

DIPS

HOMMOUS (V) (VG) (GF)	9
<i>Chickpeas blended with Tahini, Lemon Juice & Garlic, dressed with Olive oil</i>	
BABA GHANOUSH (V) (VG) (GF)	11
<i>Char-grilled Eggplant, Tahini, Lemon Juice & Garlic, dressed with Olive oil</i>	
LABNEH (V) (GF)	9
<i>Thick Yoghurt dressed with Olive oil & Zaatar</i>	
GARLIC (V) (VG) (GF)	9
<i>Garlic puree mixed with Lemon & Olive oil</i>	
YOGHURT WITH CUCUMBER (V) (GF)	9
<i>Yoghurt mixed with Cucumber, Mint & Garlic</i>	
HOUSEMADE CHILLI (V) (VG) (GF)	3-5
<i>A combination of Chilli, Garlic, Tomato, Onion & Lemon, cooked for four hours</i>	
DIPS PLATTER	19
<i>A platter of Hommous, Baba Ghanoush, Garlic & Labneh</i>	

SALADS

TABOULEH (V) (VG)	13
<i>Finely chopped Parsley, Tomato, Onion & Cracked Wheat, dressed in Lemon Juice & Olive oil</i>	
FATTOUSH (V) (VG)	13
<i>Tomato, Cucumber, Onion, Oregano, Capsicum, Radish, Parsley, Mixed Lettuce, & Sumac, dressed in Pomegranate Molasses, topped with Crispy Bread</i>	
GREEK SALAD (V) (GF)	13
<i>Mixed Lettuce, Tomato, Cucumber, Capsicum, Spanish Onion, Olives & Feta Cheese, dressed in Balsamic Vinegar</i>	
HALOUMI CHEESE SALAD (V) (GF)	14
<i>Lightly Fried Haloumi, Mixed Lettuce, Tomato, Cucumber, Capsicum, Onion & Zaatar, Dressed in Balsamic Vinegar</i>	
MIXED LEBANESE PICKLES (V) (VG) (GF)	5
<i>Combination of Pickled Turnip, Chilli, Cucumber & Olives</i>	
MIXED OLIVES (V) (VG) (GF)	6
<i>A Premium Selection of Marinated Olives, Dressed in Olive Oil</i>	

SIDES

FRIED LEBANESE BREAD (V) (VG)	4
<i>Lightly Fried Lebanese Bread Pieces, dusted with Zaatar</i>	
CHIPS (V) (VG) (GF)	8
<i>Potato Chips dusted with Paprika & Chicken Salt, served with Tomato Sauce</i>	
FATTEH (V)	9
<i>Chickpeas, lightly Fried Lebanese Bread, topped with Tahini, Natural Yoghurt & Pine Nuts</i>	
FALAFEL (V) (VG) (GF) (6pcs)	10
<i>Combination of Chickpeas, Coriander & Garlic, Lightly Fried, Served with Tahini Sauce & Pickles</i>	
LEBANESE SAUSAGES (GF) (8pcs)	10
<i>Traditional Lebanese Lamb Sausages</i>	
VINE LEAVES (V) (GF) (5pcs)	12
<i>Rolled Vine Leaves Filled with Rice, Tomato, Onion, Parsley, Topped with Olive Oil & Lemon Juice Dressing</i>	
POTATO CORIANDER (V) (VG) (GF)	12
<i>Lightly Fried diced Potato Garnished with Fresh Coriander, Lemon & Garlic</i>	
CHILLI POTATO CORIANDER (V) (VG) (GF)	12
<i>Lightly Fried diced Potato Garnished with Fresh Coriander, Lemon, Garlic & house-made Chilli</i>	
FRIED CAULIFLOWER (V) (VG) (GF)	12
<i>Lightly Fried Cauliflower, served with Tahini Sauce</i>	
FRIED EGGPLANT (V) (VG) (GF)	12
<i>Lightly Fried Eggplant Tossed in Garlic, Parsley & Lemon, Topped with Tahini Sauce</i>	

FATTEH WITH MEAT	12
<i>Chickpeas & Crispy Lebanese Bread, Topped with Tahini, Natural Yoghurt, Pine Nuts & Minced Lamb</i>	
HOMMOUS WITH MEAT (GF)	12
<i>Chickpeas Blended with Tahini, Pine Nuts, Lemon Juice & Garlic, Topped with Minced Lamb</i>	
MEAT SAMBOOSIK (4pcs)	12
<i>Handmade Pastry filled with Minced Lamb & Mixed Lebanese Herbs</i>	
CHEESE SAMBOOSIK (V) (4 pcs)	12
<i>Handmade Pastry filled with a Mix of Cheese</i>	
RICOTTA & SPINACH TRIANGLES (V) (4pcs)	12
<i>Handmade Pastry Filled with Spinach & Ricotta Cheese</i>	
PUMPKIN KEBBEH (V) (VG) (4pcs)	12
<i>Pumpkin Blended with Cracked Wheat & Onions, filled with Spinach, Onion & Sumac</i>	
KEBBEH (4 pcs)	12
<i>Minced Meat blended with Cracked Wheat & Onions, served with Tahini Sauce</i>	
HALOUMI CHEESE (V) (GF) (4pcs)	14
<i>Grilled Haloumi Cheese, topped with Zaatar, served with Tomato & Olives</i>	
RAW KEBBEH (Available Thursday to Sunday)	18
<i>Finely blended Raw Beef mixed with Onion, Cracked Wheat, Herbs & Spices, topped with Olive Oil, served with Onions & Tomato</i>	
RICE PILAF (GF)	5
<i>Rich Fluffy Yellow Rice, cooked with Chicken Stock, Spices & Sautéed Onions</i>	

MAINS

KAFTA (GF)	19
<i>Four Skewers of Char-grilled Minced Lamb mixed with Parsley, Capsicum, Onions & Herbs, served with Garlic & Pickles</i>	
SHISH TAWOOK (GF)	19
<i>Three Skewers of Char-grilled Marinated Breast Chicken, served with Garlic & Pickles</i>	
SHISH KEBAB (GF)	20
<i>Three Skewers of Char-Grilled Marinated Lamb, served with Garlic & Pickles</i>	
KABSEH CHICKEN (GF)	18
<i>Yellow Rice Pilaf Topped with Slow Cooked Pulled Chicken & Almonds, served with Yoghurt & Cucumber</i>	
KABSEH LAMB (GF)	19
<i>Rice Pilaf with Minced Meat Topped with Slow Cooked Lamb Shanks & Almonds, served with Yoghurt & Cucumber</i>	
CHICKEN SHAWARMA (GF)	19
<i>Chicken Marinated in Herbs & Garlic, Shredded, Grilled, served with Garlic & Pickles</i>	
CHILLI CHICKEN SHAWARMA (GF)	19
<i>Chicken Marinated in Herbs, Garlic & Chilli, Shredded, Grilled, served with Garlic & Pickles</i>	
LAMB SHAWARMA (GF)	19
<i>Marinated Lamb, Shredded, Grilled, served with Tahini Sauce & Pickles</i>	
BONELESS GRILLED CHICKEN (GF)	19
<i>Four Pieces of Char-grilled Marinated Chicken Thigh Fillets, served with Garlic & Pickles</i>	

CHICKEN LEMON GARLIC (GF) (3 skewers) 20
Char-grilled Breast Chicken tossed in Homemade Zesty Garlic Sauce, served with Pickles

MUJJADARA (V) (VG) 17
Cracked Wheat cooked with Lentils, & Caramelised Onions, served with Fattoush & Pickles

SMALL MASHAWI (GF) 19
One Shish Kebab, One Shish Tawook & One Kafta Skewer, served with Garlic & Pickles

REGULAR MASHAWI (GF) 34
Two Shish Kebab, Two Shish Tawook & Two Kafta Skewers, served with Garlic & Pickles

MIXED PLATES

MIXED PLATE 22
Hommous, Baba Ghanoush, Tabouleh, Falafel, Kafta, Shish Kebab & Shish Tawook Skewers, served with Garlic & Pickles

VEGETARIAN MIXED PLATE (V) (VG) 20
Hommous, Baba Ghanoush, Tabouleh, Fattoush & four Falafels, served with Garlic & Pickles

MIXED CHICKEN PLATE 22
Hommous, Baba Ghanoush, Tabouleh, Falafel & three Char-grilled Chicken Thigh Fillets, served with Garlic & Pickles

MIXED KAFTA PLATE 22
Hommous, Baba Ghanoush, Tabouleh, Falafel & three Kafta skewers, served with Garlic & Pickles

MIXED CHICKEN SHAWARMA PLATE 22
Chicken Shawarma (shredded), served with Chips, Tabouleh, Garlic & Pickles

MIXED CHILLI CHICKEN SHAWARMA PLATE 22
Chilli Chicken Shawarma (shredded), served with Chips, Tabouleh, Garlic & Pickles

MIXED LAMB SHAWARMA PLATE 24
Lamb Shawarma (shredded), served with Chips, Tabouleh, Tahini sauce & Pickles

MIXED TAWOOK PLATE 25
Hommous, Baba Ghanoush, Tabouleh, Falafel & three Tawook (Chicken breast fillet) skewers, served with garlic & pickles

MIXED LAMB PLATE 26
Hommous, Baba Ghanoush, Tabouleh, Falafel & three Lamb Shish Kebab skewers, served with Garlic & Pickles

KIDS (For children under 8)

MINI NUGGETS PLATE 10
Five Chicken Nuggets, served with Chips

MINI KAFTA PLATE 10
One Kafta skewer, served with Chips

MINI GRILLED CHICKEN PLATE 10
One Grilled Chicken, served with Chips

BEVERAGES

~ COLD BEVERAGES ~

<i>Coke, Coke Zero, Sprite, Fanta, Lift</i>	4	<i>Soft Drink Jug</i>	7
<i>Lipton Ice Tea – Lemon, Peach</i>	5		
<i>Ginger Beer, Lemon Lime Bitters</i>	5		
<i>Bottled Still Water</i>	3		
<i>Sparkling Water</i>	7		

~ JUICE -

<i>Apple, Orange, Mango, Lemon, Lemon & Mint</i>	5	<i>Juice Jug</i>	10
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~ AUTHENTIC LEBANESE BEVERAGES ~ 6

<i>Tamer Hindi - Tamarind</i>	<i>Rose Frappe</i>
<i>Jallab – Grape, Date Molasses & Rosewater Frappe</i>	<i>Ayraan - Yoghurt</i>
<i>Toot - Berry Frappe</i>	<i>Lemon & Mint Frappe</i>

~ HOT BEVERAGES ~

<i>Famous House Tea</i>	<i>Pot: 4.5</i>
<i>Tea - Black, Peppermint, English Breakfast, Green, Jasmin</i>	<i>Pot: 4.5</i>
<i>Lebanese Coffee</i>	<i>Small: 4.5 Large: 8</i>

SWEETS

ROSE TURKISH DELIGHT 2 pcs <i>Thickened Corn Syrup & Rosewater, Dusted with Icing Sugar</i>	3
BAKLAVA 2 pcs <i>Filo Pastry, Rolled & Baked with Pistachio, Sweetened with Rosewater Syrup</i>	4.5
NAMMOURA 2 pcs <i>Slices of Semolina Dough, topped with Almonds & Sweetened with Rosewater Syrup</i>	4
CHOCOLATE BAKLAVA 2 pcs <i>Filo Pastry, Rolled & Baked with Chocolate, drizzled with Chocolate</i>	6
MAAMUL PISTACHIO 2 pcs <i>Sweetened Semolina Dough filled with a blend of Pistachio & Rosewater Syrup</i>	4
MAAMUL WALNUT 2 pcs <i>Sweetened Semolina Dough filled with a blend of Walnuts & Rosewater Syrup</i>	4
MAAMUL DATE 2 pcs <i>Sweetened Semolina dough filled with smooth Dates & Rosewater</i>	4
GHRAYBE 2 pcs <i>Smooth buttery Lebanese style Shortbread</i>	3.5
DATE GHRAYBE 2 pcs <i>Smooth buttery Lebanese style Shortbread, filled with smooth Dates & Rosewater, topped with Pistachio</i>	4
BOURMA 2 pcs <i>Thin Baked Vermicelli, filled with Pistachios, Sweetened with Rosewater Syrup</i>	4.5

SET MENU

JASMIN

29

Mixed Pickles

Hommous - Baba Ghanoush - Garlic

Tabouleh - Fattoush

Falafel - Lebanese Sausages - Chips

Shish Tawook - Kafta

SULTAN

39

Mixed Pickles

Hommous - Baba Ghanoush - Garlic

Tabouleh - Fattoush

Vine Leaves - Kebbeh - Fried Cauliflower - Sambousik

Shish Kebab - Shish Tawook - Kafta

Minimum of 4 People | Food is Not Unlimited | Prices are for Per Person | Children Over 8 are Charged Full Price | Children Under 8 Choose from The Kids Menu | Groups of 20 or More Must Select from Set Menu
A Variation to a Dish Incurs a Fee | Please Inform Staff of any Dietary Requirements | A 10% Surcharge Applies on Public Holidays | Corkage for Wine & Beer is \$2 Per Person | Cakeage is \$ 0.5 Per Person | No Split Bills
(V) Vegetarian | (VG) Vegan | (GF) Gluten Free