

# DINNER MENU

NEW JAFFA

## MAIN DISHES

<b>KEBAB (GF)</b> HOMEMADE LAMB AND BEEF KEBAB, GREEN TAHINI, HARISSA, GREEN CHILI, GARLIC, TOMATO, OLIVE OIL, PINE NUTS AND FRESH MINT. (MEDIUM RARE)	\$25
<b>MEDITERRANEAN MEATBALLS</b> BEEF KOFTAS SERVED ON SLOW COOKED TOMATO AND CAPSICUM, PRESERVED LEMON MOROCCAN TOMATO SAUCE AND GARLIC. SERVED WITH PITA BREAD.	\$30
<b>CAULIFLOWER (V) (GF)</b> ROASTED CAULIFLOWER, MIDDLE EASTERN SPICED VEGAN MAYO, SOFT BOILED EGG, PICKLED GREEN CHILI AND FRESH PARSLEY. (EGG REMOVED FOR VEGANS).	\$22
<b>SPICED BEEF CHEEK</b> TURMERIC COUSCOUS, ALMONDS, CURRANT, TAHINI, FRESH PARSLEY AND PICKLED RADISH.	\$40
<b>SPICED MOROCCAN CURRY (V) (GF OPTION)</b> PUMPKIN, CHICKPEAS, SPICES, GARLIC, BREAD CRUMBS, AND FRESH HERBS, SERVED WITH TURMERIC COUSCOUS	\$29
<b>ARAYES PITA</b> HOMEMADE MIX OF LAMB AND BEEF KEBAB CHAR-GRILLED INSIDE PITA, SERVED WITH TOMATO, GARLIC, GREEN CHILI AND TAHINI.	\$25
<b>VEGAN ARAYES PITA</b> SPICED MUSHROOM COOKED INSIDE PITA, SERVED WITH TOMATO, GARLIC, GREEN CHILI AND TAHINI.	\$25
<b>CHICKEN TAGINE</b> SLOW COOKED SPICED CHICKEN, POTATOES, PRUNES AND ALMONDS, SERVED WITH TURMERIC COUSCOUS	\$30
<b>FENNEL SALAD (V) (GF)</b> CAULIFLOWER PUREE, FENNEL, GRILLED NECTARINES, TOPPED WITH HAZELNUTS AND HAZELNUT DRESSING	\$22
<b>CHARGRILLED STUFFED ZUCCHINI</b> SAVOURY MEAT STUFFED WHITE ZUCCHINI, SERVED ON A ZUCCHINI SALSA + ADD COUSCOUS \$8 + ADD RICE \$14	\$35
<b>FRESH CATCH OF THE DAY</b> CHANGES DAILY; PLEASE ASK STAFF*	MP
<b>NEW JAFFA FEED ME (VEGAN PLATTER)</b> MINIMUM 2 *MORE INFO, ASK STAFF*	\$50 PP
<b>NEW JAFFA FEED ME (CLASSIC PLATTER)</b> MINIMUM 2 *MORE INFO, ASK STAFF*	\$60 PP

\*\* FOR SPECIAL DISHES CHECK THE BOARD OR ASK OUR STAFF \*\*

**SMALL DISHES**

<b>OLIVES</b>	<b>\$9</b>
<b>PICKLES</b>	<b>\$10</b>
<b>TURKISH FLATBREAD</b>	<b>\$8</b>
<b>DOUBLE BLANCHED CHIPS (V) (GF)</b> WITH SPICED VEGAN MAYO.	<b>\$13</b>
<b>PERSIAN RICE (V OPTION) (GF)</b>	<b>\$14 / \$17</b>
SPICED MEAT, TURMERIC AND SAFFRON RICE, SHREDDED CARROTS, PARSLEY, DRIED BLACK CURRANTS AND CRANBERRIES	
<b>FALAFEL AND BEETROOT SALAD</b>	<b>\$16</b>
BEETROOT, SUMAC ONION, PICKLED ONION, MINT, PARSLEY, FALAFEL, BEETROOT, VEGAN MAYO AND LEMON DRESSING. <b>+ADD FALAFEL \$3.5</b>	
<b>FATTOUSH SALAD (V) (GF OPTION)</b>	<b>\$12</b>
TOMATO, CUCUMBER, SPANISH ONION, FRESH HERBS, FRIED PITA, ZAAATAR AND SUMAC SPICE. <b>+ADD CHICKEN SKEWER \$13</b>	
<b>HUMMUS PLATE (V) (GF OPTION)</b>	<b>\$18</b>
HUMMUS, CHICKPEAS, TAHINI, GARLIC GREEN CHILI VINAIGRETTE AND OLIVE OIL. SERVED WITH ONE PITA. <b>+ ADD PITA OR CHARGRILLED PITA \$4.5</b> <b>+ ADD MUSHROOMS \$8</b> <b>+ ADD MEAT OR CHICKEN \$12</b>	
<b>EGGPLANT TAHINI (V) (GF)</b>	<b>\$17</b>
TAHINI BASE, EGGPLANTS, CAPSICUM PEPPERONATA, PICKLED EGGPLANT AND PINE NUTS <b>+ ADD PITA OR CHARGRILLED PITA \$3.5</b> <b>+ ADD TURKISH FLATBREAD \$8</b>	
<b>CHARRED BROCCOLINI</b>	<b>\$16</b>
TOPPED WITH CASHEW CREAM, SUMAC AND PISTACHIO	
<b>ROASTED FETA</b>	<b>\$20</b>
SERVED WITH CONFIT ONION AND GARLIC, GREEN CHILI SCHUG, OREGANO, GRATED FRESH TOMATO AND OLIVE DUST <b>+ ADD PITA OR CHARGRILLED PITA \$3.5</b> <b>+ ADD TURKISH FLATBREAD \$8</b>	

**ADD ONS:**

<b>FALAFEL (2 PER SERVE).....</b>	<b>\$9</b>
<b>PITA / CHARGRILLED PITA.....</b>	<b>\$4.5</b>
<b>GLUTEN FREE PITA.....</b>	<b>\$5</b>
<b>HARISSA.....</b>	<b>\$1</b>
<b>COUSCOUS.....</b>	<b>\$8</b>



## DRINKS MENU

NEW JAFFA

### COCKTAILS

<b>ARAK MOROCCAN MOJITO</b>	<b>\$21</b>
<i>ARAK (ANISE-FLAVOURED MIDDLE EASTERN LIQUEUR), GRAPE FRUIT JUICE, FRESH LIME &amp; MINT</i>	
<b>ARAK ALMOND ROSATA</b>	<b>\$21</b>
<i>ARAK (ANISE-FLAVOURED MIDDLE EASTERN LIQUEUR), ALMOND SYRUP &amp; FRESH LIME</i>	
<b>ZA'TAAR DELIGHT</b>	<b>\$19</b>
<i>VODKA, LIME, CUCUMBER &amp; ZA'TAAR</i>	
<b>ROSEY NEGRONI</b>	<b>\$22</b>
<i>CAMPARI, GIN, MARTINI ROSSO &amp; ROSE SUGAR WATER</i>	
<b>ROSEMARY BLOOD ORANGE G&amp;T</b>	<b>\$19</b>
<i>GIN, BLOOD ORANGE, ROSEMARY &amp; TONIC WATER</i>	
<b>JAFFA COINTREAU BLOSSOM</b>	<b>\$19</b>
<i>COINTREAU, ORANGE BLOSSOM LEMONADE &amp; STAR ANISE</i>	
<b>ESPRESSO MARTINI</b>	<b>\$21</b>
<i>VODKA, COFFE LIQUEUR &amp; ALMOND SYRUP</i>	
<b>PISTACHYO SOUR</b>	<b>\$22</b>
<i>ARAK, PISTACHIO INFUSED SYRUP, LEMON JUICE, MINT, EGG WHITE</i>	
<b>CHEEKY POME</b>	<b>\$19</b>
<i>APEROL, POMEGRANATE LEMONADE, LIME AND FRESH MINT.</i>	
<b>SUMAC PALOMA</b>	<b>\$20</b>
<i>TEQUILA, GRAPEFRUIT JUICE, LIME, SIMPLE SYRUP, SODA SUMAC RIM</i>	
<b>WHISKY SOUR</b>	<b>\$22</b>
<i>WHISKY, LEMON JUICE, EGG WHITE AND BITTERS</i>	
<b>AMARETTO SOUR</b>	<b>\$22</b>
<i>AMARETTO, LEMON JUICE, EGG WHITE AND BITTERS</i>	
<b>CHILI MANGO MARTINI</b>	<b>\$22</b>
<i>GIN, MANGO PURÉE, EGG WHITE AND CHILI INFUSED SIMPLE SYRUP</i>	
<b>HOUSE MOCKTAILS</b>	<b>\$10</b>
<i>ROSE WATER, ORANGE BLOSSOM OR POMEGRANATE LEMONADE</i>	



## DRINKS MENU

### RED WINE

GLASS / BOTTLE

GRAN SASSO - MONTEPULCIANO DA BRUZZO (ITALY)	\$14	\$60
GIGI ROSSO- TOSCANA (ITALY)	\$15	\$70
VIA ROTELLA- SANGIOVESE (ITALY)		\$65
WICKHAMS ROAD - PINOT NOIR (GIPPSLAND)		\$65
CHIANTI MONTESPERTOLI- SANGIOVESE (ITALY)		\$85

### WHITE WINE

GRAN SASSO - PINOT GRIGIO (ITALY)	\$14	\$60
WICKHAMS ROAD - CHARDONNAY (YARRA VALLEY)		\$68
CORTE SANT'ALDA - SOAVE (ITALY)		\$75
L&C POITOUT- PETIT CHABLIS (FRANCE)		\$75

### ROSÉ

GIGI ROSATO - TOSCANA ROSATO	\$14	\$65
UMBERTO LUIGI DOMENICO- ROSE		\$70

### PROSECCO

UMBRETO LUIGI DOMENICO (200ML) (750 ML)	\$17	\$65
CARPENE MALVOLTI (750ML)		\$70

### BEER

GOLDSTAR ISRAEL - DARK LAGER 4.9%		\$11
SHAPIRA ISRAEL - PALE ALE 5.0%		\$14
RED PERONI - LIGHT LAGER 4.7%		\$9
MOON DOG OLD MATE - PALE ALE 4.5%		\$10

ICED LIMONANA \$9

TURKISH COFFEE \$5

FRESH MINT TEA \$3

FRESH VERBENA TEA (JUG - \$14)

SOFT DRINKS \$5

COLA, COLA ZERO AND FLAVORED SAN PELLEGRINO

CLASSIC SAN PELLEGRINO (750 ML) \$9