

## Feed Me

OUR SIGNATURE **DAILY FEED ME** TASTING MENU, INCLUDING DESSERT | 75PP  
MINIMUM 2 GUESTS | WHOLE TABLE TO PARTAKE

## Small Shares

- WOOD FIRED **FLATBREAD**, ZA'ATAR (vg) | 9  
> ADD GARLIC BUTTER (gf) | 3  
> ADD **HUMMUS**, OLIVE OIL, CHICKPEA, SMOKED PAPRIKA, LEMON (vg, gf, df) | 10  
> ADD **BURNT EGGPLANT DIP**, DATE TAHINI (vg, gf, df) | 10  
> ADD WHIPPED **LA DELIZIA RICOTTA**, HARISSA, BURNT HONEY (v,gf) | 11
- OYSTERS**, GREEN MANGO MIGNONETTE (gf, df) | 5.5 (ea)  
MOUNT ZERO **OLIVES**, BLACK LIME, ALEPPO PEPPER (vg, gf, df) | 12  
**CRUDITES**, FALAFEL, TORSHI PICKLES, HUMMUS (vg, gf, df) | 23  
**BLUE SWIMMER CRAB PANIPURI**, ALEPPO PEPPER, FINGER LIME, CRÈME FRAICHE (2) | 16  
RICOTTA & HALLOUMI **STUFFED COURGETTE FLOWER**, SMOKED PAPRIKA, BURNT HONEY (v) | 19  
CRISPY **SPICED SQUID**, ROMANESCA SALAD | 21  
**LAMB MERGUEZ SAUSAGE**, PINE NUT CHILLI BUTTER, GARLIC YOGURT (gf) | 17  
MARKET **FISH CRUDO**, GREEN MANGO SALSA, FIG OIL, NORI ZA'ATAR (gf) | 24  
7-SPICE FRIED **CHICKEN BITES**, ZHUG, SUMAC LABNE, CRISPY CURRY LEAF | 19  
**STRACCIATELLA**, SPRING FATTOUSH SALAD, VERJUICE WASABI (v) | 25  
**WA OCTOPUS CARPACCIO**, PRESERVED LEMON, CRISPY CAPERS, URFRA CHILLI (gf) | 23  
CHICKEN **CURRY PUFF**, TAMARIND & CORIANDER CHUTNEY (2) (df) | 18  
MUSHROOM GUYS **MIXED MUSHROOM**, HARISSA, DUKKAH, PICKLED RHUBARB (vg, gf, df) | 24  
**ASPARAGUS SHISH**, AJO BLANCO, POMEGRANATE VINAIGRETTE, ALMOND ZA'ATAR (vg, gf, df) | 19

## Large Shares

- MIXED **SHISH PLATE** - TAWOOK CHICKEN, RUMP CAP, BEEF AND LAMB ADANNA (gf) | 45  
**MARKET FISH**, CHERMOULA, ALMOND PUREE, BURNT GRAPE SAUCE VIERGE (gf, df) | 44  
**CHARCOAL CHICKEN**, TOUM, TORSHI PICKLES (gf) | 36  
**HARISSA ROASTED CARROT**, ROSE WATER, NIGELLA GRANOLA, COCONUT YOGHURT LABNEH (vg, gf, df) | 27  
SPICED **FLANK STEAK (400g)**, RAINBOW CHARD, CHIMICHURRI (gf) | 42  
SPICED **LAMB SHOULDER**, CHICKPEA STEW, BURNT EGGPLANT, YOGHURT (gf) | 38  
**RICOTTA GNOCCHI**, BURNT BROCCOLINI, RAS EL HANOUT, HALLOUMI, MACADAMIA (v) | 29  
**TAGINE SPECIAL** - COOKED & SERVED IN EARTHENWARE, ASK STAFF FOR TODAY'S SPECIALTY

## Sides

- SHEPHERDS SALAD**, COS, CUCUMBER, TOMATO, PICKLED DAIKON (vg, gf, df) | 14  
**CRISPY PATATAS**, CRÈME FRAICHE, HONEY, CHILLI OIL (vgo, dfo) | 13  
**SAFFRON RICE**, LOTUS FLOWER, PISTACHIO (gf) | 9  
**SKIN ON CHIPS**, OREGANO, SMOKED PAPRIKA SALT, FETA (vgo, dfo) | 11

## Baby Goes Bottomless

EVERY SATURDAY AT UGLIES | VISIT WEBSITE FOR MORE INFO & TO BOOK | [stories.au](http://stories.au)

vg - vegan | gf - gluten free | df - dairy free | o - option  
Please advise waitstaff of all dietary requirements, including Coeliac Disease. Public Holidays incur a 15% surcharge.