FUEL BY NIGHT

Israeli Tapas bar

Jerusalem Bagel. 7 | Pita .4

Jerusalem Bagel and homemade dips. 26

Homemade pickles & Marinated olives. 10

Hummus plate, zhug, chickpeas. 12

Labneh, tchirshi, pepitas. 12

Moroccan roasted capsicum, confit garlic. 12

Homemade smoked & cured Salmon, preserved lemon cream, cornichons, dill. 18

Sashimi Snapper, green shallot salsa, raw tahini, finger lime, sesame. 18

Roasted Beetroot, burnt eggplant cream, pine nuts, chevre, sumac. 16

Roasted Zucchini, broccolini, skordalia, mint & zaatar dressing, almonds. 18

Greek salad, roughly chopped veg, black olives, balsamic, sheep feta. 17

Tabbouleh Burghul, herbs, cucumber, almonds, sweet potato chips. 18

Rocket, cos, drunk apricot, candy pistachio, lemon balm dressing, comté. 17

Vegan mixed mushrooms tofu, Jerusalem artichoke, caramelised onion, onion& herbs salad, hummus, amba . 28

Chicken shawarma, thighs & turkey, caramelised onion, onion herbs salad, hummus, amba. 28

Turkish Kofta, beef & lamb balls, roasted tomato & onion, shifka, hummus, zhug. 32

Goulash, Hungarian style slow cooked beef, bone marrow, vegies, sour cream, parsley. 32

Greek ice cream, chocolate ganache, meringue. 16

Cheesecake, labneh cream, berries compote. 16

Apple tart, spices, thyme, honey, tahini ice cream, nuts crumble. 16

Baklava . 4 each

Chef tasting menu 68 pp