

EMBERS MEZZE BAR BANQUETS REQUIRE A MINIMUM OF TWO PEOPLE

\$55 Banquet

Marinated olives
Hommos w afghani bread
Labne balls in thyme and chilli oil
Field mushrooms goats curd and za'atar crumbs
Scallop naye w chilli baba ganoush and crispy Lebanese bread
Cauliflower chickpea and pomegranate salad
Lamb dumplings w warm yoghurt and beurre noisette
Carob glazed beef cheek w freekah and sheep's milk labne

\$65 Banquet

Marinated olives
Labne balls in thyme and chilli oil
Hommos w afghani bread
Shanklish sambusek w preserved lemon salsa
Haloumi w honey and za'atar crumbs
Scorched ocean trout spiced tahini and fennel
Cauliflower chickpea and pomegranate salad
Confit lamb shawarma w tahini and pickled radish
Carob glazed beef cheek w freekah and sheep's milk labne

Dessert

Rose jelly sahle cream and sumac strawberries
Tahini and dried persian fig brulee

\$75 Banquet

Marinated olives
Labne balls in thyme and chilli oil
Hommos w afghani bread
Shanklish sambusek w preserved lemon salsa
Haloumi w honey and za'atar crumbs
Scorched ocean trout spiced tahini and fennel
Cauliflower chickpea and pomegranate salad
Confit lamb shawarma w tahini and pickled radish
Carob glazed beef cheek w freekah and sheep's milk labne
Chiche taouk chicken walnut tarator and watercress tabouli

Dessert

Rose jelly sahle cream and sumac strawberries
Tahini and dried persian fig brulee
Trio of home made sorbe w praline