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FIRST COURSE

Pastry Basket
Swedish Hill Pastries, Honey, Fruit Preserves

Oatmeal Brûlée
Baklava Granola, Pistachio, Apricot

SECOND COURSE

Sunflower Maroulosalata
Dill, Feta, White Halal

Khachapuri*
Parmesan, Lamb Ragu, Farm Fresh Egg

THIRD COURSE

Shakshuka*
*Farm Eggs, Halloumi,
Spicy Tomato Sauce, Zhoug*

Peacock Mixed Grill*
*Spiced Lamb Kefta
Red Pepper Chicken*

Za'atar Home Fries
Onions, Parsley

FOURTH COURSE

Blueberry Pancakes
Vanilla Labneh, Maple Syrup, Almond

For any parties of 6 or more guests, Austin Proper will include a 20% gratuity to your bill. Austin Proper adds a 4% wellness surcharge to assist in providing healthcare benefits for our colleagues. Any balance left unsettled will result in a 20% service charge. We are 100% seed oil-free. We cook only with non-seed oils like avocado & olive, and our fryers use Zero Acre oil, made from fermented sugarcane. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.