

# Buba

**OPEN TABLE** - When you want it all \$65

## SMALL PLATES

<b>Marinated Olives</b> (vg, gf)	\$12
<b>Falafel</b> - Falafel balls served on a tahini (vg, gf)	\$14
<b>Hummus Bowl</b> - Schug, Paprika, Lemon, Pickles, served with pita (vg)	\$20
<b>Lamb Arais</b> - Lamb stuffed pita served with pickles & tahini	\$18
<b>Crudo</b> - Fresh king fish served on house made schug chilli oil (gf)	\$19

## MEDIUM PLATES

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

## LARGE PLATES

<b>Brisket</b> - Slow roasted brisket finished with raw tahini (gf) spicy tomato salad & schug	\$31
<b>Chicken Shawarma</b> - Charred chicken thighs, sumac, pickled onions salad, tahini, amba, on open lafa	\$29
<b>Barramundi</b> - Grilled barramundi, herb salad, served on potato purée (gf)	\$32
<b>Jerusalem Sheppards Pie</b> - Lamb mince on a tomato base, eggplant, (gf) mashed potato, raw tahini	\$28
<b>Shakshuka</b> - Two eggs cooked on tomato base with tahini & herbs. Served with fresh challah **Add lamb or Brisket \$5	\$26

## DESSERTS

<b>Malabi</b> - Milk pudding, fruit compote, mint, muts (vgo)	\$13
<b>Cheesecake</b> - 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

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

*WANT A CLASSIC COCKTAIL? JUST ASK US!*

## WINE

<b>Dott. Prosecco</b> Crisp and aromatic . Murray Darling, Vic	\$13   \$50
<b>Les Carabelles Cuvée Prestige Rose</b> Classic blend of Cinsault, Grenache, with a small dollop of Syrah. Provence	\$15   \$60
<b>Balnaves Chardonnay</b> Hand picked, whole-bunch pressed and barrel fermented. Coonawarra ,SA	\$17   \$68
<b>Protero Pinot Grigio</b> Complex, concentrated Pinot Grigio. 80% Pinot Grigio, 12% Pinot Bianco, 8% Pinot Nero. Adelaide Hills, SA	\$16   \$64
<b>Bondar Violet Hour Shiraz</b> Fruit from Shiraz vines up to 70 years old, planted on the southern edge of Blewitt Springs. McLaren Vale, SA	\$17   \$68
<b>Strelley Farm Estate Pinot Noir</b> Bright and juicy red fruit flavors upfront are underscored by a dense core of dark cherry and supple oak tannin. Tasmania	\$16   \$64
<b>La Renjardière Côtes du Rhône</b> A fresh mineral mid palate Grenache / Shiraz. Soft, silky tannins accentuate the easy quaffing style. Rhône Valley, France	\$15   \$60
<b>GST Red Blend</b> Blend of 62% Grenache, 29% Shiraz and 9% Touriga Nacional , all hand picked, crushed and vinified insmall open top fermenters. Barossa Valley, SA	\$18   \$70

## MOCKTAILS

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