

TOAST \$7.5

Served with butter and preserves
Fruit loaf | **Gluten free** add \$1.5

BREAKFAST TOASTIES \$17.5 VGO GFO

Fried egg, spinach, tomato, harissa paste (not spicy) & halloumi

or

Vegan cheese, rocket, tomato, beetroot hummus & avocado

EGGS YOUR WAY \$11.5 GFO

Poached | Fried | Scrambled served on sourdough

SMASHED IN BEIRUT \$21 VG GFO NF

Smashed mint avo served on sourdough w/ marinated cherry tomatoes, beetroot hummus, crumbled falafel topped with pomegranate seeds, sumac & zaatar spices

FAMOUS FRITTERS \$21 VG GF NF

Sweet potato corn fritters served w/ smashed avo, zucchini & topped with fresh tomato, parsley & onion salsa

FAVA BEAN HEAVEN \$18 VG GFO NF

Fava beans infused with lemon, mint, onion and garlic served with a side of tabouli, pickled veggies & Lebanese bread
gf pita add \$2.5

VEGAN SHAKSHUKA \$21 VG GFO NFO

Chickpeas, marinated roasted capsicum & zucchini baked in our house-made tomato sauce topped with vegan cheese, parsley, basil & almond flakes. Served w/ tilma bread & basil hummus

ZEINS PANCAKES \$22 VG GF NFO

Strawberries & anana, pomegranate seeds, walnuts, peanut butter, organic caramel sauce, vegan chocolate sauce & coconut ice cream - (regular pancakes available)

CHILI SOUJUK SCRAMBLE \$22 GFO DF NF

Stirred egg with & soujuk, caramelized onion, coriander & chili, potato, with side of tahini, tomato puree w/ bread

THE WAY ITS DONE IN LEBANON \$24.5 GFO NF

DFO

Fried eggs served with strained yogurt, lamb sausages, halloumi, marinated olives, fresh cucumber, tomato & toasted zaatar bread

AL BOSHA \$24.5 DF GFO

Pan fried Lamb fillet slithers served on top of a traditional salad w/ hummus and pita bread.

NOURISH BOWL \$22.5 GF VG

Crumbed mushroom, quinoa, avocado, charred broccoli, cherry tomatoes, rocket, onion & beetroot hummus

SALMON BOWL \$24.5 NF DFO GFO VGO

Grilled salmon w/ broccolini, asparagus, avocado, puffed couscous cherry tomato, feta cheese, baba ghanouj & poached egg

CAULIFLOWER FATTOUSH SALAD \$21 VG GF

Marinated cauliflower, tomato, cucumber, red capsicum, spanish onion, mint, parsley, chili, lemon, tahini, paprika & sumac spices

SKEWERS OF YOUR CHOICE \$24.5 VGO GF DF NF

2 skewers of your choice: veggie haloumi, minced lamb or chicken served with basmati rice & salad. Choice of eggplant, garlic or hummus dip

PITA POCKETS \$23 VGO GFO NF

Falafel & Quinoa patties w/ carrot, coriander, lettuce, tomato, smoked eggplant dip, mint yogurt served w/ chips

BYBLOS BURGER \$26 DFO GFO

Lamb patty w/ tomato, lettuce, gherkins, haloumi, marinated capsicum & mint yoghurt served with hand cut chips

MALTTOT \$27.5

Crumbed chicken breast topped with fresh asala cheese, rocket and fresh tomato w/ a side of harissa paste

FETTUCCHINE PASTA \$22.5

Saute' chicken, mushroom & avocado in a light wine and creamy sauce

LINGUINE MARINARA \$27.5

Saute' prawns, scallops & calamari tossed with fresh tomato, garlic & basil

HAND CUT CHIPS \$10 GF VG

ZUCCHINI FRIES \$15 GF VG

ADD ONS

Egg | Spinach | Tomato | Feta | Bacon | Vegan cheese |

Hummus | Falafel (2) \$4

Mushrooms | Sautéed beans | Halloumi | Gluten free pita |

Corn fritter | Goats cheese | Fresh Avo \$4.5

Lamb sausages | Soujuk \$5

Chicken | Lamb skewer | Salmon \$6

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

Served until 2:30pm - A surcharge 15% on public holidays