

Feed Me

OUR SIGNATURE **DAILY FEED ME** TASTING MENU, INCLUDING DESSERT | 76PP
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, TARAMASALATA, BLACKENED CORN, PICKLED JALAPENO | 23
TEMPURA CAULIFLOWER, WHIPPED TAHINI, PICKLED GREEN CHILLI, GREEN RAISIN (vg, gf, df) | 18
SHAWARMA SPICED **CRISPY SQUID**, ROMESCO, ALMOND, LIME | 21
LAMB MERGUEZ SAUSAGE, PINE NUT CHILLI BUTTER, GARLIC YOGURT (gf) | 18
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
LA DELIZIA STRACCIATELLA, ROAST PUMPKIN, CHILLI OIL, PICKLED RHUBARB, BURNT HONEY (v, gf) | 26
CHICKEN **CURRY PUFF**, TAMARIND & CORIANDER CHUTNEY (2) | 18
CRISPY ARTICHOKE & BRUSSEL SPROUTS, DRAGON FRUIT, SPICE GLAZE, PISTACHIO DUKKAH (vg, gf, df) | 24
BURNT BROCCOLI, MACADAMIA AJO BLANCO, POMEGRANATE, PISTACCIO DUKKAH (vg, gf, df) | 19

Large Shares

MIXED **SHISH PLATE** - TAWOOK CHICKEN, RUMP CAP, BEEF & LAMB ADANNA (gf) | 45
GRILLED BABY SNAPPER, HARISSA BUTTER, BURNT GRAPE & ALMOND COUS COUS, LEMON | 44
CHARCOAL CHICKEN, TOUM, TORSHI PICKLES (gf) | 36
HARISSA ROASTED CARROT, ROSE WATER, NIGELLA GRANOLA, COCONUT YOGHURT LABNEH (vg, gf, df) | 29
400G SPICED SCOTCH FILLET, ROMESCO, ALMOND, CHIMICHURRI, GUIDILLA PEPPERS (gf) | 66
CUMIN SZECHUAN LAMB RIBS, BURNT EGGPLANT, SMASHED CUCUMBER (gf) | 38
RICOTTA GNOCCHI, ASPARAGUS VELOUTE, EDAMAME, HALOUMI, PISTACHIO DUKKAH (v) | 32
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) | 12

Baby Goes Bottomless

EVERY SATURDAY AT UGLIES | VISIT WEBSITE FOR MORE INFO & TO BOOK | 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.