

## SALAD

### Tabouli G V D \$19

parsley, tomato, onion, mint, shallots, crushed wheat, lemon olive oil dressing (Add chicken \$6)

### Fattoush V D \$21

Cabbage, tomato, cucumber, radish, shallots, capsicum, Fresh mint, parsley and pomegranate glaze with lemon dressing and crispy bread (Add chicken \$6)

### Halloumi Salad G V \$18

Grilled halloumi, watermelon, mint leaves, toasted pepita seeds pomegranate lemon dressing

### Seared Salmon G \$28

Pan Seared Salmon, Roquette, mixed quinoa, roasted chickpea, dried cranberries, roasted almonds w/ salsa Verde dressing

## MEZZA

### Hummus G V D \$15

Chickpeas blended with tahini and lemon juice

### Hummus with Meat G V D \$23

Chickpeas blended with tahini and lemon juice topped with minced meat and pine nuts

### Baba Ghanouj G Veg \$16

Smoky chargrilled eggplant blended with tahini and lemon juice

### Labneh G Veg \$15

Fresh homemade yoghurt with dried mint and fresh garlic

### Tarboosh Mixed Dips G Veg \$24

Hummus, baba ghanoush and labneh

### Garlic Dip G Veg \$14

Blended garlic with olive oil

### Kebbe Nayeh D \$25

Premium grade raw lean minced lamb with fresh ground wheat special herbs and spices served with Spanish onion, fresh mint and extra virgin olive oil

### **Vegetarian Vine Leaves G V D \$17**

Traditionally stuffed vine leaves with rice, tomato, red capsicum, pomegranate sauce and a selection of herbs & spices

### **Cauliflower (GF, V) \$17**

Lightly fried cauliflower with tahini

### **Falafel G V D \$14**

5pcs deep-fried chickpea croquettes mixed with special herbs and spices served with tahini sauce

### **Fried Kebbe D \$17**

4pcs deep-fried kebbe filled with spicy minced meat, tzatziki

### **Meat Sambousek \$17**

4pcs homemade pastry filled with spicy minced meat, tzatziki

### **Cheese Sambousik \$17**

4pcs homemade pastry filled with fetta, mozzarella cheese and parsley

### **Spinach Triangle Veg \$17**

4pcs homemade pastry filled with spinach, onion and spices, tzatziki

### **Lebanese Sausage D \$19**

Pan-fried Lebanese sausage with lemon, pomegranate sauce and pine nuts

### **Tempura Eggplant G D Veg \$17**

Lightly tempura battered golden crisp eggplant served with tahini yoghurt

### **Grilled Halloumi G Veg \$18**

Grilled Halloumi cheese served with tomato, cucumber, extra virgin olive oil and pomegranate sauce

### **Potato Coriander \$16**

Golden crispy potato with lemon Chilli & coriander

### **Garlic Prawns GF \$22**

Pan fried prawns marinated in lemon, olive oil, coriander, tomato

### **Char Grilled Octopus GF \$24**

Succulent grilled octopus marinated in pomegranate lemon, garlic coriander & olive oil topped w/ lemon, garlic & capers butter

### **Salt & Pepper Squid \$21**

w/chipotle aioli

## EXTRAS

**Bread basket** (per serve) \$3

**Basmati Rice** \$7

**Rice with Spicy Minced Meat** \$8

**Crispy bread** fried Lebanese bread V 3

**Fries** V 11

**Cheesy Fries** creamy cheese sauce, parmesan V 15

**Wedges** sour cream, chilli sauce 15

**Kabbiss** pickles, turnips, olives V GF 12

**Olive Pickles** V GF 12

**Carrots** lemon juice, salt V GF 11

**Turmos** salted lupini beans V GF 11

**Mixed Nuts** cashews, almonds, pistachios V GF 13

**Watered Mix** almonds, walnuts, carrots, turmos V GF 13

## FROM GRILL

### Chicken Lemon Garlic G D \$33

Grilled chicken breast tossed in our special garlic lemon sauce and fresh herbs

### Chicken Shawarma G D \$32

Grilled shredded chicken thigh fillets served with parsley, onion and garlic dip

### Lamb Shawarma G D \$33

Grilled shredded lamb served with parsley, onion and tahini sauce

### Mansaf Chicken G \$31

Rice cooked with lamb minced meat, topped with chicken strips, roasted mixed nuts and yoghurt

### Mansaf Lamb G \$34

Rice cooked with lamb minced meat, topped with lamb strips, roasted mixed nuts and yoghurt

### Mixed Grill G D \$35

(Choice any 3 skewers)

marinated BBQ chicken breast skewer, lamb skewer and premium kafta skewer) served with Tabouli, confit charry tomatoes and garlic sauce

### Chargrilled Lamb Cutlets (GF) \$45

4pcs marinated grilled lamb cutlets, rosemary, garlic, served with chips and gravy

### **Louisiana Style Beef Ribs (GF) \$42**

Half rack Louisiana style beef ribs served with french fries and smokey BBQ sauce

### **Chicken Schnitzel \$28**

Golden crisp Panko crumbed chicken breast served w/ fries & salad

### **Chicken Parmigiana \$31**

Golden crisp Panko crumbed chicken breast topped w/ grilled eggplant, Napolitana sauce, mozzarella, fries & salad

## **SEAFOOD**

### **Beirut Samka Hara G D \$38**

Grilled wild Barramundi fillet topped with spicy tahini sauce, roasted mixed nuts and Basmati rice

### **Griled Barramundi GF \$38**

Grilled wild Barramundi fillet served w/ rosemary & garlic baked jacket potatoes, steamed broccolini, topped w/ lemon, garlic butter, cherry tomatoes & capers

### **Pan Seared Salmon GF \$39**

Served w/ rosemary & garlic baked jacket potatoes, baby spinach and Rosa cream sauce

# DESSERT

**knafeh** semolina cheese bake, crushed pistachio, blossom water syrup 19

**waffles** strawberries, banana, belgian chocolate, vanilla ice cream 1 piece 14 | 2 piece 18

**nutty nara** filo pastry, nutella, ricotta, honeycomb, crunchy nut crumble, belgian chocolate, vanilla ice cream 21

**sticky date pudding** butterscotch, vanilla ice cream 17

**choc lava** oozing cake, vanilla ice cream 19

**churros** warm belgian chocolate 17

**fruit platter** seasonal variety 27

## ARGELA ATTENTION!

Only served to guests 18 years of age & over.

STRICTLY NO CHILDREN IN THE ARGELA LOUNGE.

If you are experiencing any dizziness or feel nauseous whilst smoking Argela, we strongly recommend you **STOP** smoking & advise our friendly team immediately.

**Clay Head \$47**

**Apple \$55**

**Orange \$60**

**Pineapple \$66**

Flavours: double apple / magic love / lemon / peach / watermelon / orange / blueberry / kiwi / grape / strawberry / mint



## HOT BEVERAGES

**flat white | latte | cappuccino | long black** 5 | 6

**short black | macchiato | piccolo** 4.5

**hot chocolate | mocha** 5.5

**chai latte** 5.5 | 6.5

**affogato** 8.5

**Lebanese coffee** for two 9 | for four 14

**tea** english breakfast | earl grey | green | peppermint | chamomile 6

## COLD BEVERAGES

**still water** 5.5 | **sparkling mineral water** 12

**soft drink** coke | coke no sugar | sprite | fanta | pink lemonade | soda water 5 | 14

**lemon lime bitters** 6 | 15

**freshly squeezed juice** orange | pineapple | watermelon 11 | **create your own** 13

**peach ice tea | v energy | red bull** 8

**iced drink** chocolate | coffee | mocha | long black 11

## MOCKTAILS

**kiwi twist** mint leaves, lemon, lime 15

**watermelon mess** mint leaves, lemon, lime 15

**minty mess** sweetened lime, blended ice 17

**strawberry sparkle** sour, lemon, lime, crushed ice 16

**lots of lychee** strawberry syrup, blended ice 17

**passion pop** pineapple juice, blended ice 16

**watermelon crush** blended ice 17

**pomegranate mirage** pomegranate juice, apple juice, rose water, soda 17

## COCKTAILS

- french martini** vodka, gin, chambord, pineapple juice 17
- passionfruit martini** vodka, gin, dry vermouth, passionfruit liqueur 17
- margarita** tequila, cointreau, limoncello, lemon juice, salt 19
- japanese sangria** liqueur, passionfruit puree, lime, cranberry juice, strawberry pieces, pineapple pieces 20
- lymelo mellow** vodka, lemon, watermelon, lychee 20
- lychee love** rum, strawberry syrup, mint leaves 20
- strawberry daiquiri** rum, blended ice 19
- mango daiquiri** rum, blended ice 19
- chilli margarita** spicy tequila, Cointreau, lemon juice 19

## CLASSIC COCKTAILS

- caprioska** vodka, lime 19
- amaretto sour** disaronno, lemon juice, egg white 17
- cosmopolitan** vodka, cointreau, cranberry juice, lime 19
- long island** vodka, gin, tequila, rum, cointreau, orange juice, lemon juice, coke 22
- sex on the beach** vodka, peach schnapps, orange juice, cranberry juice 19
- mojito** rum, cointreau, mint leaves, lemon, lime, soda water 20
- espresso martini** vodka, baileys, tia maria 19

## WHITE WINE

**riesling**, byrne 'reserve' - clare valley SA 54  
**chardonnay**, stonefish - limestone coast SA 12 | 46  
**chardonnay**, tier one' by neil mcguigan - hunter valley NSW 54  
**sauvignon blanc semillon**, lake house 'he said she said' - denmark WA 11 | 43  
**sauvignon blanc**, lost turtle - marlborough NZ 14 | 55

## SPARKLING

**pink moscato (frizzante)**, la catrina 'artist series' - riverland SA 9 | 38  
**prosecco piccolos**, tempus two - limestone coast SA 14  
**blanc de blanc piccolos**, tempus two - limestone coast SA 14

## RED WINE

**shiraz cabernet**, shell bay - SA 9 | 32  
**shiraz**, starling - barossa valley SA 12 | 46  
**pinot noir**, happs wines - margaret river WA 13 | 52  
**melee**, paulmara estates - barossa valley SA 54  
**malbec**, finca el origen 'reserva' - mendoza argentina 14 | 52  
**cabernet sauvignon**, scarpantoni estate - mclaren vale SA 13 | 49  
**cabernet sauvignon**, paulmara estates - barossa valley SA 69

## ROSÉ

rosé, stonefish - margaret river WA 13 | 49

## CHAMPAGNE

moët & chandon, impérial brut - france 129

## BEER

almazá pilsener, lebanon 11

asahi super dry, japan 11

corona extra dry, mexico 11

peroni nastro azzurro, Italy 11

pure blonde ultra, australia 11

+ add a mexican hit 3

## WHISKEY

jack daniel's 11

johnnie walker black 13 | blue 30

chivas regal 12yo 13 | 18yo 19

monkey shoulder 14

canadian club 11

fireball 12

dimple 12yo 13

## SINGLE MALT

glenfiddich 12yo 15 | 18yo 22

macallan double cask 12yo 18

macallan double cask 15yo 34

## COGNAC

hennessy v.s.o.p 16 | xo 36

remy martin xo 34

## RUM

bundaberg 10

bacardi 11

captain morgan 12

## GIN

tanqueray 10

bombay sapphire 11

hendricks 14

## BOURBON

jim beam 10

makers mark 12

wild turkey rare breed 14

## VODKA

smirnoff 10

absolute 11

belvedere 13

grey goose 14

## TEQUILA

jose cuervo 10

patron silver 14

don julio reposado 14

don julio añejo 15

## LIQUEUR

tia maria | cointreau | midori | frangelico |

jägermeister | malibu | alizé | paraiso

southern comfort | chambord | choya

umeshu | kahlúa | baileys 10

## ARAK

ksarak 10 | 100ml 26 | 200ml 39

fakra 11 | 100ml 27 | 200ml 40

brun special reserve 16 | 100ml 36 | 200ml

50

Thank you  
For dining with us