

Buba

OPEN TABLE - When you want it all \$65

SMALL PLATES

Marinated Olives (vg, gf)	\$12
Falafel - Falafel balls served on a tahini (vg, gf)	\$14
Hummus Bowl - Schug, Paprika, Lemon, Pickles, served with pita (vg)	\$18
Lamb Arais - Lamb stuffed pita served with pickles & tahini	\$18
Crudo - Fresh king fish served on house made schug chilli oil (gf)	\$19
Baba Ganoush - Served with Challah bread	\$16

MEDIUM PLATES

Middle Eastern Dips - served with Challah bread	\$22
Roasted Cauliflower - Roasted Cauliflower, lemon sauce & raw tahini (vg,gf)	\$20
Roasted Eggplant - Served on herb Yoghurt, raw tahini, olive oil (vg,gf)	\$18
Skewers - Lamb/Chicken/Fish served with side of green cabbage salad (gf)	\$12
Tomato Salad - Fresh tomatoes, feta cheese, mint, coriander, lemon (gf)	\$20
Hot Chips - Hot chips seasoned in za'atar, sea salt (gf)	\$12

LARGE PLATES

Brisket - Slow roasted brisket finished with raw tahini (gf) spicy tomato salad & schug	\$28
Chicken Shawarma - Charred chicken thighs, sumac, pickled onions salad, tahini, amba, on open lafa	\$29
Barramundi - Grilled barramundi, herb salad, served on potato purée (gf)	\$32
Jerusalem Sheppards Pie - Lamb mince on a tomato base, eggplant, (gf) mashed potato, raw tahini	\$28
Shakshuka - Two eggs cooked on tomato base with tahini & herbs. Served with fresh challah **Add lamb or Brisket \$5	\$26

DESSERTS

Malabi - Milk pudding, fruit compote, mint, muts (vgo)	\$13
Cheesecake - Yoghurt, sea salt	\$15

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BEER & CIDER

Molly Rose Lager Molly Rose Hazy IPA Colonial Draught	\$12
Bertie Apple Cider	\$11

COCKTAILS

Babushka Dark rum, amaretto, pineapple juice, lime juice, bitters	\$26
The Zohan Spicy vodka , passion fruit, lime, basil, chilli tajin rim	\$21
Machneh Yehudah Margarita Spicy Tequila, lime juice, honey, sumac, pickled pepper	\$21
Middle Eastern Mojito Arak, mint, simple syrup, lime, soda water.	\$21
Arak Sour Anise, Yellow Chartreuse, simple syrup, lemon juice, egg white	\$22

WANT A CLASSIC COCKTAIL? JUST ASK US!

WINE

Dott. Prosecco	\$13 \$65
Crisp and aromatic . Murray Darling, Vic	
Les Carabelles Cuvée Prestige Rose	\$15 \$75
Classic blend of Cinsault, Grenache, with a small dollop of Syrah. Provence	
Balnaves Chardonnay	\$17 \$80
Hand picked, whole-bunch pressed and barrel fermented. Coonawarra ,SA	
Protero Pinot Grigio	\$16 \$75
Complex, concentrated Pinot Grigio. 80% Pinot Grigio, 12% Pinot Bianco, 8% Pinot Nero. Adelaide Hills, SA	
Bondar Violet Hour Shiraz	\$17 \$80
Fruit from Shiraz vines up to 70 years old, planted on the southern edge of Blewitt Springs. McLaren Vale, SA	
Strelley Farm Estate Pinot Noir	\$16 \$80
Bright and juicy red fruit flavors upfront are underscored by a dense core of dark cherry and supple oak tannin. Tasmania	
La Renjardière Côtes du Rhône	\$15 \$75
A fresh mineral mid palate Grenache / Shiraz. Soft, silky tannins accentuate the easy quaffing style. Rhône Valley, France	
GST Red Blend	\$18 \$85
Blend of 62% Grenache, 29% Shiraz and 9% Touriga Nacional , all hand picked, crushed and vinified in small open top fermenters. Barossa Valley, SA	

MOCKTAILS

Middle Eastern Mojito Lemon, mint, simple syrup, lime, soda water.	\$12
Shakran Spritz Lyre's non-alc gin, tonic, lemon & strawberries	\$12