



HOW TO EAT ETHIOPIAN FOOD

An Ethiopian meal is traditionally shared. As a courtesy to the friends at your table, you may wish to wash your hands before eating.



1. Using your right hand, tear some injera.

2. Use the injera to pick up some food...

3. Put the parcel in your mouth & enjoy!

INJERA

All meals are served with salad & injera. Our injera is made in-house from teff flour & other grains.
100% teff injera (gluten free) \$3 per extra injera

SET MENUS/BANQUET

A combination of 3 meat & 3 veg dishes, chosen & created by chef on the day.

- 1. MAINS ONLY EACH \$ 23**
- 2. ENTREE & MAINS EACH \$ 29**
- 3. ENTREE , MAINS & DESSERT
EACH \$ 35**

WEEKLY SPECIAL

Ask staff for our weekly special!



ENTREES

KATANIA **\$ 8**

Toasted injera with kibe (herb butter) & berbere

DIPS **\$ 10**

Hommus & tahini with awazi (chilli) dips, serviced with pide bread

SAMBOOSA **\$ 11**

Minced beef or lentils, with red onions, celery, green chilli, & spring onion, wrapped in pastry. Served with Ethiopian salsa (3 per serve)

ZIL ZIL **\$ 10**

Free-range chicken breast strips, marinated in berbere, crumbed & dipped in white sesame seeds, served with Ethiopian salsa

CRUMBED FISH **\$ 10**

Marinated with turmeric & mit mitta, served with a homemade tomato sauce & chilli dip

ATKILT TIBS **\$ 8**

Deep fried grated carrot, cabbage, spring onion & herbs mixed in Ethiopian spices. Served with chilli dip. (3 per serve)

SALADS

TOMATO SALAD **\$ 11**

Tomato, red onions, green chilli, with lemon juice, & feta or tahini

DORO SALAD **\$ 15**

Crumbed organic chicken strips, with green salad, feta, & a traditional salad dressing



MAIN MEALS

MEAT

MEAT & VEGGIE COMBO **\$ 21**

Yebeg wot (lamb), kye wot (beef stew), missar wot (red lentils), & veggie alecha (potatoes, carrots & spinach)

YEBEG WOT **\$ 22**

Lamb stew Ethiopian style, with red onion, ginger, garlic & kibe, plus a selection of very mild herbs & spices

KYE WOT (RED STEW) **\$ 22**

Beef cooked with garlic, ginger, red onion, tomatoes & berbere, served with yoghurt

DORO WOT **\$ 22**

Free-range chicken, cooked in a rich red onion sauce with ginger, tomato, garlic, traditional spices & boiled eggs, served with yoghurt

FIYEL WOT **\$ 23**

Goat stew with red onion, garlic, berbere & chef's family's traditional seasoning

BOZANA SHIRO **\$ 21**

Your choice of lamb or beef, cooked in shiro wot (black-eyed pea dahl) with fresh tomato, garlic, onion & kibe (herbed butter)

GOMEN BA SIGA **\$ 22**

Your choice of lamb or beef, with spinach, pan-fried in garlic butter, fresh tomato, & traditional herbs & spices



MEAT CONTINUED...

GODIN TIBS* **\$ 2 1**

Chopped lamb, pan-fried with garlic, red onion, tomato, green chilli & traditional spices

GODIN TIBS SPECIAL* **\$ 2 3**

As above, but the meat is marinated for two days with berbere, extra virgin olive oil & herbs

DORO TIBS* **\$ 2 1**

Free-range chicken sautéed in a special homemade berbed butter, with garlic, tomato, onion & spices

*All Tibs can be mixed with veggies at your request - extra \$3

QUANTA FIR FIR* **\$ 2 2**

Spiced dry beef

TIBS FIR FIR* **\$ 2 1**

Pan-fried lamb

*All Fir Fir cooked with dirkosh (dried injera)

GORED GORED (Sat/Sun only) **\$ 2 2**

Diced rump steak rare, cooked with red onion, berbere & kibe

KITFO (Sat/Sun only) **\$ 2 3**

Finely chopped yearling topside, raw or rare, cooked in kibe & chilli powder: Ethiopia's national dish!



FISH

FISH TIBS **\$ 24**

Fish of the day fried whole, prepared with traditional spices. Served with salad & awazí (berbere dip), & your choice of injera or Turkish bread

ASA BA ATA **\$ 21**

Fish of the day, cooked with yellow split peas, white wine, garlic, red onion & traditional spices

FISH DULAT **\$ 22**

Fish of the day, cooked in homemade tomato sauce & Ethiopian spices

ASA BA GOMAN **\$ 23**

Fish of the day, cooked in a traditional green chilli paste, pan-fried with spinach

VEGETARIAN

TIKEL GOMEN **\$ 16**

Cabbage & carrot, cooked in traditional herbs & spices

ATTA WOT **\$ 15.5**

Yellow split peas cooked with garlic, turmeric & other Ethiopian spices

KEYSIRR WOT **\$ 17**

Beetroot, carrot & potato, cooked in red onion, garlic & traditional herbs & spices



VEGETARIAN CONTINUED

FOSOLIYA **\$ 17**

Green beans & carrots, cooked with onion, garlic, ginger & other herbs

YE SHIMBRASA **\$ 17**

Homemade oven-baked chickpea & spice biscuits, cooked in a special spicy sauce. With your choice of hommus or yoghurt

MISSAR WOT **\$ 16**

Red lentil stew, with garlic, red onion, tomato, berbere & traditional spices

VEGGIE ALECHA **\$ 17**

Potatoes, carrots & spinach, cooked with turmeric, garlic, red onion & traditional spices

VEGE MIX **\$ 17**

Capsicum, mushrooms, green beans & carrot

ENKULAL FIR FIR **\$ 18**

Free-range eggs, cooked in a fresh homemade tomato sauce with green chilli, served with injera or Turkish bread

GOMEN KITFO **\$ 19**

Seasonal leafy greens fried in garlic, mit mitta and kibe (herb butter – optional), served with homemade ricotta

SHIRO WOT **\$ 18**

Black-eyed & split peas, roasted & ground, cooked with garlic, red onion & traditional spices



VEGETARIAN CONTINUED...

INGUDAI BA ATA **\$ 18**

Mushrooms sautéed in virgin olive oil with tomatoes, garlic, red onion & white wine, cooked with yellow split peas & spices

VEGGIE FIR FIR **\$ 19**

Season vegetables pan-fried with traditional spices and cooked with dirkosh (dried injera)

DOO BA TIBS **\$ 16**

Pan-fried pumpkin & peas, with traditional spices

VEGGIE & DAHL COMBO **\$ 20**

Missar wot, yellow atta wot, veggie alecha, tikel gomen (cabbage & carrot)

DESSERT

ETHIOPIAN DONUTS **\$ 11**

Two freshly made orange, cinnamon & clove donuts with sultanas & pine nuts. Served with ice cream

Ask staff for weekly dessert specials

COFFEE **\$ 5**

Fairtrade single blend organic Sidamo coffee from the Oromo area of Ethiopia: complex, sweet & fruity, with a rich & creamy mouth feel



DRINKS MENU

ETHIOPIAN BEERS

Ethiopia has a proud & venerable brewing tradition. All Ethiopian beers are made with premium ingredients & spring water.

DASHEN 4.5% \$ 8
Belgian-style lager

ST GEORGE 4.5% \$ 8
clean, crisp Pilsner-style lager

CASTEL 5.5% \$ 8
full flavoured Pilsner-style

Ask staff for weekly beer specials

AUSTRALIAN BEER

Cascade Light \$ 7
Coopers Pale \$ 8
Pure Blonde \$ 8

EUROPEAN BEER

Heineken \$ 8

CIDER

Mercury \$ 8
Kelly Brothers Pear Cider 5% \$ 9



DRINKS CONTINUED...

WINE

	GLASS	CARAFE 500ML	BOTTLE
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HOUSE REDS

Merlot

	\$ 8	\$ 22	\$ 32
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HOUSE WHITES

Sauvignon blanc

	\$ 9		\$ 32
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HOUSE CHAMPAGNE (SPARKLING WINE)

	\$ 9		\$ 32
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Ask staff for Red Wines by the bottle

COCKTAILS

DR BRAINLESS	\$ 14
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Vodka, Cointreau, grapefruit juice, lime

FRENCH MARTINI	\$ 13
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Pinapple juice, vodka & chambord

LONG ISLAND ICE TEA	\$ 22
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Gin, vodka, white rum, tequila, cointreau, lemon juice & coke

MARGARITA	\$ 15
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Tequila, Cointreau, lime-juice

SEA BREEZE	\$ 12
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Vodka, cranberry, grapefruit, lemon, lime

Ask staff for our weekly cocktail special



NON-ALCOHOLIC DRINKS

SOFT DRINKS **\$ 5**

Coke, Lemonade, Dry Ginger Ale,
Soda, Tonic Water

LEMON, LIME & BITTERS **\$ 6**

JUICE **\$ 6**

Cranberry, Grapefruit, Mango, Orange,
Apple, Pineapple

COFFEE **\$ 5**

Latte, Flat White, Cappuccino,
Espresso

HOT CHOCOLATE **\$ 5**

TEA

Chai Latte **\$ 5 (POT)**

Teas **\$ 5 (POT)**