



Member

Grand Gourmet Summit Dubai 2006



Winner 2005, Finalist 2008  
Tourism Restaurant of the Year  
Speciality Restaurant of the Year  
Metropolitan Awards for Excellence

# Welcome to Sumac

We have adopted a unique style of cooking using our own secret spice blends, marinades and basting sauces. Our menu has been inspired and influenced by the broad culinary traditions of different cultures within North Africa and the Middle East using only premium grade Australian produce. It is this diversity that makes Sumac such an exciting dining experience.

## Mezzes

### Bread basket 7.5

Selection of breads, baked fresh daily

### Hummus dip 9

Puree of chickpeas, tahini & lemon served with pide & flat bread

### Babaganouj dip 9

Puree of flamed eggplant, tahini, garlic & lemon served with pide & flat bread

### Tzatziki dip 9

Yoghurt, cucumber, garlic & mint served with pide & flat bread

### Carrot dip 9

Puree of carrot, ginger & cumin served with pide & flat bread

### Dips plate 15

Selection of all dips served with pide & flat bread

### Halloumi 13

Pan-fried Cypriot halloumi cheese

### Zucchini flowers 15

Sumac crumbed flowers filled with kasseri & ricotta cheese, mint & ginger sheep's yoghurt dipping sauce

### Eggplant sandwich 15

Eggplant with basturma & halloumi on spicy tomato sauce

### Garlic prawns 19

King prawns cooked in garlic, paprika, coriander & tomato

### Octopus 17

Fresh bbq octopus with garlic & chilli

### Calamari 16

Harissa spiced fried calamari with shallots

### Mussels 16

Steamed Moroccan style mussels with white wine, tomato & shallots

### Soft shell crab 18

Cumin battered soft-shell crab with chermoula lime dressing

### Quail 17

Char-grilled butterflied quails with pomegranate sauce

### Chicken wings 16

Crispy chicken wings with sesame seeds, honey & orange blossom sauce

### Traditional sausages 16

Moroccan merguez, Turkish sucuk & Spanish chorizo

### Mezze Plate For Two 42

Hummus, babaganouj & tzatziki with bread, tabouleh, grilled halloumi, pomegranate quail, soft-shell crab, bbq octopus & chicken wings

| All prices inclusive of gst | Children's meals available upon request |

| Happy hour drinks & food 7 days 11:30am - 6:30pm |

| Lunch & dinner 7 days 11:30am - late | Breakfast Saturday & Sunday from 8:00am |

| 10% surcharge sun & p/h | 10% service charge for groups of 10 guests or more |

# Grills

All our grills are of the highest quality meats, marinated & basted with our own secret recipes. All served with your choice of sumac flavoured chips, garlic & chilli roasted potatoes, steamed seasonal vegetables or vegetable saffron rice pilaf.

## Steaks

Rump 350gms 30      500gms 34

Grain-fed angus certified rump, the most popular

Scotch fillet 350gms 32

Grain-fed scotch fillet, succulent & mouth watering

T-Bone 450gms 34

Two Fillets in one, Juicy and very Succulent

Tenderloin fillet 300gms 38

Grain-fed connoisseur's choice, best served rare to medium

Wagyu rump fillet 450gms 45

23 days 7+ marble wagyu, when only the finest will do

Kangaroo loin 300gms 34

Zaatar rubbed & char-grilled, best served rare to medium

### Surf & turf 45

450gms T-Bone steak with a medley of Prawns, Bugs and Lobster

### Sauces 2.5

Tarator - Middle Eastern tahini sauce

Harissa - spicy Moroccan tomato sauce

Mushroom toume - creamy garlic & mushroom sauce

Baharat - Arabic style three pepper sauce

Mishwee - Tunisian style tangy bbq sauce

## Chicken, Ribs & Combos

BBQ chicken      half 19      full 27

Middle Eastern style chicken, char-grilled & brushed with chermoula

Pork ribs      half 27      full 34

Marinated, grilled & basted in our own special rib sauce

Lamb ribs      half 25      full 32

Marinated, grilled & basted in our own special rib sauce

Chicken & rib combo 39

Half a chicken with a half rack of ribs

Steak & rib combo 39

300gms angus certified rump with a half rack of ribs

## Seafood

Fish of the day 32

The freshest the market has to offer

King prawns 42

Giant king prawns with shallots, sumac, garlic & lemon

## Pizzas

Vegetarian 18

Eggplant, semi-dried tomato, feta, garlic, capsicum, basil & olives

Seafood 24

Prawns, calamari, salmon, mussels, onions, harissa, halloumi & smokey paprika

Chicken 20

Chermoula chicken, shallots, pumpkin, mushroom & za'atar

Lamb 19

Lamb kafta, sweet potato, green olives, rocket, shallots & garlic yoghurt

# Specialities

## Lamb pie 35

Puff pastry lamb & quince pie, baby onions, raisins on minted jus

## Oven roasted duckling 35

Half a duck glazed with cherry molasses served on a zucchini & chickpea fritter

## Chicken Marrakesh 29

Corn-fed chicken pan fried, crumbed in egg on saffron onions, olives, dates & artichoke hearts, tahini cream

## Moroccan barbeque 35

Crumbed lamb cutlet, wagyu beef, merguez sausage, duck egg, spicy chicken, sautéed mushroom served with harissa tomato & chow chow

## Atlantic salmon 32

Pan seared atlantic salmon, smokey babaganouj, wrapped in filo, crème spinach & Circassian yoghurt dressing

## Chermoula Seafood Platter For Two 129

Balmain bugs, lobster, king prawns, calamari, Atlantic salmon, barramundi, mussels served with couscous, saffron pilaf & tabouleh

## Tagines

Tagines are served with carrot couscous

## Lamb shank tagine 32

Lamb shanks with dates, figs & potatoes

## Fish kafta tagine 32

Snapper fish balls with coriander, onions, saffron & tomato braised in white wine

## Vegetable tagine 28

Fresh seasonal vegetables in a tomato broth with vermicelli & coriander

## Shish Kebabs

### Lamb kafta shish kebab 32

Lamb kafta mince with mushroom & capsicum served on a tomato chilli crush with tangy bbq & tahini sauce

### Swordfish shish kebab 36

Cubed swordfish on preserved lemon salsa verdi with fish essence & zhoug paste

### Lemon pepper chicken shish kebab 34

Marinated chicken thigh fillets served on fried onions, green beans & almonds with muhamara sauce

## Salads

### Warm duck salad 24

Slow roasted duck, mixed leaves, fried eschallots, bean sprouts, walnuts & pomegranate with orange blossom balsamic dressing

### Moroccan lamb salad 24

Ras el hanout dusted lamb fillet, feta, spinach, pumpkin, roasted onions, potato & pinenuts with hummus capsicum vinaigrette

### Greek salad 9

Tomato, cucumber, onions, capsicum, feta, lettuce, olives & herbs

### Fattoush salad 9

Lebanese garden salad with toasted pita bread & sumac

## Sides

### Carrot couscous 7.5

### Vegetable saffron rice pilaf 7.5

### Steamed seasonal vegetables 7.5

### Garlic & chilli roasted potatoes 7.5

### Sumac chips 7.5