

DIPS

HOMMOS \$15

A delicate blend of chickpeas with tahini, lemon juice & fresh saj bread

HOMMOS AWARMA \$22

Sliced lamb tenderloin with mixed nuts & served with saj bread

HOMMOS & CHICKEN \$20

Sliced chicken with mixed nuts & fresh saj bread

BABA GANOUIJ \$15

Eggplant, tahini, garlic & fresh saj bread

LABNEH BIL TOUM \$15

Yoghurt, dry mint, garlic & fresh saj bread

MUHAMARA \$15

Sundried bell pepper, walnuts, breadcrumbs, tahini, pomegranate reduction

TOUM \$10

Garlic, fresh lemon juice & olive oil

TRIO OF DIPS \$17

Hommos, Baba ganouj, labneh bil toum served with fresh saj bread

ZAATAR SAJ \$13

Thyme, oregano, sumac, sesame seeds in a olive oil spread served with labneh

GARLIC CHEESE SAJ \$14

Filled with 3 cheese haloumi, feta cheese, mozzarella & garlic sauce

ARAYES \$16

Grilled bread stuffed with lamb with spices, tomato & onion

MIXED PICKLES \$14

Gherkin, turnip, olives, makdous, green pepper

MAKDOUS (pickles) \$12

Baby eggplants stuffed with walnuts, red pepper & garlic

SALADS

TABOULI \$19

Fresh finely chopped parsley, tomato, onion, with fresh lemon juice & olive oil dressing

FATTOUSH \$19

Mixed leaf salad, tomato, cucumber, capsicum, radish, crisp fried Lebanese bread, baba dressing

HALOUMI SALAD \$22

Diced pan-fried haloumi served on mixed leaf, tomato, cucumber finished with a light lemon dressing

COLD MEZZA

KEBBI NAYEH (RAW MEAT) \$30

Top grade lamb fillets finely minced and mixed with burghul, Lebanese spices dressed served with olive oil, onion, mint & saj bread.

OYSTER NATURAL 6/12 \$26/48

Lemon

SALMON (RAW) \$25

Fresh raw salmon served with cornichon, ginger, garlic, soy sauce

SHANKLISH \$18

Cheese aged in mixed herbs, tomato, onion, olive oil & fresh saj bread

BASTRMA (DRY MEAT) \$19

Thin slices of smoked beef fillet served with special spices and labneh

VINE LEAVES (4 PIECES) \$14

Slow-cooked and hand-rolled grapevine leaves of tomato, parsley, onion, lemon

LOUBIEH \$18

Slow-cooked green beans, tomato, onion

HOT MEZZA

CHILLI PRAWNS \$25
Chilli, garlic, onion cognac, prawns

GRILLED HALOUMI \$22
Lightly grilled haloumi served golden brown

BATATA HARRA \$17
sauteed cubed potatoes in lemon juice, fresh coriander, garlic & a dash of chilli

CHICKEN WINGS \$18
small pan-fried wings, garlic, olive oil, lemon juice, fresh coriander & a dash of chilli

ARNABEET \$22
Deep fried cauliflower served with tahini sauce

SAMAK HARRA \$24
Grilled barramundi fish with roasted red pepper ratatouille, dress with tahini sauce & mixed nuts

MAKANEK \$22
Lebanese sausage pan-fried in mushroom, onion dash of lemon

CALAMARI \$17
Large fried calamari served with tartar sauce

LAMB STUFFED POTATO \$22
Stuffed potato with lamb mince, bechamel sauce, cheese

MOUSSAKA \$22
Lamb, eggplant, bechamel sauce, cheese

HALOUMI CHIPS \$20
Deep fried haloumi served with yoghurt, mint & pomegranate

FOUL MUDAMAS \$18
Cooked fava beans, blended with lemon and garlic served with pickles, tomato, onion

EGGPLANT CHIPS \$22
Crisp fried eggplant, tahini sauce

Kibbie (3 pieces) \$16
Lightly fried ground lamb, onion, crushed wheat & traditional spices

LAMB SABUSEK(3 pieces) \$16
Lightly fried pastries filled with marinated lamb mince, onion & traditional spices

SFIHA (3 PIECES) \$16
Baked pastries filled with marinated lamb, tomato, onion & traditional spices

CHICKEN SAMBUSEK \$16
Lightly fried pastries filled with chicken, mixed vegetables

PUMPKIN KIBBIE (3 PIECES) \$16
Hand rolled ovals of mixed ground pumpkin and burghul, stuffed with spinach & feta cheese, onion

CHEESE SAMBUSEK \$16
Lightly fried pastries filled with haloumi, feta cheese, mozzarella

REKAKAT(3 PIECES) \$16
Lightly fried filo pastries filled with haloumi, feta, mozzarella cheese & traditional herbs

FALAFEL (3 PIECES) \$14
Crisp fried bites of chickpeas, tahini sauce, house pickles

FATAYER (3 PIECES) \$16
Lightly fried pastries filled spinach, tomato, onion & lebanese spices

MAINS

MSHAKAL MASHEWE \$32
Skewers of laham mishwe, shish tawook & kafta, grilled bread with chilli, toum

SHISH TAWOOK \$29
Marinated chicken breast skewers, grilled bread with chilli, toum

KAFTA MISHWE \$32
Our classic skewered kafta, grilled bread with chilli, toum

LAHAM MISHWE \$34
Succulent lamb tenderloin, grilled bread with chilli, toum

CHICKEN SHAWARMA \$29
Chicken marinated in roasted spices, pickles, toum, saj bread

LAHAM SHAWARMA \$32
Thinly cut lamb tenderloin served with pickles, toum, saj bread

MIX SHAWARMA \$30
Chicken, lamb shawarma served with pickles, toum, saj bread

GRILLED CHICKEN \$32
Half a boneless marinated chicken grilled served with baked vegetables, toum, pickles

GRILLED FISH \$32
Grilled barramundi fillet served with baked vegetables, toum, pickles

SIGNATURE

OUZEH (slow cooked lamb) \$35

Slow-cooked lamb served on a bed of oriental rice, oriental sauce, yoghurt & cucumber with mixed nuts

WARAK ENAB BI LAHME \$35

Slow-cooked and hand-rolled grapevine leaves of spices rice, braised leg of lamb, mint cucumber yoghurt

MANSAF CHICKEN \$32

Tender chicken poached in mansaf spices, oriental rice, roasted nuts, mint cucumber yoghurt

MOUDARDARA \$25

Lentils with rice, caramelized onion, mint cucumber yoghurt

CRISPY WHITING \$24

Flour crusted whiting, tahini sauce, fresh lemon

SEAYADEYEH \$32

Grilled barramundi served with rice, caramelized onion, roasted nuts

BANQUETS

whole table only/ vegetarian banquet available on request

Banquet one \$43 pp

Minimum table of two

- Hommos
- Fattoush
- Calamari
- Cheese sambusek
- Lamb sambusek
- Arnabeet
- Shish tawook
- Kafta mishwe
- Rice
- Bread

Banquet TWO \$65 pp

Minimum table of four

- Hommos
- Baba ganouj
- Labneh bil toum
- Fattoush or tabouli
- Loubieh (green beans)
- Rekakat
- Batata harara
- Chicken wings
- Samak harra
- shish tawook
- Kafta mishwe
- bread
- mix sweets

Banquet Three \$85 pp

Minimum table of four

- Hommos
- Baba ganouj
- Labneh bil toum
- Fattoush or tabouli
- Makanek
- Lamb sambusek
- Rekakat
- Chicken wings
- Crispy whitting
- Batata harra
- shish tawook
- Laham mishwe
- Bread
- Mix sweets