

Melcam!

Ethiopian dining is about getting together. Our platters feature a selection of savoury and spicy **wats** (Ethiopian sauces), served on a bed of **injera** - Ethiopia's staple flat bread.

Many of our wats are gluten free, however injera contains wheat (we have steamed rice available).

Starters & sides

Sambusa

Ethiopian samosas, featuring savoury lentil filling and crispy fried pastry. Serving of 3 with your choice of chilli or BBQ sauce (v, vg) 5.00

Kikel sega

Lamb and vegetable soup. Pure soul food! Small 8.00 / large 15.00

Steamed rice 4.00

Extra injera 1.00

Mains

Shiro wat

Hot chickpea stew, made from chickpea flour, herbs and berbere spices (vg) 12.00

Mesir wat

Red lentil stew. A little savoury, a little spicy, a lot delicious (vg) 12.00

Kik wat

Split chickpeas, slowly simmered with turmeric and seasoning (vg) 12.00

Alecha wat

Comfort food! Stewed potato, carrot and cabbage, simmered with caramelised onions, garlic and herbs.

- Vegetarian: 12.00

- Slow-cooked beef: 15.00

Tibbs

Braised lamb with chillies, caramelised onions and capsicums (can be served 'dry' or *lega* - in a light broth) 15.00

Gele tibbs

Crispy fried beef served in a heated clay pot (best-enjoyed with a refreshing beverage) 15.00

Goden tibbs

Sauteed ribs with chillies, caramelised onions and capsicums 15.00

Khay wat

Slow-cooked spicy beef 15.00

Gomen sega

Steamed collard greens with slow-cooked lamb 15.00

Kitfo

Ethiopian beef tartare. Delicacy from our *Gurage* country! 15.00

To share

Platters to enjoy together (or solo).

No one goes hungry in our house!

Beyaynetu

Seasoned and spiced veggie delights, featuring mesir, kik, kaysir (beetroot), shiro and alecha (v, vg) 16pp

Mistro

Selection of five meat and vegetable wats. Tell us your faves or let the chef decide 20pp

**Tibbs and kitfo not included*

Anbessa

The Lion's share! Chef's selection of our classic meat and vegetable dishes, including **tibbs** 25pp

Drinks

Soft drinks 3.50
Coke, Sprite, Lift

Lemon lime bitters 4.50

Chai, bunna?

Coffee ceremony 5.00pp
Hand-roasted coffee prepared and served in a traditional *jebena* (clay kettle). Take your time, share and enjoy.

Tea 4.00
Black, green, mint, or Ethiopian spiced chai.

Beer

St George (Ethiopia) 7.00
Carlton Draught 6.00
Corona 7.00
Heineken 7.00
Stella 7.00
O'Brien Lager (gf) 8.00

Wine

Red

House Shiraz, McLaren Vale 7.00
Devils Corner Pinot Noir, TAS 9.00
38.00
Wynns Shiraz, Coonawarra 8.00 36.00
Pitchfork Cab Merlot, Margaret River 9.00 38.00
Saltram Shiraz, Barossa 11.00 50.00

White

House Sav Blanc, Marlborough 7.00
Oyster Bay Sav Blanc 9.00 38.00

**BYO Wine Only - Corkage 2.50pp*

Spirits

Basics 8.00
Black Label 9.00

Ask about our single malts and specialty liquors - starting at 9.00

How to eat Ethiopian food

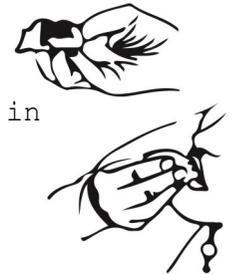
1. Using your right hand, tear some injera.



2. Use the injera to pick up some food.



3. Put the parcel in your mouth and enjoy!



3b. Put a parcel in a friend's mouth. *Gursha!*

