

# ROOM DINING

HARBOUR ROCKS HOTEL

## AVAILABLE FROM 12-3PM & 5PM-9PM

### Small plates

Spiced nuts, almonds, cashews, macadamia nuts, spices	5
Marinated olives, assorted olives, EV olive oil, spices, lemon, chilli	4.5
Hummus, slow cooked chickpeas, house baked pitta bread, pickles	16
Grilled corn, tunisian spices, fetta, quinoa (1)	4
House made falafel (4) W tahini, chilli, pickles	12
Labne plate, olive oil, zaatar, baby vegetables, house baked pitta bread	14
Hand cut chips, zaatar salt, herb aioli	14
Wagyu cigars, yogurt tahini	16
Sumac cured kingfish, watermelon, green chilli, labne	21
Dip plate to share – falafel, tahini, hummus, morrocan tomatoes, labne, olive, pickles, house baked pitta bread	32

### Large plates

Israeli salad, tomatoes, cucumber, baby jam, radish, pomegranate, feta served with bread	18
Grilled portobello mushrooms, balsamic, rosemary, almond puree, hand cut chips	19
Grilled harissa prawn, smoked tahini, pickled fennel, hand cut chips	23
Lamb kofta, pine nuts, spices, burned vegetable sauce, hand cut chips	21
Roasted eggplant, tahini, fermented chilli, kalamata olievs, seeds, house baked bread,	26
Quarter grill chicken, grilled bread, onion gravy, israeli salad	30