

C O L D M E Z Z A

HOMMOUS 🌿 Ⓞ

Chickpeas, Tahini, lemon juice & garlic, dressed with olive oil

BABA GHANOUSH 🌿 Ⓞ

Eggplant, Tahini & garlic, mixed with olive oil

LABNEH 🌿 Ⓞ

Thick yoghurt dressed with olive oil & zaatar

GARLIC 🌿 Ⓞ

Garlic puree mixed with lemon & oil

YOGHURT WITH CUCUMBER 🌿 Ⓞ

Yoghurt mixed with cucumber, mint & garlic

HOUSEMADE CHILLI 🌿 Ⓞ

Slow-cooked chilli, garlic, tomato, onion & lemon

DIPS PLATTER 🌿 Ⓞ

A platter of Hommous, Baba Ghanoush, Garlic & Labneh

VINE LEAVES 🌿 Ⓞ

Rolled vine leaves stuffed with rice, tomato, onion & parsley

RAW KEBBEH (Available Wednesday to Sunday)

Raw beef mixed with bulgur, spices & olive oil, served with onions, tomato & mint

FRIED LEBANESE BREAD 🌿

Lightly fried Lebanese bread pieces, dusted with zaatar

MIXED OLIVES 🌿 Ⓞ

A premium selection of marinated olives, dressed in olive oil

H O T M E Z Z A

CHIPS 🌿 Ⓞ

Potato chips dusted with chicken salt

FATTEH 🌿

Chickpeas, fried Lebanese bread, Tahini, natural yoghurt & toasted Almonds

FALAFEL 🌿 Ⓞ

Chickpeas, coriander & garlic, fried, served with Tahini sauce

LEBANESE SAUSAGES Ⓞ

Marinated traditional Lebanese sausages

POTATO CORIANDER 🌿 Ⓞ

Potato, fresh coriander, lemon & garlic

CHILLI POTATO CORIANDER 🌿 Ⓞ

Potato, fresh coriander, lemon, garlic & our homemade chilli

FRIED CAULIFLOWER 🌿 Ⓞ

Lightly fried cauliflower, served with Tahini sauce

FRIED EGGPLANT 🌿 Ⓞ

Lightly fried eggplant, garlic, parsley, lemon & Tahini sauce

FATTEH WITH MEAT

Chickpeas, crispy Lebanese bread, Tahini, natural yoghurt, toasted Almonds & minced lamb

HOMMOUS WITH MEAT Ⓞ

Hommous topped with minced lamb & toasted Almonds

HALOUMI CHEESE 🌿 Ⓞ

Grilled Haloumi topped with zaatar, served with tomato & olives

HAND CRAFTED

MEAT SAMBOOSIK

Pastry filled with mince lamb & a mix of Lebanese herbs

CHEESE SAMBOOSIK 🌿

Pastry filled with a mix of cheeses & oregano

SPINACH TRIANGLES 🌿

Pastry filled with spinach, onion & sumac

RICOTTA & SPINACH TRIANGLES 🌿

Pastry filled with spinach & ricotta cheese

CHEESE & SPINACH LADY FINGERS 🌿

Pastry filled with spinach & a mix of cheeses

PUMPKIN KEBBEH 🌿

Pumpkin, burgul & onions, stuffed with spinach, onion & sumac

KEBBEH

Minced meat blended with burgul & onions, served with Tahini sauce

SALADS

TABOULEH 🌿

Parsley, tomato, onion, cracked wheat, lemon juice & olive oil

FATTOUSH 🌿

Oregano, tomato, cucumber, onion, capsicum, radish, parsley, lettuce, sumac, pomegranate molasses & crispy bread

GREEK SALAD 🌿 (GF)

Lettuce, tomato, cucumber, capsicum, Spanish onion, olives, feta cheese & vinegar dressing

HALOUMI CHEESE SALAD 🌿 (GF)

Haloumi, lettuce, tomato, cucumber, capsicum, onion, zaatar & balsamic vinegar

BBQ / GRILL (Gluten Free Options Available)

KAFTA

Char-grilled minced lamb with parsley, capsicum, onions & herbs

SHISH TAWOOK

Char-grilled marinated skewers of breast chicken pieces

SHISH KEBAB

Char-grilled marinated skewers of lamb pieces

CHICKEN SHAWARMA

Shredded chicken marinated in herbs & garlic

CHILLI CHICKEN SHAWARMA

Shredded chicken marinated in chilli, herbs & garlic

LAMB SHAWARMA

Shredded lamb, served with Tahini sauce

BONELESS GRILLED CHICKEN

Char-grilled marinated chicken fillet

CHICKEN LEMON GARLIC

Char-grilled breast chicken tossed in homemade zesty garlic sauce

SMALL MASHAWI (3 skewers)

One Shish Kebab, one Shish Tawook & one Kafta skewer

REGULAR MASHAWI (6 skewers)

Two Shish Kebab, two Shish Tawook & two Kafta skewers

SEAFOOD

CALAMARI

Calamari, dusted with flour, salt & pepper, served with tartar sauce

PRAWN SKEWERS

Chargrilled marinated prawns, served with rice or chips

BARRAMUNDI PLATE

Grilled Barramundi fish fillet, prawn skewers, Greek salad & chips

BARRA BI TAHINI

Barramundi fish fillet topped with house made Tahini sauce & toasted almonds, served with rice pilaf, prawn skewers & Fattoush

RICE DISHES

RICE PILAF ^{GF}

Rice, cooked with Chicken Stock, Spices & Sautéed Onions

KABSEH CHICKEN ^{GF}

Rice topped with chicken & almonds, served with yoghurt & cucumber

MUJJADARA

Cracked Wheat cooked with Lentils & Caramelised Onions

KABSEH LAMB ^{GF}

Slow cooked shank, rice and yoghurt & cucumber sauce & almonds

MIXED PLATES (Gluten Free Options Available)

MIXED VEGETARIAN MIXED

Hommous, Baba Ghanoush, Tabouleh, Fattoush & Falafels

MIXED PLATE

Hommous, Baba Ghanoush, Tabouleh, Falafel, Kafta, Shish Kebab & Shish Tawook skewers

MIXED CHICKEN

Hommous, Baba Ghanoush, Tabouleh, Falafel & chicken fillets

MIXED KAFTA

Hommous, Baba Ghanoush, Tabouleh, Falafel & Kafta skewers

MIXED CHICKEN SHAWARMA

Chicken Shawarma, chips, Tabouleh & garlic

MIXED CHILLI CHICKEN SHAWARMA

Chilli Chicken Shawarma, chips & Tabouleh

MIXED LAMB SHAWARMA

Lamb Shawarma, chips, Tabouleh & Tahini

MIXED TAWOOK

Hommous, Baba Ghanoush, Tabouleh, Falafel & Tawook skewers

MIXED LAMB

Hommous, Baba Ghanoush, Tabouleh, Falafel & Shish Kebab skewers

KIDS (Children under 8)

MINI NUGGETS

5 Chicken nuggets, served with chips

MINI KAFTA

1 Kafta skewer, served with chips

MINI GRILLED CHICKEN

1 Grilled chicken, served with chips

BEVERAGES

COLD BEVERAGES

Coke, Coke Zero, Sprite, Fanta, Lift

Ginger Beer, Lemon Lime Bitters

Lipton Ice Tea – Lemon, Peach

Bottled Still Water

Sparkling Mineral Water

HOT BEVERAGES

Famous House Teapot

Lebanese Coffee

Teapot - Black, Peppermint, Green, Earl Grey, English

Breakfast

AUTHENTIC LEBANESE BEVERAGES

Tamer Hindi (Tamarind)

Jallab (Grape, date & rose water)

Toot (Mulberry Molasses)

Ayraan

Rose Water Frappe

Lemon & Mint Frappe

FRUIT DRINKS

Apple

Orange

Mango

Lemon

Lemon & Mint

SET MENU

JASMIN

Hommous - Baba Ghanoush - Garlic - Mixed Pickles

Tabouleh - Fattoush

Falafel – Lebanese Sausages – Chips

Shish Tawook – Kafta

SULTAN

Hommous - Baba Ghanoush - Garlic - Mixed Pickles

Tabouleh - Fattoush

Vine Leaves - Kebbeh – Prawns - Sambousik

Shish Kebab - Shish Tawook - Kafta