



## <sub>©</sub> Feed Me! <sub>©</sub>

5 dishes, 2 smalls,	desserts and bigger and side to share	65pp
Injera Flat Bread w Eggplant		
Lemon Dip, Doro Wat Dip & Mango Pickle		16
Atkilt Wat Samosas		17
Sheba, Preserved Lemon and Harissa Labneh		
Polenta Fries		16
Shakalaka & Mint Yoghurt		22
<b>Mums Inspired Pickled Fish Rillette</b> Spiced Pineapple Yogurt, Fennel & Radish Slaw Wit Toast		22
South African Cape Lamb Malay C	urry	22
Hummus, Currants, Toasted Pinenuts & Pomegrana With Toast	ate Dressing	
Chicken Liver Parfait		17
Sambo w Sweet Chutney		
Berbere Spiced Chicken		37
Chermoula, Skordalia, Silverbeet, Prunes		
<b>Pressed Lamb</b> Muhammara, Char Grilled Baby Carrots, Pickled Cu	ucumber & Za'atar Crisp	37
<b>Braised Beef Shin with Mafe</b> Comes with sides! (Feeds Up To 4PX) Injera Flat Bread, Pilau Rice, Mango Pickle, Eggplan	at & Lemon Dip	<i>9</i> 7
Sides		
Fried Kale		19
Roasted Butternut Squash, Tahini, Toasted Pinenute	es & Goji Berries	
<b>Pickled Marinated Radicchio</b> Figs, Goats Cheese, Honey, Pangrattato		21
Sweet and Sour Cauliflower		19
Derere, Curry Leaves, & Fried Jerusalem Artichoke	Chips	
Somethin' Sweet		
Kulfi 12	Compressed Yuzu Watermelon	12
Garam Masala, Saffron & Toasted Almond	Mascapone & Pistachio	
	Glossary	

Injera Ethiopian Sour Flat Bread Shakalaka South African Tomato Relish Atkilt Wat Ethiopian Spiced Cabbage and Carrot Mix Sheba South African Worcestershire and Tomato Sauce Muhammara Syrian Walnut and Capsicum Sauce

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Skordalia Turkish Potato and Garlic Mash Pilau Rice Tanzanian Coconut Rice Derere Zim Okra Soup Kulfi Indian Ice Cream



## #HOME MADE CHILLI ATCHA AVAILABLE#

One of our main focuses as a hospitality business is to bring awareness on the socio - economic issues affecting the homeless in perth. With all our events part of our proceeds whether it be monetary or tangible gifts will be going to homeless health care wa to help with

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