

# LOCAL Buba SHUK

## ENTRÉES

<b>MARINATED OLIVES</b>	<b>10</b>
<b>ASSORTED ISRAELI DIPS</b> SERVED WITH TRADITIONAL BREAD (V)	<b>22</b>
<b>ROASTED EGGPLANT</b> SERVED IN YOGHURT HERB SAUCE, RAW TAHINI, OLIVE OIL (V)	<b>18</b>
<b>CRUDO</b> RAW FISH, RED ONION, CUCUMBER, STRAWBERRY CONSERVE, HERBS	<b>22</b>
<b>LAMB ARAIS</b> LAMB STUFFED PITA, SERVED WITH PICKLES & TAHINI	<b>18</b>
<b>ROASTED CAULIFLOWER</b> DRIZZLED IN GARLIC LEMON SAUCE & RAW TAHINI (VG)	<b>16</b>
<b>ROASTED CARROTS</b> ON A BASE OF CARROT & GARLIC HERB PURRE (VG)	<b>16</b>
<b>ZUCCHINI SALAD</b> FRESH SLICED ZUCCHINI, SCHUG, HERBS POMEGRANATE MOLASSES, LEMON & OLIVE OIL DRESSING (V)	<b>16</b>

## SIDES

<b>HUMMUS</b> CHICKPEAS, HERBS, RED ONION SERVED WITH PITA BREAD (VG) ADD CHICKEN, LAMB OR BRISKET + \$5	<b>19</b>
<b>TAHINI,</b> OLIVE OIL, FRESH LEMON, CHALLAH BREAD (VG)	<b>14</b>
<b>MATBUCHA,</b> ROASTED TOMATO, GARLIC, CHILLI, CHALLAH BREAD	<b>14</b>
<b>LABNEH,</b> STRAINED NATURAL YOGHURT ZAATAR, OLIVE OIL, CHALLAH BREAD (V)	<b>14</b>
<b>BABA GANUSH,</b> SMOKED EGGPLANT, TAHINI, FRESH LEMON, CHALLAH BREAD (VG)	<b>14</b>
<b>SMASHED POTATO,</b> ROASTED SMASHED POTATO, YOUGHURT & HERBS, OLIVE OIL	<b>12</b>

## OPEN TABLE

\$59 PP, MINIMUM 2 PEOPLE

### STARTERS

MIDDLE EASTERN DIPS

### ENTREES

(PICK 2 dishes)

### MAINS

(PICK 2 dishes)

additional dessert pp 6

## MAINS

<b>SHAKSHUKA</b> TWO EGGS COOKED ON A SPICY TOMATO BASE WITH TAHINI & HERBS. SERVED WITH TURKISH BREAD (V) ADD LAMB OR BRISKET + \$5	<b>25</b>	<b>BARRAMUNDI FILLET</b> FRESH BARRAMUNDI FILLET SERVED WITH ROASTED VEGETABLES & MASHED POTATO (GF)	<b>30</b>
<b>SABICH BUBA</b> GRILLED EGGPLANT, EGG, POTATO, ISRAELI SALAD & TAHINI, SERVED ON AN OPEN LAFA (V/VGO)	<b>24</b>	<b>CHICKEN SHAWARMA</b> CHARRED GRILLED CHICKEN, ONION, ISRAELI SALAD, TAHINI SERVED ON AN OPEN LAFA	<b>28</b>
<b>CHRAIME</b> BARRAMUNDI COOKED ON A SPICED TOMATO BASE, CHICKPEAS, CORIANDER (GF). SERVED WITH CHALLAH BREAD.	<b>30</b>	<b>CHICKEN SKEWERS</b> CHARRED GRILLED CHICKEN ON SKEWERS (2) SERVED WITH ROASTED VEGETABLES & TAHINI	<b>28</b>
<b>FISH SKEWERS</b> FRESH BARRAMUNDI, BLACK YOGHURT & HERB SALAD (GF)	<b>30</b>	<b>LAMB SKEWERS</b> CHAR GRILLED LAMB MINCE MIX ON SKEWERS (2), SERVED WITH CHARRED GRILLED ROASTED VEGETABLES, TAHINI, ONION & SUMAC	<b>30</b>
<b>SHEPPARDS PIE JERUSALEM STYLE</b> LAMB MINCE ON A TOMATO BASE, MASHED POTATO, RAW TAHINI HERBS & RED ONION (GF)	<b>26</b>	<b>BEEF BRISKET</b> SLOW ROASTED BRISKET SERVED ON CRISPY SMASHED POTATOS AND FINISHED WITH RAW TAHINI, SPICY TOMATO SALAD & SCHUG.	<b>30</b>

## DESSERTS

<b>MALABI MILK PUDDING, FRUIT COMPOTE, MINT, NUTS (VGO)</b>	<b>13</b>	<b>CHEESECAKE YOGHURT, SEA SALT</b>	<b>14</b>
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LOCAL **Buba** SHUK

## COCKTAILS

<b>BABUSHKA</b> DARK RUM, AMARETTO, PINEAPPLE JUICE, LIME JUICE, BITTERS	22
<b>DESERT APPLE</b> CC, LILET RUSO, LIME JUICE, APPLE JUICE, WINTER SPICES.	21
<b>THE ZOHAN</b> SPICEY VODKA, PASSIONFRUIT, 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	22
<b>ARAK SOUR</b> ANISE, YELLOW CHARTREUSE, SIMPLE SYRUP, LEMON JUICE, EGG WHITE	22
<b>DODA ROSA</b> RUM, LIME, SIMPLE SYRUP, BERRY JAM, ROSE WATER	21
<b>OUR BASIL SMASH</b> BARLI CUCUMBER GIN, LIME, BASIL, SIMPLE SYRUP	21

**WANT A CLASSIC COCKTAIL? ASK US :)**

## BEER & CIDER

SINGLE FIN SUMMER ALE	12
COLONIAL DRAFT	12
PHILTER LAGER	12
BERTIE APPLE CIDER	11

## SPIRITS

HOUSE ARAK	12
HOUSE VODKA	11
HOUSE GIN	11
HENDRICK'S GIN	13
EL TEQUILENO BLANCO TEQUILA	11
UNION MEZCAL	11
ANGOSTURA 5YO RUM	14
ANGOSTURA 1919 RUM	11
JIM BEAM BOURBON	11
JACK DANIEL'S TENNESSEE WHISKEY	11
JAMESON IRISH WHISKEY	11
JOHNNIE WALKER SCOTCH WHISKEY	11

## WINE

<b>DOTT. PROSECCO</b> <i>CRISP AND AROMATIC. MURRAY DARLING, VIC</i>	13 50
<b>LES CARABELLES CUVÉE PRESTIGE ROSE</b> <i>CLASSIC BLEND OF CINSULT AND GRENACHE, WITH A SMALL DOLLOP OF SYRAH. PROVENCE, FRANCE</i>	15 60
<b>MOUNT MACLEOD CHARDONNAY</b> <i>PURE, COOL-CLIMATE AROMAS IN THE RIPE CITRUS SPECTRUM. GIPPSLAND, VIC (STAFF PICK)</i>	17 68
<b>PROTERO PINOT GRIGIO</b> <i>COMPLEX, CONCENTRATED PINOT GRIGIO. 80% PINOT GRIGIO, 12% PINOT BIANCO, 8% PINOT NERO. ADELAIDE HILLS, SA</i>	16 64
<b>ORANGE</b> <i>A FUN WHITE BLEND BY BIODYNAMIC WINEMAKERS BLIND CORNER USING TWO THIRDS SAUVIGNON, WITH THE REMAINING THIRD CHENIN BLANC &amp; PINOT GRIS. MARGARET RIVER, WA</i>	14 57
<b>BONDAR VIOLET HOUR SHIRAZ</b> <i>FRUIT FROM SHIRAZ VINES UP TO 70 YEARS OLD, PLANTED ON THE SOUTHERN EDGE OF BLEWITT SPRINGS. MCLAREN VALE, SA</i>	17 68
<b>STRELLEY FARM ESTATE PINOT NOIR</b> <i>BRIGHT AND JUICY RED FRUIT FLAVORS UPFRONT ARE UNDERScoreD BY A DENSE CORE OF DARK CHERRY AND SUPPLE OAK TANNIN. TASMANIA</i>	16 64
<b>LA RENJARDIÈRE CÔTES DU RHÔNE</b> <i>A FRESH MINERAL MID PALATE GRENACHE / SHIRAZ. SOFT, SILKY TANNINS ACCENTUATE THE EASY QUAFFING STYLE. RHÔNE VALLEY, FRANCE</i>	15 60
<b>GST RED BLEND</b> <i>BLEND OF 62% GRENACHE, 29% SHIRAZ AND 9% TOURIGA NACIONAL, ALL HAND-PICKED, CRUSHED AND VINIFIED IN SMALL OPEN-TOP FERMENTERS. BAROSSA VALLEY, SA</i>	18 70

## SOFT DRINKS

SAN PELLEGRINO	9
COCA COLA	5
COCA COLA ZERO	5
LEMONADE	5
LEMON, LIME & BITTERS	5
APPLE OR ORANGE JUICE	5

## MOCKTAILS

<b>MIDDLE EASTERN NOJITO</b> LEMON, MINT, SODA, ROSE WATER	12
<b>SHAKRAN SPRITZ</b> LYRE'S PINK GIN, TONIC, LEMON, STRAWBERRIES	12