MANKOUSHE

FROM THE WOODFIRE OVEN

Our dough is made from 100% Victorian wheat, ground onsite daily, delicious with health benefits. (y) = vegan (veg) =vegetarian

(v) = vegan (veg) =vegetarian TRADITIONAL

PITA BREAD 4
ZAATAR - herb bread with oregano, sumac and sesame seeds (v) 5
HALOUMI cheese (veg) 9
GARLIC BREAD - (v) 8 add cheese (veg) 10



MIDDLE EASTERN PIZZAS

BAKER' S SPECIAL – tomato sauce, kasseri cheese, garlic mushrooms, spinach, chilli oil (veg) 26
EGYPTIAN – tomato base, haloumi, kasseri, mozzarella, olives (veg) 25

AWIRMA - tomato base, slow cooked mince lamb, tahini, onion, parsley sumac 26

FROM THE KITCHEN

Fava bean dip, tahini, garlic, lemon (v) 16
In house labne, olive oil, zaatar mix (veg) 16
Freekeh, caramelised onion, topped with golden sultanas and fried almonds (v) 16
Spinach and ricotta pastizzi, topped with pomegranate molasses (veg) 16
Braised mustard leaves, sesame oil sesame seeds, confit garlic, lemon grind (v) 17
Chargrilled leek, garlic yoghurt, topped with butter and paprika (veg) 18
Grapefruit orange salad, mint, carob molasses, chilli, olive oil (v) 18
Chargrilled broccoli, homemade shanklish cheese, sesame, olive oil (veg) 20
Samke, woodfired Barramundi fillet, dressed in tahini, paprika 28
Baked potatoes, caramelised onion, chicory, sumac, lemon, olive oil (v) 28
Braised lamb shank, zaatar, garlic, carob molasses, butter beans 30
Cos lettuce, green tahini, sumac onion (v) 18

BANQUET - \$60pp. Chefs selection designed for your dietary requirements. For 2+ people. (extra \$10 pp. for dessert)

Bookings of 8+ people will be dined on our banquet menu

DESSERTS

Ask us about our daily in house sweets 7
Spiced and braised fruit, double cream (veg) 12

DRINKS

MIXES

Gin & Tonic, Melbourne Gin Company, tonic and lime 15 23rd ST. Vodka, lime, soda 15

WHITE / PINK

Lebanese house white, Breteches vin blanc 2021, Bekaa Valley, Lebanon 15/55 Delle Venezie, pinot grigio 2020, Verona, Italy 16/60 Negroamaro, Salento Rose 2023, Leverno, Italy 16/60

RED

Range Life, Pinot Nero, 2022, Mount Martha, Vic 18/68 Lovers Not Toreadors, Tempranillo, 2022, Zaragoza, Spain 16/60 Gemtree Dragons Blood, Shiraz, 2023, McLaren Vale, SA 17/66

ARAK

Triple distilled Lebanese spirit 15

BEER

Almaza, Lebanese pilsner 8, add salt and lemon 10

NON-ALCOHOLIC

Pomegranate, blueberry juices 7 Sparkling water 5 Cardamom cinnamon tea 4 Lebanese coffee 4

There is a 1.9% surcharge on all credit card payments.

WE' RE OPEN
WENESDAY - FRIDAY 5PM TO 10PM
SATURDAY 11AM TO 10PM
SUN 11AM TO 9PM

MankousheBrunswick