



**CORNICHE**

MEDITERRANEAN

# OUR STORY

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Our story begins in Lebanon. Known as *“the pearl of the Middle East”*. It is a place blessed with natural beauty. From the lush and fertile landscape of green mountains, filled with enchanted olive trees, to the deep blue majestic sea, it is a place where sight and taste undoubtedly connect.

Fused with a modern cuisine of the present, our recipes have been passed down for generations, collected from our Mediterranean heritage. As kids, we remember the occasional outing by Lebanon’s finest corniches, surrounded by rich aromas of deliciously cooked meals, whilst admiring views boasting with soul.

Here at Corniche Docklands, influenced by our culture, we bring to you with sincerity this authentic blend, making it a memorable, satisfying and warm dining experience.

Sahtein...



# DIPS

*Served with Lebanese Bread.*

## HOMMUS

\$14

Homemade puree of chickpeas, tahini, lemon and garlic.

## LABNE

\$12

Homemade creamy yoghurt, with olive oil and mint.

## ROASTED EGGPLANT

\$15

Mixed with garlic and olive oil, topped with pomegranate sauce.

## BABA GHANNOUJ

\$14

Charcoal grilled eggplant with a puree of tahini, lemon and garlic.

## HOMMUS WITH MEAT

\$20

Homemade hommus dip topped with spiced mince lamb and pine nuts.

## TRIO

\$22

Hommus, baba ghanouj and labne, served with crispy bread.

# SALADS

*For Two.*

## TABBOULE

\$18

Finely chopped parsley, tomato, onion and burghul. Dressed with lemon juice and olive oil.

## LEBANESE SALAD

\$16

Fresh lettuce, tomatoes, cucumber, spring onion, capsicum, radish, dried mint. Served in our homemade gralic, olive oil and lemon dressing.

## FATTOUSH

\$20

Fresh pomegranate, lettuce, tomato, cucumber, spring onion, capsicum, radish, fresh mint. Dressed with olive oil, sumac and pomegranate sauce. Served with toasted Lebanese bread.

## LAMB POMEGRANATE

\$23

Grilled lamb strips mixed with cherry tomatoes, salad greens, fresh pomegranate, olives, cucumber and feta cheese. Drizzled with red wine vinaigrette.

# KIDS MEALS

*Served with Chips.*

## CHICKEN SKEWERS

\$14

Two grilled chicken skewers.

## FISH FINGERS

\$12

Flaked fish coated in breadcrumbs.

## CHICKEN NUGGETS

\$10

Delicious tender chicken covered in a crumbed coating.

## MINI CHEESEBURGERS

\$12

Beef patty, tasty cheese, tomato sauce and mix lettuce.

# MEZZA

Served with Lebanese Bread.

## VINE LEAVES (5 Pcs) \$18

Our special homemade filling of rice and vegetables, rolled in vine leaves, dressed in lemon juice and olive oil.

## HINDBEH BI ZEIT \$15

Sautéed endives with onion, gralic and lemon juice.

## LOUBIEH BI ZEIT \$14

Fresh string beans, slow cooked with tomato, onion and olive oil.

## LEBANESE MOUSSAK'AA \$17

Stew-like mix of eggplants, tomatoes, onions, garlic, capsicum and chickpeas.

## FALAFEL (5 Pieces) \$17

Deep fried patties made of crushed chickpeas and coriander. Served with tahini sauce and tomato.

## SAMBOUSIK MEAT (4 Pcs) \$16

Handmade pastry filled with spiced lamb mince and nuts.

## CHEESE RKAKAT (4 Pcs) \$18

Handmade cigar pastry rolled with ricotta and halloumi cheese.

## FATAYER SPINACH (4 Pcs) \$20

Handmade large triangular pastries with spinach and onion mix.

## GRILLED HALLOUMI \$15

Grilled halloumi cheese, drizzled with pomegranate sauce. Served on rocket salad.

## KIBBE NAYE \$24

Lean raw minced lamb, blended with crushed wheat and herbs. Topped with olive oil.

## KIBBE FRIED (4 Pcs) \$22

Our homemade kibbe mix, filled with mince lamb, pine nuts, onions and Mediterranean spices. Served with yoghurt.

## MAKANEK (7 Pcs) \$17

Traditional Lebanese sausages, drizzled with pomegranate sauce and fresh pomegranate.

## CHICKEN WINGS (6 Pcs) \$14

Marinated with garlic, coriander and fresh lemon.

## KAFTA BALLS (10 Pcs) \$19

Lean minced lamb with parsley, onion and spices. Drizzled with pomegranate sauce.

## EGGPLANT FRIED \$17

Lightly fried eggplant, served with fresh pomegranate and pomegranate sauce.

## CAULIFLOWER FRIED \$19

Lightly fried cauliflower, served with tahini sauce and fresh pomegranate.

## POTATO CORIANDER \$17

Lightly fried diced potato, mixed with garlic, coriander and fresh lemon juice.

## CHIPS \$10

Fried potato chips, sprinkled with chicken salt.

# MAINS

<b>SHISH TAWOOK</b>	\$29	<b>REZ AA' DJEJ</b>	\$30
(x3) Grilled marinated chicken breast skewers, served with chips, fattoush and garlic dip.		Flavoured rice pilaf, mixed with mince lamb, topped with shredded chicken breast, almonds and pine nuts.	
<b>LAHME MESHWI</b>	\$36	<b>SHAWARMA PLATTER</b>	\$32
(x3) Grilled marinated lamb backstrap skewers, served with chips, tabbouli and hommus dip.		Lamb and chicken shawarma served with tomato, pickles, garlic sauce and chips.	
<b>KAFTA MESHWI</b>	\$29	<b>MIX GRILL</b>	\$33
(x3) Traditional homemade mince lean lamb skewers, mixed with parsley, onion and spices. Grilled and served with chips, garden salad and hommus dip.		Lamb skewer, chicken skewer, kafta skewer, (x2) chicken wings, tabbouli, chips, falafel, hommus and garlic dip.	
<b>VEGGIE PLATE</b>	\$29	<b>KIBBE ERASS</b> (2 Pieces)	\$32
Fried cauliflower, falafel, (x2) vine leaves, cheese sambousik, baba ghannouj and fattoush. Served with potato coriander.		Grilled large sphere-shaped kibbe, filled with mince lamb, pine nuts, onions and spices, served with yoghurt and vegetable rice	

# SEAFOOD

<b>SAMKE HARRA</b>	\$36	<b>SEAFOOD PLATTER</b> (For Two)	\$99
Barrumundi fillet topped with our special homemade tahini sauce, almonds, walnuts and served with vegetable rice.		Combination of fried silver whiting, provencale prawns, fried calamari and samke harra. Served with vegetable rice, fried cauliflower, tartare and tahini sauces.	
<b>CALAMARI &amp; CHIPS</b>	\$32	<b>COCKTAIL PRAWNS</b>	\$24
Lemon pepper coated calamari, deep fried and served with hot chips, garden salad and tartare sauce.		Cooked prawns, with homemade cocktail sauce and avocado.	
<b>SPLIT BBQ PRAWNS</b>	\$45	<b>LEMON BUTTER FISH</b>	\$38
3 King size tiger prawns, barbequed and marinated in lemon and garlic. Served with rocket salad, tartare sauce and fresh lemon.		Grilled Barrumundi, topped with lemon butter sauce. Served with grilled potatoes and fresh garden salad.	

For groups of 10+ people, banquets only are served.



# BANQUETS

*Served with Lebanese Bread.*

## BANQUET ONE (2 ppl min.)

\$49 / person

Hommus  
Baba ghannouj  
Labne  
Tabboule  
Chips  
Potato coriander  
Falafel  
Fried kibbe  
Chicken wings  
Kafta skewers  
Shish tawouk skewers

This banquet also comes with Lebanese coffee and a selection of Middle Eastern desserts.

## BANQUET TWO (3 ppl min.)

\$69 / person

Hommus  
Baba ghannouj  
Labne  
Tabboule  
Fattoush  
Chips  
Loubie bi zeit  
Potato coriander  
Cheese rkakat  
Sambousik meat  
Chicken wings  
Kibbe nayi  
Kafta skewers  
Shish tawouk skewers  
Meat skewers  
Fruit platter

This banquet also comes with Lebanese coffee and a selection of Middle Eastern desserts.

# MYSTERY PLATE

CHEF'S CHOICE

\$27

A selection of mezzas, with meat and vegetarian options.

## DESSERTS

<div>KNEFFE</div> <div>\$14</div> <div>Traditional Lebanese semolina dough, layered with sweet cheese, drizzled with rosewater syrup and topped with crushed pistachios.</div>	<div>BAKLAVA</div> <div>\$12</div> <div>Layers of filo, filled with sweetened chopped nuts and rosewater syrup. Served with vanilla ice-cream.</div>
<div>MHALABIYE</div> <div>\$12</div> <div>Rose water and orange blossom flavoured milk pudding, with crushed pistachios and sultanas.</div>	<div>LEBANESE CUSTARD</div> <div>\$12</div> <div>Homemade layers of biscuit, vanilla and chocolate custard.</div>
<div>ATAYEF WALNUT</div> <div>\$15</div> <div>Large walnut and cinnamon filled pancake, deep fried and drizzled with rose water sugar syrup.</div>	<div>APPLE CRUMBLE</div> <div>\$15</div> <div>Almond tart cake filled with luscious chunks of apple, topped with coconut crumble.</div>
<div>MARS BAR CAKE</div> <div>\$15</div> <div>Chocolate sponge layers sandwiched with real caramel and chocolate ganache.</div>	<div>BERRY CHEESECAKE</div> <div>\$15</div> <div>Creamy cheesecake, topped with a selection of mixed succulent berries.</div>
<div>FLOURLESS ORANGE CAKE</div> <div>\$17</div> <div>Luscious orange and almond cake. <i>Gluten and dairy free.</i></div>	<div>PETIT FOUR</div> <div>\$3</div> <div>Small bite-sized teacake, variously frosted and decorated.</div>
<div>MINI SWEETS</div> <div>\$3</div> <div>Your choice of a Middle Eastern dessert.</div>	<div>SMALL FRUIT PLATTER</div> <div>\$30</div> <div>A selection of exotic fruits.</div>

Corporate and private catering options available. Events packages available upon request.



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[www.cornicherestaurant.com](http://www.cornicherestaurant.com)



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