

INARA

DINING

BREAD & DIP

House made bazlama	7 ea
Gluten Free bazlama	10 ea
Hummus, green tahini, fried chickpeas, bazlama (gfo, ve)	16
Whipped feta, sweet & sour grapes, candied figs, pistachio, thyme, pul biber, bazlama (gfo,v)	19

MEZZE

Dagga Ghazzawieh, roasted grape tomatoes, shatta, dill, lemon, black garlic yogurt (v,gf)	19
Mafghousa, charred zucchini, smashed zucchini yogurt, dates, fried pine nuts, mint, tomato (ve,gf)	16
Abrolhos Island scallop, preserved lemon butter, cauliflower skordalia, pickled cauliflower, aleppo pepper (gf)	12 ea
Sumac- cured Ocean Trout nayyeh, tarator, fried nuts, herbs (gf)	22
Halloumi, pickled radish, orange marmalade (gf,v)	22
Housemade sujuk sausage, muhammara, pomegranates (gf)	20
Chicken bits musakhan, sweet pickled onion, pine nuts, chilli, tahini yogurt	12 ea
Shish barak , caramelised butternut pumpkin dumplings, mushroom tahini, pine nuts (ve)	19
Salt roasted beetroot, tahini, silan, candied walnuts (v,gf)	19
Charred Exmouth octopus, green grape Esme, taramasalata, za'atar potato crisps (gfo)	32
Karides (2 Tiger Prawns), bean pilaki, feta, roasted stuffed prawn heads	29

CHEF'S TASTING MENU

Our Chefs present a daily menu selection, guiding you through a Middle Eastern culinary journey.

5 share dishes + glass of wine 55pp

*minimum of 2 guests participating

FROM THE GRILL & WOOD FIRED OVEN

Barramundi Zibdiyyeh, roasted Barramundi, Baba ghanoush, tarhana, charred leek	50
Mt. Barker free range chicken fesenjan, roasted plums, walnut & thyme jus, fresh pomegranates, crispy onion (gfo, dfo)	38 / 55
Shakshukit, slow roasted Amelia Park lamb shoulder, hawaij, pine nuts, cured lemon, tahini yogurt	60
Premium Aged 21 Days Margaret River Club Steak, green herb shatta, toum, mountain pepper jus (gf)	MP

VEGETABLES

Broccoli Tabouleh, freekeh, mulberries, seeds, mint, feta, pomegranate honey (vgo,dfo)	21
Brussel Sprouts, eggplant yogurt, pilpelchuma, pomegranates (gf,ve)	20
Cherry & pistachio rice pilaf, crispy onion	18
Charred baby carrots, red za'atar, date silan, feta (gf,dfo)	19
Charred pumpkin, grapes, sesame yogurt, roasted chickpeas, crispy pita (veo,gfo)	19
Charred cauliflower steak, shawarma spice, pomegranate & grape relish, labneh, fried almond crumble (ve,gf)	22



DESSERT

Inaramisu, yogurt custard, date pureè, tea biscuit, Turkish coffee, chocolate	22
Almond & coconut ravani, orange cream, almond crumble	20
Chocolate Muhallabeya, chocolate pudding, barberries, pomegranates, pashmak	21
Sütlaç Turkish chilled spiced rice pudding brûlée, pistachio, cherries, rum jelly, lime (gf)	23
Kunefe three-cheese, orange blossom, Iranian pistachios, burnt honey ice cream	23

HOUSEMADE ICE CREAM

	per serve
Vanilla	\$10
Chocolate ice cream	\$10
White chocolate & cardamom	\$12
Burnt honey (e)	\$12
Mandarin, date & tahini ice cream (e)	\$13
Cold pressed coffee (e)	\$10
Garden Mint	\$10

HOUSEMADE SORBET

Cherry	\$10
Blackberry & thyme	\$10
Yogurt Sorbet	\$10

COCKTAILS TO FINISH

Whisky & Herbs Ballantines 12 Blue Label, Martell Cognac VS, rosemary water, Orange juice	\$24
INARA Espresso Martini Havana Club Añejo 7 años dark rum, freshly brewed espresso, Kahlua, Pedro Ximénez	\$25
Turkish Delight Martini Vodka, creme de cacao, rose syrup,	\$24

COFFEE

Gesha Coffee Co The Queen's Crown full-bodied medium-dark espresso blend that is stronger in taste and delivers beautiful notes of buttery toffee and dark chocolate (ve,gf)
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TEA

\$6

Rooibos Chocolate, Rooibos, chocolate, vanilla
Turkish Delight, Black tea, Rosehip peels, Rosella flower, Sweet Osmanthus flowers, strawberry flavour
Liquorice and Pomegranate, Liquorice, peppermint, pomegranate
Special Earl Grey, Black tea, sea lavender, bergamot
Chai, Black tea, cloves, star anise, cardamom, vanilla
Moroccan Mint, Green tea, peppermint
English Breakfast, Chamomile Rooibos