

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, TARAMEASALATA, BLACKENED CORN, PICKLED JALAPENO | 23
RICOTTA & HALLOUMI **STUFFED COURGETTE FLOWER**, SMOKED PAPRIKA, BURNT HONEY (v) | 19
SHARWARMA SPICED **CRISPY SQUID**, ROMESCO, ALMOND, LIME | 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, SUMMER FATTOUSH, HEIRLOOM TOMATO, PEACH, PICKLES, FIG LEAF OIL (v) | 26
PICKLED **WA OCTOPUS**, PRESERVED LEMON, CRISPY CAPERS, URFA CHILLI (gf) | 23
CHICKEN **CURRY PUFF**, TAMARIND & CORIANDER CHUTNEY (2) | 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 & 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
500G RIBEYE ON THE BONE, ROMESCO, ALMOND, CHIMICHURRI, GUIDILLA PEPPERS (gf) | 66
SPICED **LAMB SHOULDER**, CHICKPEA STEW, BURNT EGGPLANT, YOGHURT (gf) | 38
RICOTTA GNOCCHI, HEIRLOOM TOMATO, BABY SPINACH, MUHAMMARA, WALNUTS (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

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.