

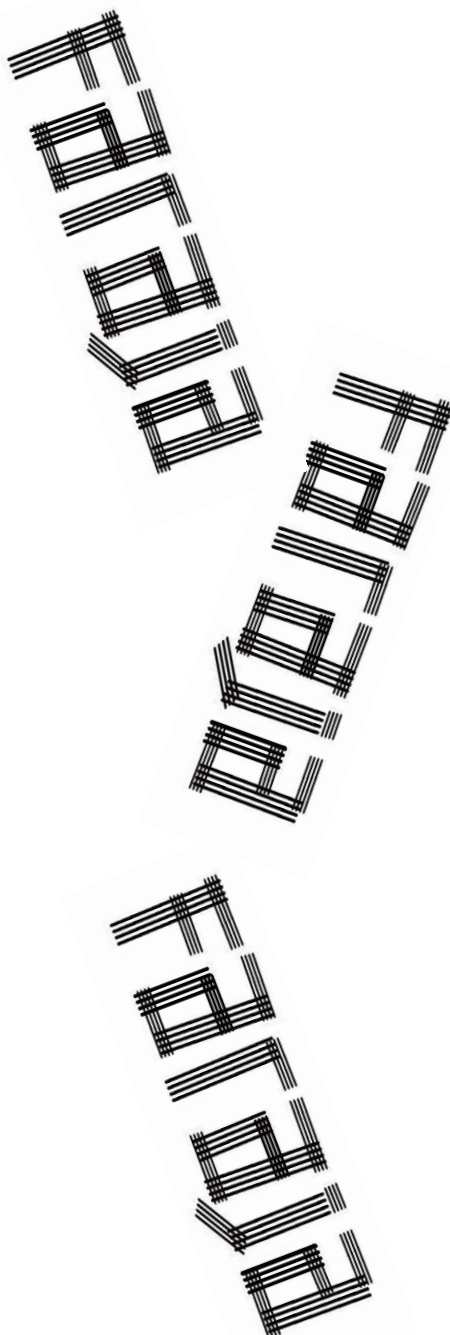
Pots

Dukkah	8
Homemade focaccia	5
Rocket and basil pesto	6
Cauliflower hummus	8
Crisp fried whitebait	8
Warm marinated olives	6
Mushroom and walnut pate	8
Chorizo with apple	9
Panfried haloumi	8
Pumpkin & parmesan arancini	8
Hot and sour chicken wings	8
Duck and mushroom spring rolls	12
Mixed platter	15pp

Wood oven pizzas and specials POA
ask a member of staff for details

Bowls

Duck fat potatoes lemon & rosemary salt	12
Sautéed spring greens seasonal greens, olive oil	12
Roasted mushroom truffle oil	12
Pea, feta, mint salad radish, tendrils, snow peas	12



Plates

Chilled baked eggplant coconut yoghurt, pomegranate, sumac	18
Crispy polenta heirloom tomatoes, pesto, feta	18
Maple roasted pumpkin sage, goats curd, macadamia	18
Baked mushroom gnocchi spinach, gorgonzola	18
Beetroot cured salmon orange & fennel salad, horseradish	18
Fried garfish and softshell crab nouc cham, asian salad	23
Chilli and lime grilled squid mango, sprouts, lemongrass dressing	19
Mchuzi wa samaki swahili style seafood, rice	23
Nam jim chicken spicy thai chicken, fresh herbs, peanuts	22
Pork and fennel meatballs neapolitan sauce, parmesan	22
5 spice braised pork belly kimchi, son in law egg, crackling	25
Charred kangaroo fillet beetroot, orange, roasted nuts	25
Kenyan goat and plantain stew rice pilau	24
Slow cook beef cheeks pickled ginger, sprouts, sticky soy	28

Feed me Faraja!

\$48.00pp

min 2 people, essential for groups of 10 or more

From the wood oven

15 hour braised lamb shoulder, duck fat potatoes,
roast veg, greens

Serves 4 140.00

ask a staff member for availability and details

Open Monday to Saturday
from 8am

Coffee/pastries/toasties

Breakfast Saturday from 8.00am-
11.30am

Lunch Monday to Saturday from
11.30am

Dinner Tuesday to Saturday

Need a caterer?

- Home
- Office
- Events

Just ask or call Peter on
83572884

Address: 94 Carrington street, Adelaide, 5000

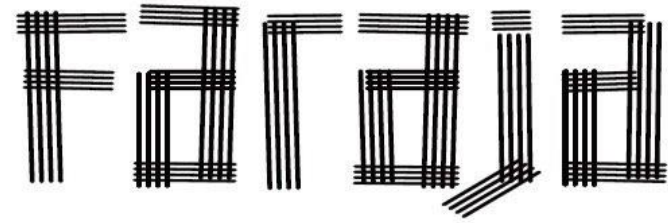
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Instagram: @faraja.adl

Facebook Faraia



Karibu!

Our menu encourages sharing of
globally inspired dishes and is
designed to allow multiple
courses, experiencing a journey of
flavours

Faraja is Swahili for comfort &
relief, reflecting our philosophy to
provide a space where you can
have a casual dining experience
and connect with family and
friends

Relax, discover & enjoy!

Cheers

Peter, Mark & team