

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, MANGO MIGNONETTE (gf, df) | 5.5 (ea)
MOUNT ZERO **OLIVES**, ALEPPO PEPPER (vg, gf, df) | 12
CRUDITES, FALAFEL, TORSHI PICKLES, HUMMUS (vg, gf, df) | 23
SAUTÉED GARLIC PRAWNS, CONFIT GARLIC, GUINDILLA PEPPER (gf, df) | 23
SHWARMA ROASTED CAULIFLOWER, CHARRED TOMATO & HERB SALAD, PEPITAS (vg, gf, df) | 19
SHAWARMA SPICED **CRISPY SQUID**, MUHAMMARA, WALNUTS, LIME | 21
LAMB MERGUEZ SAUSAGE, PINE NUT CHILLI BUTTER, GARLIC YOGURT (gf) | 18
MARKET **FISH CRUDO**, MANGO SALSA, HERB OIL, NORI ZA'ATAR (gf) | 24
7-SPICE FRIED **CHICKEN BITES**, ZHUG, SUMAC LABNE, CRISPY CURRY LEAF | 19
GRILLED BABY EGGPLANT, HARISSA CREMA, SPRING ONION, HERB OIL (v, gf) | 18
ZA'ATAR, MUSHROOM & ONION ARANCINI, GREEN TAHINI, SUMAC RED ONIONS (3) (vg, gf, df) | 21
CRISPY BRUSSELS SPROUT, CHERMOULA, PARMESAN, ZA'ATAR (v, gf, df) | 20
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
CRISPY BABY SNAPPER, HERB & SPROUT SALAD, GREEN TAHINI SAUCE (gf, df) | 44
CHARCOAL CHICKEN, TOUM, TORSHI PICKLES (gf) | 36
HARISSA ROASTED CARROT, ROSE WATER, WALNUT GRANOLA, COCONUT YOGHURT LABNEH (vg, gf, df) | 29
SHWARMA SPICED RIB-EYE STEAK, CHIMICHURRI, ROCKET, CHERRY TOMATO (gf, df) | 60
CUMIN SZECHUAN LAMB RIBS, BURNT EGGPLANT, SMASHED CUCUMBER (gf) | 38
TRUFFLE & MUSHROOM GNOCCHI, CRISPY ENOKI, PISTACHIO (vg, df) | 36
TAGINE SPECIAL - COOKED & SERVED IN EARTHENWARE, ASK STAFF FOR TODAY'S SPECIALTY

Sides

SNOW PEAS & GREEN BEAN SALAD, EDAMAME, ALEPPO PEPPER, ORANGE, TURMERIC (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, PARMESAN (vgo, dfo) | 12

Baby Goes Bottomless

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