

MEZZE

FROM THE GARDEN

HUMMUS \$15 GF VG
Chickpeas, oil & tahini

BABA GHANOUJ \$15 GF VG
Eggplant, tahini, oregano

LABNE \$15 GF
Strained yoghurt, oil, zaatar & olives

TOUM \$15 GF VG
Garlic & oil

SPICY CAPSICUM \$15 GF VG
Chickpeas, chilli oil, sumac

BEETROOT HUMMUS \$15 GF VG
Chicpeas, beetroot, oil, pomegrante & summac

GRILLED HALLOUMI \$20 GF NF
With olive oil, lemon & chilli

FALAFEL \$15 VG GF
4 Falafels served with tahini & pickled veggie

SAMBOUSIK \$16 NF
4 Pastries stuffed with ricotta & haloumi w/ side of hummus

PUMPKIN KIBBI \$16 NF
4 Pumpkin & cracked wheat shells filled with feta & side of hummus

BRUCHETTA \$16 VGO GFO
Grilled bread topped with a tomato basil salsa & grilled haloumi

ARNABEET \$15 VG GF
Battered cauliflower tossed in chilli, lemon, salt & pepper with tahini

BATENJEN \$18.5 VGO GF
Grilled eggplant, walnuts, pomegranate seeds, sumac, lemon, tahini & mint garlic yogurt

MALFOUF & WARAK AREESH \$16 VG GF NF
Cabbage rolls filled w/ rice, chickpeas & onion & vine leaves filled w/rice, tomato & basil served w/ coconut yogurt, garlic & lemon

NABATI SKEWERS \$18 VGO GF
Grilled veggie & haloumi skewers x 2 served with beetroot hummus

FROM THE SEA

PACIFIC OYSTERS \$5 EACH
Red wine, vinegar, shallots & cracked pepper dressing

GRILLED CALAMARI \$22.5
Lemon, chilli oil, salt & pepper

FROM THE LAND

KAFTA MISHWEE \$19.5 GFO DF NF
Minced lamb skewers, parsley, onion herbs & spices & baba ghanouj x 2

SHISH TAWOOK \$19.5 GF NF DFO
Morrocan spiced chicken served with toum (garlic) x 2

MAANEK \$15.5 GF NF DF
6 Lamb sausages served with chili & tahini

LAMB KIBBI \$16
4 Meat & cracked wheat shells filled with minced lamb & nuts with side of yogurt

LEBANESE MEATBALLS \$19 GF DF NF
Braised lamb meatballs minced w/ onion, parsley & herbs served with yogurt

CHICKEN RIBS \$16.5 GF DF NF
Grilled marinated in garlic, coriander & lemon pomegrante molasses

LARGER PLATES

CAULIFLOWER FATTOUSH SALAD \$23 VG GF NF
Marinated cauliflower, tomato, cucumber, red capsicum, spanish onion, mint, parsley, chili, lemon, tahini, paprika & sumac spices

LAMB CUTLETS \$29.5 GF DF NF
Zaatar herb crusted rack of lamb oven baked, served with zuchinni & pomegrante molasses

BATA B'FARAN \$29.5 NF DF GF
Braised duck served with spinach with balsamic reduction

RIZ A'DJAJ \$27.5 GF VGO NFO
Basmati rice mixed with seasoned chicken tenderloin, soujuk, pine nuts, coriander, parsley & almond flakes

SEAFOOD PLATTER \$60 GF DF NF
Grilled marinated prawns, scallops, fish fillet, calamari & crab served with garlic oil

SAMKE HARRA \$29.5 GF DF NFO
Grilled barramundi fillet dressed with tahini, coriander, tomato, onion, garlic pine nuts & almond flakes

MEAT OF THE DAY M.P
Speak to our waitresses for the meat of the day

SIDES

FATTOUSH SALAD \$18 GFO VG NF
Lettuce, tomato, cucumber, red capsicum, mint, onion, sumac, lemon, radish & crispy pita bread

TABOULI \$16 GF VG NF
Parsley, tomato, cucumber, mint, onion, sumac, lemon & olive oil

BATATA HARRA \$10 VG GF
Marinated with garlic oil, chili & coriander

BATTERED ZUCCHINI CHIPS \$15 GF VG

GF PITA \$5 GF VG
ZAATAR BREAD \$5 VG GFO

DINNER BANQUET \$60 pp

MINIMUM 2 PEOPLE GFO VGO

Tabouli Salad & Hummus, baba ghanouj & labne
Falafel, pumpkin feta kibee & samboosik.

Lebanese sausages, kafta, lamb & chicken skewers

Garlic potatoes & Baklava & Tea to finish

SOMETHING SWEET

BOOSA \$15 VGO
Choose 2 flavours Raspberry, Chocolate, Coconut or Passionfruit ice cream served with crumbled baklava topped with organic caramel sauce & strawberries

KANAFEH \$15 NFO
Two baked layers of fine semolina, filled with sweet cheese, topped w/ rosewater syrup & topped w/ ground pistachio. Served warm

MAHLABI \$15 GF NFO
Custard pudding topped with mixed berries, crushed pistachio & house made chocolate syrup

AWAMAT \$15 GF DF NFO
House made mini donuts tossed in sugar & cinnamon, drizzled in attar (sugar syrup) topped with crushed pistachio & walnuts

CHOC BROWNIE \$12 GF VG
Chocolate brownie served warm with coconut ice cream

GF- Gluten free GFO - Gluten free option VG- Vegan VGO - Vegan option NF- Nut free NFO - Nut free option DF-Dairy free DFO - Dairy free option - All meat is Halal

A surcharge 15% on public holidays