

AL MAKAN



MADE WITH HEART AND SOUL

MEZE

TRIO OF DIPS (GFO + \$6) Hummus, Baba Ganoush, Labneh and Lebanese bread	\$18.00
ZAATAR CALAMARI (GFO) Fresh calamari lightly floured and deep fried served with Almakani special mayo (can be grilled on request)	\$18.50
CHICKEN WINGS (6) (GF) Crispy lemon and garlic chicken wings	\$12.00
OCTOPUS (GF) Char-grilled Octopus legs served with fennel & orange salad with special Almakani sauce	\$22.90
VEGETARIAN WARRA ENIB (4) (V, VG) Stuffed vine leaves, chickpea, Burgul, onion, tomato, mint and parsley	\$16.00
BATATA HARRA (mild) (GF, V, VG) crispy fried potatoes tossed in sweet paprika, chilli, lemon and parsley.	\$16.00
SAMBOUSIK LAHME (4) Bite size Lebanese pastry pies, filled with mince meat, pine nuts and onions (Extra Piece +\$4)	\$16.90
LOUBIEH (FLAT GREEN BEANS) (GF, V, VG) Slow cooked flat green beans with caramelised onion and olive oil	\$14.90
MINI KEBBEH ERAS (4) Char grilled meat and Burgul shells stuffed with pine nuts, minced meat and onion served with Labneh (Extra Piece +\$4)	\$18.90
MAKANEK (4) (GFO +\$4) Mini traditional lamb and beef sausages pan fried served on a bed of caramelised onions	\$16.90
CHEESE SUMBOUSIK (4) (V) Bite size Lebanese pastries filled with cheese (Extra Piece +\$4)	\$16.90
FALAFEL ENTREE (4) (V, VG, GF) Falafel balls served with pickles and Al Makan Tahini	\$16.90

GLUTEN FREE (GF) VEGETARIAN (V) VEGAN (VG)

GLUTEN FREE OPTION (GFO)

Surcharge will be applied to all card payments

AL MAKAN PLATTERS

All Platters come with Shawarma meat, Lebanese rice and fattouch salad with a choice of 2 dips and bread (GF Bread +\$6)	
- Toumb (Garlic) - Hummus - Labneh - Baba Ganoush	
CHOICE OF MEAT: LAMB, CHICKEN, SUJUK (Extra meat +\$4)	\$39.90
MIXED CHOICE OF 2 SHAWARMA	\$41.90
ALMAKANI FEAST FOR 2 2 lamb cuttlets, 2 loin chops, choice of 2 shawarma, Lebanese rice, fattouch salad, 2 choices of dips and Lebanese bread (GF Bread +\$6)	\$79.00
Extra Cutlet +\$9 Extra Loin Chop +\$6 Extra Meat +\$12	
FALAFEL (V, VG) with tahini sauce, pickles, fattouch salad, Chips and Lebanese bread (GF Bread +\$6)	\$31.50

BRUNCH (UNTIL 4PM)

LEBANESE BRUNCH SET (V Option) 2 eggs, scrambled or fried, sujuk sausage, grilled halloumi, labneh, olives, cucumber, and tomatoes, served with warm bread	\$29.30pp
Field mushroom stuffed with onion, halloumi and capsicum +\$4 pp	

MAINS

BRAISED EGGPLANT (V, VG) Eggplant, onion, garlic, tomato on a bed of Lebanese rice	\$29.90
KAFTA BATATA AND RIZ Kafta and potato served in a tomato base sauce with Rice and Lebanese bread	\$29.90
LAMB CUTLETS (GF) 4 Grilled Australian Lamb Cutlets, served on a golden bed of fried cauliflower	\$40.00

AL MAKAN SHAWARMA WRAPS

All wraps come with, lettuce, tomato, onion, chips, pickles and Almakani garlic sauce and Tahini sauce Gluten free wraps available +\$4.00	
CHICKEN SHAWARMA	\$18.90
LAMB SHAWARMA	\$18.90
SUJUK SHAWARMA	\$18.90
MIXED CHOICE OF TWO MEATS	\$19.90
FALAFEL WRAP (GF, VG)	\$16.00

SEAFOOD

AL MAKAN SEAFOOD FEAST FOR 2 Calamari, prawns, salmon, mussels, chips and salad	\$105.90
GRILLED SALMON Grilled salmon with lemon butter sauce served with rice and seasonal vegetables	\$36.00
PRAWN SKEWERS (2) Garlic prawn skewers served on a bed of rice with seasonal vegetables	\$35.00
SAMKE HARRA Grilled Barramandi topped with a tahini, walnut and chilli sauce served with rice and seasonal vegetables	\$32.00
MAIN CALAMARI (GFO) Fresh Calamari lightly coated and deep fried served with chips and fattouch salad with a side of Almakani Mayo sauce	\$31.00

SALADS

Add a choice of meat: Lamb, Chicken or Sujuk (+\$12.00)	
FATTOUCH (V, VG, GFO) lettuce, radish, cucumber, tomato, parsley, mint, spring onion, pomegranate, topped with crispy Lebanese bread	\$18.00
TABOULI (V, VG, GFO) parsley, fine burgul, tomato, mint and spring onion	\$18.00
TETA'S TABOULI (V, VG, GFO) lentils, parsley, burgul, tomato, mint, spring onion, served with cabbage leaves	\$18.00
FRIED CAULIFLOWER (V, VG, GF) crispy cauliflower florets fried to golden perfection, finished with a drizzle of tahini and a squeeze of lemon	\$16.00

SIDES

DIPS: Hummus (GF, V, VG), Baba Ganoush (GF, V, VG), Labneh (GF, V, VG), Toumb (GF, V, VG)	\$6.00
Bowl of chips seasoned with zatar spices	\$10.90
Bowl of crispy deep fried pita bread	\$10.90
Lebanese Rice	\$9.90
Seasonal vegetables	\$6.00
Lebanese bread	\$5.00
Halloumi	\$5.00
GF Pita Bread	\$6.00
SAUCES Tomato, BBQ, Tahini, Chilli Sauce, Chilli Mayo, Garlic	\$2.00

MODERN MEDITERRANEAN STREET EATS

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MADE WITH HEART AND SOUL



KIDS MENU

All meals \$15.00	
CHICKEN NUGGETS AND CHIPS	
SHAWARMA MEAT AND CHIPS	
Lamb or Chicken	
FRESH CALAMARI AND CHIPS	
RICE AND VEGETABLES	
KIDS MINI SHAWARMA WRAP	\$11.00
Choice of meat: Lamb, Chicken or Sujuk	

DESSERT

QATAYEF (3) Middle Eastern pancakes enclosed with a stretchy cheese blend topped with sugar syrup and Pistachio	\$16.90
KNAFEH Sweet semolina dessert topped with crunchy flakes drizzled with sugar syrup and nuts	\$16.90
AWAMET (10) Bite sized Lebanese Crisp doughnut balls, with a choice of traditional sugar syrup and nuts, Nutella or Bueno	\$16.90
BAKLAVA (2) Baklava served with ice cream and pistachio	\$16.90

COLD DRINKS

Coke, Fanta, Sprite, Coke Zero, Solo	\$4.50
Lemon Lime Bitters	\$6.00
Ice tea, Peach or Lemon	\$6.00
Still Water	\$4.00
Sparkling Mineral Water	
Small (200ml)	\$5.00
Large (750ml)	\$13.00
Soda Water	\$5.00

JUICES

Fresh Orange Juice + Ginger \$2	\$8.00
Fresh Apple Juice + Ginger \$2	\$8.00
Fresh Orange and Carrot Juice + Ginger \$2	\$8.00
Fresh Apple, Cucumber, and Ginger Juice	\$9.00

MOCKTAILS

Strawberry Daiquiri Strawberries, Lemonade, Strawberry syrup, Lemon Juice	\$14.50
Mango Daiquiri Mango, Ice, Sugar syrup, Lemon Juice	
Pomegranate Spritz Pomegranate juice, Mint, Lime, Soda water	
Minted Lebanese Lemonade Fresh Lemon, Fresh Mint and Lemonade	
Mint Mojito Fresh Mint, Lime cordial, Fresh Limes finished with lemonade or soda water	
Pornstar Fresh Passionfruit, Sugar Syrup, Raspberry Cordial topped with a slice of passionfruit and lemonade	

COFFEE

Regular	\$5.00
Large	\$7.00
Decaf extra +50c Soy, Almond, Oat Milk +\$1.00	
Latte	
Cappuccino	
Flat White	
Piccolo	
Espresso	
Long Black	
Macchiato	
Matcha	
Hot chocolate	
Lebanese coffee (Raqwa) serves 4	\$12.00

TEA

Shay Tea (Tea Leaves) Pot serves 2	\$6.50
English Breakfast	\$5.00
Green Tea	\$5.00
Peppermint Tea	\$5.00
Chamomile Tea	\$5.00

MILKSHAKES

Soy, Almond, Oat Milk +\$1.50	\$8.00
Chocolate	
Strawberry	
Vanilla	

SMOOTHIES

Single or Mix of 2 flavours	\$10.00
Pineapple	Banana
Strawberry	Mango
Passionfruit	

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GLUTEN FREE OPTION (GFO)

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BEERS & SPIRITS

BEERS LIST

Almaza Pilsner Lebanese Beer	\$12.00
Carlton Draught	\$11.00
Corona Extra	\$11.00
Laziza Non-Alcohol Beer 0%	\$10.00

SPIRITS LIST

VODKA

Absolute	\$12.00
Belvedere	\$16.00

GIN

Gordons	\$12.00
Hendricks	\$16.00

TEQUILA

Sierra	\$12.00
Clase Azul Plata	\$40.00

JOHNNIE WALKER

SCOTCH

Red	\$12.00
Black	\$16.00
Gold	\$20.00
Blue	\$30.00

*Chivas 18 - \$20.00

\$12 SPIRITS

Jack Daniels
Jim Beam
Bacardi White Rum
Southern Comfort
Amaretto

Arak
Malibu
Cointreau
Kahlua
Baileys



AL MAKAN

DRINKS MENU



AL MAKAN

COCKTAILS

CLASSICS



Aperol Spritz

Aperol, with a choice of soda water or lemonade

\$20.00

Strawberry Daiquiri

White rum, strawberries, lemon juice, and strawberry syrup.

\$21.00



Mango Daiquiri

White rum, mango and sugar.

\$21.00

Classic Mojito

White rum, lime, and mint. Topped with your choice of soda water or lemonade.

\$21.00



Porn Star

Vodka, Passoa, lemon juice, sugar syrup, and passionfruit pulp.

\$22.00

Espresso Martini

Vodka, Kahlua, condensed milk and espresso.

\$22.00



Amaretto Sour

Amaretto, Bourbon, lemon juice, and sugar syrup.

\$21.00

Long Island Iced Tea

Vodka, Tequila, Gin, White rum, Triple sec, lemon juice, and Coke.

\$24.00



AL MAKAN MIXERS



Beirut Breeze

Gin, Aperol, grapefruit, lemon and Sprite.

\$22.00

Yallah-Rita

Tequila, Cointreau, orange marmalade, lime and Tajin.

\$22.00



Gin Fizz

Gin, lime juice, sugar, soda water.

\$22.00

Lemonana Twist

White rum, mint, lemon, and Sprite.

\$22.00



Roshi Refresher

Limoncello, vodka, and lemon.

\$22.00

WINES

LEBANESE HOUSE WINES

Lebanese White

Flavours of citrus, stone fruit, white flowers and a hint of savory.



GLASS

\$15.00



BOTTLE

\$60.00

Lebanese Red

Notes of dark berry and red fruits, with hints of vanilla and spices.

\$15.00

\$60.00

SPARKLING WINE

Tempus Two Prosecco Piccolo 200ml S.E Australia

A pleasing bead and citrus flavours complimented by a long-lasting finish.

\$12.00

WHITE WINE

Waterfall Bay Sauvignon Blanc Marlborough, NZ

Crisp, with flavours of passionfruit, lime, and a touch of green apple.

\$11.00

\$44.00

Tempus Two Pinot Grigio NSW

Fresh tropical and peach flavours, complemented by a hint of pear.

\$11.00

\$44.00

Nepenthe Chardonnay Adelaide Hills

Citrus and green apple notes, with a hint of subtle vanilla and delicate butter.

\$11.00

\$44.00

The Shy Pig Moscato S.E. Australia

Sweet up front with tropical fruit combined with crisp citrus and gentle spritz.

\$11.00

\$44.00

ROSÉ

Rosabel Rosé France

Crisp and fresh on the palate with a smooth texture and lingering fruity finish.

\$11.00

\$44.00

RED WINE

Nepenthe Altitude Pinot Noir Adelaide Hills

Dark cherry, plum with hints of dried sage and silky tannis.

\$11.00

\$44.00

Tempus Two Silver Series Shiraz S.E Australia

Upfront fruit with black pepper undertones. Oak with a soft lasting length.

\$11.00

\$44.00

McGuigan Single Batch Cabernet Sauvignon

Limestone Coast

Sweet dark berry fruits combined with subtle oak and velvety tannins.

\$11.00

\$44.00