



**VEGGIE BUREKAS** 13

Four pastry rolls with a sweet chilli & tahini dipping sauce.

**BOCCONCINI FALAFEL** 3.0 ea

Decadent falafel-coated bocconcini with tahini.

**CRISPY CAULIFLOWER** 9.5

Served with tahini.

**BAKED POTATOES** 11.0

Crispy chat potatoes with creamy mushroom sauce.

**FIG SALAD** 15.5

Figs, apple, spinach, pinenuts & radish with a drizzle of olive oil & yoghurt.

**BRUSSEL SPROUTS** 12.0

Oven baked sprouts with cumin & hot olives.

**ZUCCHINI SUSHI** 16.5

Zucchini pieces with assorted fillings including labanne, Israeli salad, Moroccon carrot, avocado & basil.

**HUMMUS PLATE** 18.0

House hummus served with fresh pita, and an optional topping:

**DATE PLATE** 17.5

Beetroot, date & garlic dip with labanne and spicy tomato. Served with crispy pita crackers.

- \* Chickpeas
- \* Fuul (fava beans & boiled egg)
- \* Grilled eggplant
- \* Shakshuka & spicy coriander

**EXTRA PITA** 2.0

**EXTRA FALAFEL** 3.0



**SIRAT ZUCCHINI** 19.0

Grilled chorizo & capsicum layered on a twice-cooked zucchini with carrot, cauliflower, tahini, and spicy coriander.

**SHAKSHUKA POT PIE** 18.0

Our signature shakshuka with eggplant & baby spinach, topped with a layer of cheddar.  
Served with pita crackers.

**SABIH** 17.0

Grilled eggplant, boiled egg, hummus, spicy coriander & umba all rolled up in puff pastry. Served with pickles.

**KING'S MEAL** 19.5

Grilled chicken on roasted eggplant with green tahini, spicy coriander, fresh chilli and Israeli salad.

**ZIVA** 18.5

A rich three cheese & olive filled baked pastry. Served with egg, grated tomato, hummus, tahini & spicy coriander.

**THE FOREST** 19.0

Crispy cauliflower & broccoli with chickpeas, roast pumpkin, pickled eggplant and carrot on a hummus & pistachio base.

**EGGPLANT SHAKSHUKA** 20.0

Poached eggs in our signature slow cooked tomato, capsicum & garlic sauce with eggplant and haloumi.  
Served with fresh pita.

**SALMON FILLETS** 30.0

Oven baked salmon and potato dressed with lemon & capers.

**EXTRA PITA** 2.0

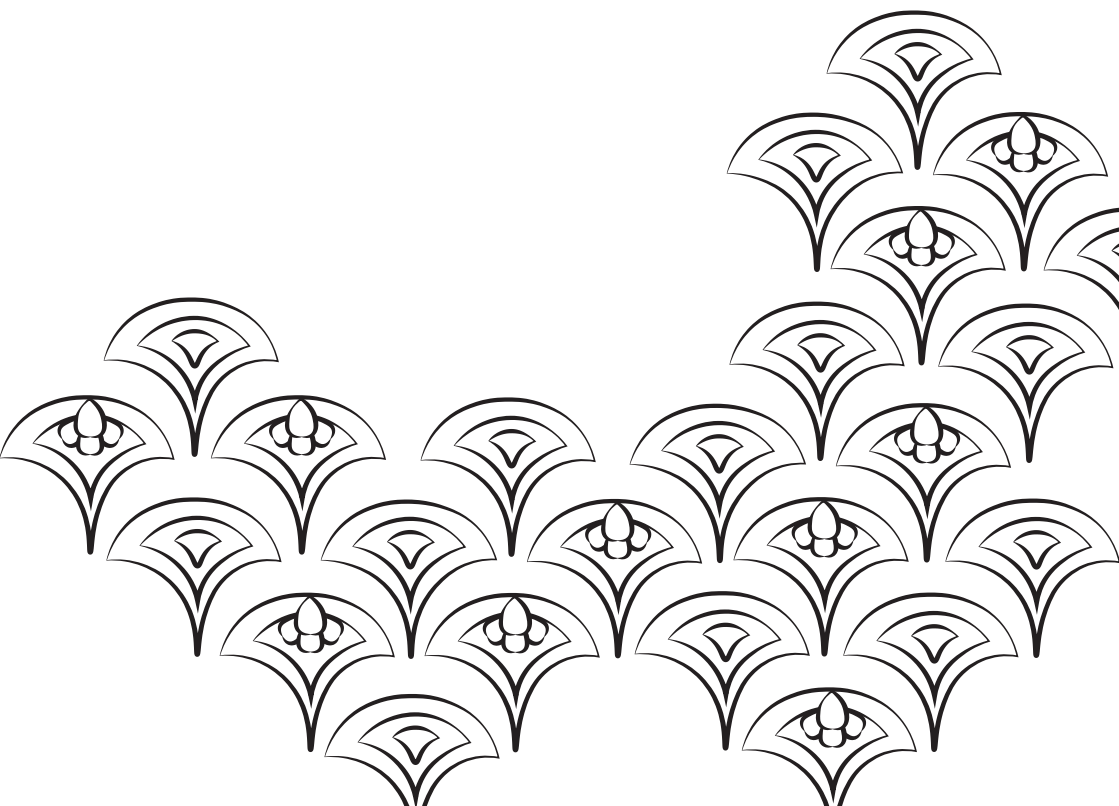
**EXTRA FALAFEL** 3.0

## **Maverick Waffle** 14.5

Topped with our house-made berry puree, strawberries, grilled banana, maple syrup, nuts, mascarpone and a sprinkle of halva.

## **Halva Slice** 12.5

Sponge & halva layer cake served with mascarpone and fresh fruit.





**COFFEE [CROP TO CUP]**

**R 4.0 L 4.5**

Soy, Extra Shot, Decaf, Flavours +0.5  
Almond Milk +1.0

**POT OF TEA 4.0**

English Breakfast, Earl Grey, Green,  
Lemongrass & Ginger, Peppermint

**AFFOGATO 5.5**

**HOT CHOCOLATE / MOCHA**

**R 4.5 L 5.0**

Add coconut for +0.5

**STICKY CHAI TEA 4.5**

**CHAI LATTE 3.5**

**ICED COFFEE/CHOCOLATE 6.5**

**FRAPPES 6.5**

Lemon & Mint  
Strawberry & Basil

**SPARKLING WATER**

**S 3.5 L 6.5**

**KARMA COLA 3.5**

**KOMBUCHA 5.5**

Apple  
Lemon & Ginger

**SPRING WATER 3.0**

**COLD PRESSED RAW JUICES 5.0**

Orange 100% Valencia oranges  
Raspberry with Apple, Pear & Lemon  
Carrot with Orange, Ginger & Turmeric  
Pear & Spinach with Apple & Spirulina

**MILKSHAKES**

**Kids 3.5 Regular 6.0**

Chocolate, Vanilla, Banana,  
Strawberry or Caramel

**SHENKIN SHAKES 7.5**

Oreo Cookie Monster  
Brownie Bomb  
Ferrero Shake



**KINDRED SPIRITS  
SAUVIGNON BLANC**

16 Marlborough, New Zealand

10 / 46

**PRIMROSE PATH  
SHIRAZ**

15 McLaren Vale, South Australia

12 / 55

**MANDOLETO  
PINOT GRIGIO**

15 Veneto, Italy

9 / 42

**ELEFANTE PRIMERO  
TEMPRANILLO**

14 La Mancha, Spain

8.5 / 40

**WOODS CRAMPTON  
RIESLING**

16 Eden Valley, South Australia

11 / 49

**CALIFORNIA DREAMIN'  
PINOT NOIR**

16 Yarra Valley, South Australia

10.5 / 47

**LA VITA ROSÉ**

15 Languedoc, France

9.5 / 44

**YOUNG HENRY'S BREWS 7.5**

Newtownner

Natural Lager

Cloudy Cider