazed onion, almonds & orange blossom with a sweet saffron sauce	19

BIG BITES

WILD MUSHROOM & ARTICHOKE TART chickpeas & cauliflower	27
SALMON FILLET wrapped in vine leaves & filo, green couscous & romesco df	33
AFRO BBQ CHICKEN with crushed avocado, roast kipfler potatoes & spiced tomato coconut sauce gf df	29
LAMB SOSATIES grilled backstrap with fruity rice, sweet potato crisps, saffron sour cream & a sweet apricot madras sauce gf	35.5

TAJINES

Tajines are unique to North Africa and are found in every home in Morocco, it is the name of both the dish itself and the serving pot it is cooked and served in. Tajines have been used since ancient times from the indigenous Amazigh people in the mountains, Bedouins in the desert to every palace and riad. We hope you enjoy these much loved Moroccan classics

VEGE TAJINE seasonal vegetables in a tomato concasse, fresh coriander & ras el hanout sauce with roasted marinated eggplant & cumin chickpeas gf df v	26.5
FISH TAJINE barramundi with our tomato chermoula, capsicum, potato, preserved lemon & Moroccan spices gf df	34
CHICKEN TAJINE with olives, preserved lemon, spiced onion & saffron potatoes gf df	29.5
SWEET LAMB TAJINE shank cooked with caramelised onions, almonds & prunes served with egg gf df	30.5
KEFTA TAJINE traditional beef meatballs in a spiced tomato with green peas, egg is poached in the sauce prior to serving, as served in the Harem	29.5

COUSCOUS

**all can be made gf with rice substitute*

VEGE COUSCOUS seasonal vegetables served with sweet chickpeas & a vegetable broth vo	27.5
LAMB COUSCOUS BIDAOUI tender marinated lamb & veg served with sweet chickpeas & a vegetable broth	30
COUSCOUS ROYALE combination of marinated lamb, chicken pieces and lamb merguez sausages served on a sizzling hot plate served with sweet chickpeas & a vegetable broth, serves 2	50

SIDES

DARNA'S FATTOUSH SALAD tomato, cucumber, parsley, quinoa, red onion, mint & crispy pita with a pomegranate molasses & sumac dressing	gf	gfo	15
ROASTED PUMPKIN with toasted almonds & labneh	gf	vo	11
BROCCOLI with chill, anchovy & olives	gf	df	11
COUSCOUS	vo		7.5
SAFFRON RICE	gf	v	6.5
HARISSA	gf	v	6
PRESERVED LEMON	gf	v	6
MIXED OLIVES	gf	v	7.5

KIDDIES

BERBER BREAD garlic herb butter, tomato chermoula and grilled cheese			13
MINI CHICKEN TAJINE with rice or couscous	gfo	df	13
BATTERED FISH with chips	df		13
BRIOUATS sweets chicken and saffron caramelized onion deep fried pastry rolls			13
With a juice / soft drink and a scoop of ice cream for dessert			18

gf = gluten free

gfo = gluten free optional (can adjust to be gluten free)

df = dairy free

v = vegan

vo = vegan optional (can adjust to be vegan)

Please advise our friendly staff for any allergies / dietaries. We do our best to cater for your needs, however, due to the kitchen environment, we cannot 100% guarantee it allergy free.