



EATING ETHIOPIAN

TEFF INJERA All our meals are served with salad & injera. Our injera is made in-house using only teff flour. Teff is a highly nutritious grass seed staple that originates in Ethiopia and is gluten-free.

EXTRA INJERA \$4

Except for samboosa, zil zil & donuts

ALL MEALS ARE GLUTEN-FREE

Please approach staff with any additional dietary requirements



An Ethiopian meal is traditionally shared and eaten with the right hand. As a courtesy to your friends, you may wish to wash your hands before eating.

SET MENUS/BANQUET

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

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| 1. MAIN ONLY | EA \$29 |
| 2. ENTREE & MAIN | EA \$35 |
| 3. ENTREE & MAIN WITH DESSERT | EA \$40 |

THE HORN



ENTREES

KATANIA \$10

Toasted injera with kibe (herb butter) & berbere

DIPS \$10

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

ZIL ZIL \$12

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

CRUMBED FISH \$12

Marinated with turmeric & mit mitta (Ethiopian hot chilli & spices), served with a homemade tomato sauce & chilli dip

ATKILT TIBS \$10

Deep-fried grated carrot, cabbage, spring onion & herbs, mixed in Ethiopian spices. Served with chilli dip

SAMBOOSA \$12

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

TOMATO SALAD \$12

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

THE HORN



MAIN MEALS

MEAT

MEAT & VEGGIE COMBO \$28

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

YEBEG WOT \$26

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

KYE WOT (RED STEW) \$26

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

DORO WOT \$28

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

FIYEL WOT \$28

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

BOZANA SHIRO \$27

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

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GOMEN BA SIGA \$28

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

GODIN TIBS* \$26

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

GODIN TIBS SPECIAL* \$28

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

DORO TIBS* \$28

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

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

QUANTA FIR FIR° \$26

Spiced dry beef

TIBS FIR FIR° \$26

Pan-fried lamb

° All fir fir cooked with dirkosh (dried injera)

THE HORN



GORED GORED **\$ 28**

(Sat/Sun only)

Diced rump steak, rare, cooked with red onion, berbere & kibe (herb butter)

KITFO **\$ 30**

(Sat/Sun only)

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

FISH DISHES

FISH TIBS **MARKET PRICE**

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

ASA BA ATA **\$ 27**

Flathead, cooked with yellow split peas, white wine, garlic, red onion & traditional spices

FISH DULAT **\$ 27**

Flathead, cooked in homemade tomato sauce & Ethiopian spices

ASA BA GOMEN **\$ 28**

Flathead, cooked in a traditional green chilli paste, pan-fried with spinach

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VEGETARIAN DISHES

VEGGIE-DAHL COMBO **\$ 26**

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

TIKEL GOMEN **\$ 19**

Cabbage & carrot, cooked in traditional herbs & spices

ATTA WOT **\$ 18**

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

KEYSIRR WOT **\$ 19**

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

MEDURCHA **\$ 20**

Roasted eggplant with mushroom, capsicum, chickpea & various spices

MISSAR WOT **\$ 19**

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

VEGGIE ALECHA **\$ 19**

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

DOO BA TIBS **\$ 19**

Pan-fried pumpkin & peas, with traditional spices

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ENKULAL FIR FIR **\$ 19**

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

SHIRO WOT **\$ 20**

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

\$2 per addition: mushroom/chinese broccoli/capsicum

YE SHIMBRASA **\$ 18**

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

INGUDAI BA ATA **\$ 21**

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

VEGGIE FIR FIR **\$ 20**

Seasonal vegetables, pan-fried with traditional spices & cooked with dirkosh (dried injera)

GOMEN KITFO **\$ 20**

Seasonal leafy greens fried in garlic, mit mitta & kibe (herb butter - optional). Served with homemade ricotta

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DESSERT

FRUIT CUP **\$ 11**

Seasonal fruits with homemade spicy syrup & coconut cream/ice cream

ETHIOPIAN DONUTS **\$ 11**

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

COFFEE **\$ 5**

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

THE HORN



DRINKS MENU

ETHIOPIAN BEER

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

ST GEORGE 4.5% \$ 9

Clean, crisp, Pilsner-style lager

CASTEL 5.5% \$ 9

Full-flavoured, Pilsner-style beer

ASK FOR BEER SPECIALS

AUSTRALIAN BEER

Coopers Pale \$ 8

CIDER

Kelly Brothers Pear Cider \$ 9

Kelly Brothers Apple Cider \$ 9

THE HORN

WINE

GLASS CARAFE BOTTLE

HOUSE RED

Malbec

\$10 \$27 \$39

HOUSE WHITE

Pinot Gris

\$10 \$27 \$39

HOUSE CHAMPAGNE (SPARKLING WHITE)

\$9 \$34

COCKTAILS

DR BRAINLESS \$ 17

Vodka, cointreau, grapefruit juice, lime

FRENCH MARTINI \$ 15

Pineapple juice, vodka & chambord

LONG ISLAND ICE TEA \$ 25

Gin, vodka, white rum, tequila, cointreau, lemon juice & coke

MARGARITA \$ 18

Tequila, cointreau, lime juice

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SEA BREEZE \$ 15

Vodka, cranberry, grapefruit, lemon & lime

ASK FOR COCKTAIL SPECIALS

NON-ALCOHOLIC

SOFT DRINKS \$ 5

Coke, lemonade, dry ginger ale, soda, tonic water

LEMON, LIME & BITTERS \$ 7

JUICE \$ 6

Cranberry, grapefruit, mango, orange, apple, pineapple

COFFEE \$ 5

Latte, flat white, cappucino, espresso

HOT CHOCOLATE \$ 6

TEA

Chai latte **\$ 8 (POT)**

Other teas **\$ 6 (POT)**

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CRAFT BEERS

GARAGE PROJECT (New Zealand)

Hapi Daze Pale Ale 4.7% **\$ 9**

Garagista IPA 5.8% **\$ 11**

3 RAVENS (Thornbury VIC)

New World IPA 5.8% **\$ 10**

FULLERS (UK)

London Pride (500ml) 4.7% **\$ 14**

London Porter (500ml) 5.4% **\$ 14**

ASK FOR CRAFT BEER SPECIALS

THE HORN