

the mediterranean

hommos
baba ghannouj
labneh
tabbouli
fattoush
mixed pickles
cauliflower
sambousik meat
falafel
potato coriander
mixed grill
(kafta, lahem mishwee
& shish tawook)

\$55 per person

SYD FEST 19

Welcome to Zahli,
a dining experience like no other.

This banquet is exclusively designed to bring together a feast of Middle Eastern staples – with a modern take on age-old traditions.

zahli
modern middle eastern

— COCKTAILS —

zahli cocktail 20

malibu, cointreau, chambord, vodka, cranberry juice

classic champagne cocktail 16

champagne, dash angostura bitters, brandy

cosmopolitan 18

cointreau, absolut vodka, cranberry juice, lemon juice, lime cordial

lychee martini 18

vodka, lychee liqueur, dash of lime

dry martini 16

tanqueray, noilly prat dry

americano 16

campari, sweet vermouth, soda water

margarita 16

tequila, cointreau & lemon juice

mojito 18

white rum, lemon juice, lime, mint leaves, sugar syrup, soda water

caipiroska 18

vodka, lemon juice & sugar syrup

caipirinha 16

cachaca, lime, sugar & ice

dark & stormy 16

dark rum, ginger beer

espresso martini 18

vodka, kahlua, crème de cacao

negroni 20

gin, campari, vermouth rosso

aperol spritz 16

sparkling wine, aperol, soda

MOCKTAILS - Non Alcoholic

benji 12

cranberry, apple, pineapple & lime cordial

moh's 12

soda water, lemon juice, lime cordial, fresh lime

fresh lemon mint 12

water, fresh lemon juice, lime cordial, fresh mint leaves, sugar

— OTHER DRINKS —

soft drinks 5 (coke, diet coke, coke zero, sprite, fanta, lift,

soda water, tonic water, ginger beer & lemon lime & bitters)

juice 5 (orange, apple, pineapple, cranberry)

water 1L 12 (still & sparkling)

tea 5 (english breakfast, earl grey, green, chamomile,

peppermint)

coffee 5 (cappuccino, flat white, latte, long black, piccolo,

espresso, macchiato, mocha, hot chocolate)

affogato 8

lebanese coffee 5

lebanese teapot 5

with either fresh mint leaves or cinnamon 8

— SPARKLING —

paul louis brut 49 glass 12

Blanc de Blancs Loire Valley France

— CHAMPAGNE —

laurent - perrier 98 glass 22

La Cuvée Brut France

devaux 155

2006 D Millésimé France

laurent - perrier rosé 169

Brut Cuvée Rosé France

— WHITE WINE —

mr mick 33

2016 Riesling Clare Valley SA

fiore 35 glass 10

2016 Moscato Mudgee NSW

krinklewood wild white 39 glass 11

2016 Semillon & Verdelho Hunter Valley NSW

(Australian Certified Organic)

pedestal 43 glass 12

2016 Pinot Gris Margaret River WA

ad hoc 'nitty gritty' 45

2017 Pinot Grigio Pemberton WA

robert oatley signature series 46 glass 13

2017 Sauvignon Blanc Margaret River WA

tim adams 47

2017 Riesling Clare Valley SA

robert oatley signature series 49 glass 15

2016 Chardonnay Margaret River WA

massaya rosé 52 glass 15

2015 Cinsault, Syrah, Cabernet Sauvignon, Bekaa Valley Lebanon

the lane gathering 69

2014 Sauvignon Blanc Semillon Adelaide Hills SA

xanadu 70

2015 Premium Chardonnay Margaret River WA

cloudy bay 89

2016 Sauvignon Blanc Marlborough NZ

derwent estate calcaire 135

2014 Chardonnay TAS

— SOMETHING TO FINISH —

bleasdale glass 15

Rare Verdelho 16 Year Old Langhorne Creek

bleasdale glass 15

Rare Tawny 18 Year Old Langhorne Creek

bleasdale glass 20

Fortis ET Astutus 20 Year Old Rare Liqueur Tawny

RED WINE

mr mick 33 glass 11

2014 Tempranillo Clare Valley SA

krinklewood wild red 41 glass 12

2016 Shiraz Hunter Valley NSW

(Australian Certified Organic)

pizzini 43

2015 Sangiovese Shiraz King Valley VIC

robert oatley signature series 45 glass 13

2016 GSM - Grenache Shiraz Mourvedre McLaren Vale SA

heartland 46 glass 13

2013 Cabernet Sauvignon Langhorne Creek SA

the lane block 5 48 glass 15

2015 Shiraz Adelaide Hills SA

tim adams 51

2012 Cabernet Malbec Clare Valley SA

massaya le colombier 52 glass 15

2015 Cinsault, Grenache Noir, Syrah, Tempranillo,

Bekaa Valley Lebanon

dutschke 80 block 52 glass 15

2013 Merlot Barossa Valley SA

prunotto 55

2015 Pinototto Dolcetto d'Alba Italy

west cape howe two steps 59

2014 Shiraz Mount Barker WA

paringa estate 59 glass 16

2016 Peninsula Pinot Noir Mornington Peninsula VIC

chateau musar 70

2013 Musar Jeune - Cinsault, Syrah, Cabernet Sauvignon,

Bekaa Valley Lebanon

robert oatley finisterre 79

2014 Cabernet Sauvignon Margaret River SA

cherubino *laissez faire* 85

2014 Syrah (Shiraz) Great Southern WA

roaring meg 96

2015 Pinot Noir Central Otago NZ By Mt Difficulty

barringwood mill block 98

2016 Mill Block Pinot Noir Devonport TAS

chateau musar 140

2008 Cabernet Sauvignon, Carignan, Cinsault,

Bekaa Valley Lebanon

BEER

hahn premium light 8

hahn super dry, pure blonde, asahi,
james boag's premium, crown lager,
heineken, almaza, peroni, corona 10

SPIRITS

ARAK

brun, ksara 80 375ml bottle

brun, ksara 150 700ml bottle

baladi 55 500ml jug glass 10

SPIRITS

APERITIFS

campari, averna 8

pimm's no 9

BRANDY / COGNAC

napoleon 9

hennessy vsop, remy vsop 13

hennessy xo, remy xo 35

GIN

gordons 9

tanqueray 10

bombay sapphire 12

hendricks 14

RUM

bacardi, bundaberg 9

havana club anejo especial 12

VODKA

smirnoff 9

absolut 10

grey goose, belvedere 14

BOURBON

jim beam, southern comfort 9

jack daniels 10

wild turkey 12

WHISKEY

johnnie walker red 9

canadian club, jameson 10

johnnie walker black, chivas regal

12yo, glenfiddich 12yo 12

chivas regal 18yo 16

glenfiddich 18yo 18

macallan 12yo 20

johnnie walker blue 35

chivas regal salute 21yo 35

LIQUEUR

amaretto, averna, mast-jägermeister,
heering, benedictine, tia maria, kahlua,
baileys, cointreau, malibu, midori,
galliano (vanilla, black, sambucca)
frangelico, drambuie,
grand marnier 9

TEQUILA

sierra 10

donjulio blanco 14

patron reposado 16

BANQUETS

All banquets are for a minimum of 2 people & are served with fresh & crisp bread.

the zahli 65

hommos, baba ghannouj, labneh, tabbouli, fattoush, mixed pickles, sambousik meat, falafel, potato coriander, salt & pepper squid, bbq king prawns, grilled octopus, grilled lamb & chicken skewers

the mediterranean 55

hommos, baba ghannouj, labneh, tabbouli, fattoush, mixed pickles, cauliflower, fried kibbeh, sambousik meat, falafel, potato coriander & mixed grill (kafta, lahem mishwee & shish tawook)

the vegetarian 50

hommos, baba ghannouj, labneh, tabbouli, fattoush, mixed pickles, spinach pastry, falafel, cauliflower, potato coriander, loubieh, mjadra & mixed vegetarian grill (zucchini, capsicum, eggplant, mushroom)

kids aged 5 -12 years sharing in banquet 25

desserts can be included as part of the banquet 8

fruit platter can be included as part of the banquet 8

combination of desserts & fruit platter 14

SALADS

garden 15

mixed greens, tomato, cucumber & spanish onion with balsamic dressing

tabbouli 17

finely chopped parsley, mint, tomato, shallots, crushed wheat, fresh lemon juice & olive oil

fattoush 18

lettuce, tomato, cucumber, radish, capsicum, mint, parsley, onions, crisp bread, sumac, pomegranate molasses & olive oil

the zahli 18

rocket, beetroot, spanish onion & walnuts dressed with fresh lemon juice & olive oil

 vegetarian dish

 zahli signature

DIPS

All of our dips are drizzled with extra virgin olive oil.

hommos 13

smooth chickpeas blended with tahini & fresh lemon juice

hommos with meat 18

topped with minced meat & pine nuts

baba ghannouj 15

smoked chargrilled eggplant, blended with tahini & fresh lemon juice

mutabal 18

smoked chargrilled eggplant, mixed with tomato, spanish onion, capsicum, garlic, parsley & fresh lemon juice

labneh 12

home made strained yoghurt

yoghurt & cucumber 15

home made yoghurt mixed with cucumber, garlic & dried mint

garlic 11

fresh garlic blended with oil & lemon

mixed dips 23

hommos, baba ghannouj & labneh

COLD MEZZA

kibbeh nayye 22

fresh raw lamb meat, finely blended & mixed with crushed wheat, herbs & special condiments, served with a side of fresh greens & olive oil

mixed pickles 12

turnip, cucumber, olives & chilli

shanklish 14

spicy aged cheese, mixed with tomato, onion & parsley

vine leaves 16

filled with rice, tomato, onion, parsley & fresh lemon juice

falafel 15

a blend of fava beans & chickpeas, mixed with sesame seeds, dried coriander & cumin, served with pickles & tahini sauce

fried kibbeh 18

a shell of ground meat & crushed wheat, filled with finely minced meat, onion, pine nuts & spices

eggplant 15

sliced fried eggplant, served with garlic yoghurt

cauliflower 15

golden fried cauliflower, served with tahini sauce

potato coriander 14

crispy fried diced potato, tossed with fresh coriander, garlic, lemon & chilli

sambousik meat 17

traditional lebanese pastry, filled with minced meat, onion, pine nuts & spices

sambousik cheese 17

traditional lebanese pastry, filled with feta cheese & parsley

ladies fingers 15

filo pastry, filled with feta cheese & parsley

spinach pastry 15

traditional lebanese pastry, filled with spinach, onion & sumac

mixed finger food 21

fried kibbeh, falafel, sambousik meat, ladies fingers, spinach pastry

halloumi cheese 18

grilled halloumi served with tomato, olives & drizzled with extra virgin olive oil

makaneek 19

pan fried lebanese sausages tossed in fresh lemon juice

chicken liver 16

pan fried with garlic, fresh lemon juice & spices

chicken wings 18

wings sautéed with garlic, fresh lemon juice & fresh coriander sauce

foul 15

cooked fava beans, seasoned with fresh lemon juice, garlic & olive oil

loubieh 16

green beans simmered in a traditional tomato salsa

MAIN COURSE

kafta 25

chargrilled minced lamb mixed with parsley & onion, served with tahini sauce & chilli bread

lahem mishwee 29

chargrilled tender lamb marinated in mixed spices, served with chilli bread

shish tawook 26

chargrilled chicken breast fillets marinated in garlic, lemon juice & mixed spices, served with garlic dip & chilli bread

mixed grill 27

combination of 3 skewers (kafta, lahem mishwee & shish tawook), served with garlic dip, tahini sauce & chilli bread

mixed vegetarian grill 23

chargrilled vegetable skewers drizzled in a balsamic & oregano sauce, served on a bed of rice

shawarma lamb 29

strips of lamb marinated in tahini, onions, white vinegar, lemon juice & mixed spices, served with tahini sauce & chilli bread

shawarma chicken 26

strips of chicken thigh fillets marinated in a lemon & garlic sauce, served with garlic & chilli bread

mansaf lamb 29

seasoned rice pilaf with minced meat, topped with slow cooked lamb & roasted nuts, served with cucumber yoghurt

mansaf chicken 27

seasoned rice pilaf with minced meat, topped with slow cooked chicken & roasted nuts, served with cucumber yoghurt

lemon garlic chicken 29

chargrilled chicken breast tossed in a creamy sauce with garlic, fresh lemon juice & parsley

ferri 32

chargrilled quails marinated in lemon, garlic & mixed spices, served with garlic dip & chilli bread

kousa 29

stuffed zucchini with rice & meat, cooked in a tomato sauce

mjadra 26

lentil & rice pilaf, topped with caramelized onion, served with a side of salad

SEAFOOD

samki harra 29

seared barramundi fillet, topped with roasted mixed nuts, spices & tahini sauce

white bait 18

lightly floured & fried until golden, served with tahini sauce

salt & pepper squid 21

served with aioli sauce

grilled octopus 25

grilled baby octopus with coriander & tossed in a balsamic dressing, served on a bed of green salad

whiting 29

lightly floured & fried until golden, served on crispy bread with tahini sauce

bbq prawns 43

grilled king prawns, marinated with garlic butter

balmain bugs 45

pan fried in a chilli garlic sauce, served with rice

DESSERT

lebanese premium mastic ice cream

1 scoop 5

turkish delight, roasted pistachio, sweet sesame halawa, chocolate & cinnamon, fig jam & walnut

turkish delight 10

squares of authentic rose flavoured turkish delight

rice pudding 12

milk and rice pudding infused with rose water & topped with pistachios, served chilled

mhalabiye 12

milk pudding infused with rosewater & orange blossom, topped with blanched almonds & pistachios, served chilled

baklava 12

filo pastries with cashews & syrup & topped with crushed pistachios

namoura 12

a semolina & coconut slice with orange blossom flavoured syrup

fruit platter 25

medley of fruit selected by the chef

dessert platter 20

rice pudding or mhalabiye with one piece of baklava, turkish delight & namoura