

Feed Me

OUR SIGNATURE **DAILY FEED ME** TASTING MENU, INCLUDING DESSERT | 78PP
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) | 24
- SHWARMA ROASTED CAULIFLOWER**, CHARRED TOMATO & HERB SALAD, PEPITAS (vg, gf, df) | 21
- SHAWARMA SPICED **CRISPY SQUID**, MUHAMMARA, WALNUTS, LIME (gf, df) | 23
- LAMB MERGUEZ SAUSAGE**, PINE NUT CHILLI BUTTER, GARLIC YOGURT (gf) | 21
- MARKET **FISH CRUDO**, MANGO SALSA, HERB OIL, NORI ZA'ATAR (gf) | 26
- 7-SPICE FRIED **CHICKEN BITES**, ZHUG, SUMAC LABNE, CRISPY CURRY LEAF (gf) | 22
- GRILLED BABY EGGPLANT**, HARISSA CREMA, SPRING ONION, HERB OIL (v, gf) | 21
- ZA'ATAR**, MUSHROOM & ONION ARANCINI, GREEN TAHINI, SUMAC RED ONIONS (3) (vg, gf, df) | 21
- CRISPY BRUSSELS SPROUT**, CHERMOULA, PARMESAN, ZA'ATAR (v, gf, dfo) | 20
- BURNT BROCCOLI**, MACADAMIA AJO BLANCO, POMEGRANATE, PISTACCIO DUKKAH (vg, gf, df) | 21

Large Shares

- MIXED **SHISH PLATE** - TAWOOK CHICKEN, RUMP CAP, BEEF & LAMB ADANA (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) | 32
- SHWARMA SPICED RIB-EYE STEAK**, CHIMICHURRI, ROCKET, CHERRY TOMATO (gf, df) | 60
- CUMIN SZECHUAN LAMB RIBS**, BURNT EGGPLANT, SMASHED CUCUMBER (gf, df) | 38
- TRUFFLE & MUSHROOM GNOCCHI**, CRISPY ENOKI, PISTACHIO (v, 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) | 15
- SAFFRON RICE**, LOTUS FLOWER, PISTACHIO (gf) | 9
- SKIN ON CHIPS**, OREGANO, SMOKED PAPRIKA SALT, PARMESAN (vgo, dfo) | 14

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.