



THE CROWN CUISINE

WELCOME TO THE CROWN CUISINE

At The Crown Cuisine, we honour the rich traditions of Lebanese gastronomy, where time-honoured recipes meet refined craftsmanship. Inspired by generations of family cooking, our menu celebrates authentic flavours, fresh ingredients, and the art of sharing.

From exquisite mezze and freshly baked bread to charcoal-grilled meats and indulgent desserts, every dish is prepared with care, balance, and respect for tradition. Our table is one of warmth, generosity, and elegance—where each meal is designed to be savoured and shared.

Sit back, share, and savour the true taste of Lebanon.

SALADS

Tabouleh

\$17

Finely chopped parsley tossed with ripe tomato, onion, cracked bulgur, fresh lemon juice, and extra virgin olive oil.

Fattoush

\$17

Crisp lettuce, cucumber, radish, and fresh mint, finished with toasted bread and a tangy pomegranate dressing.

Zaatar

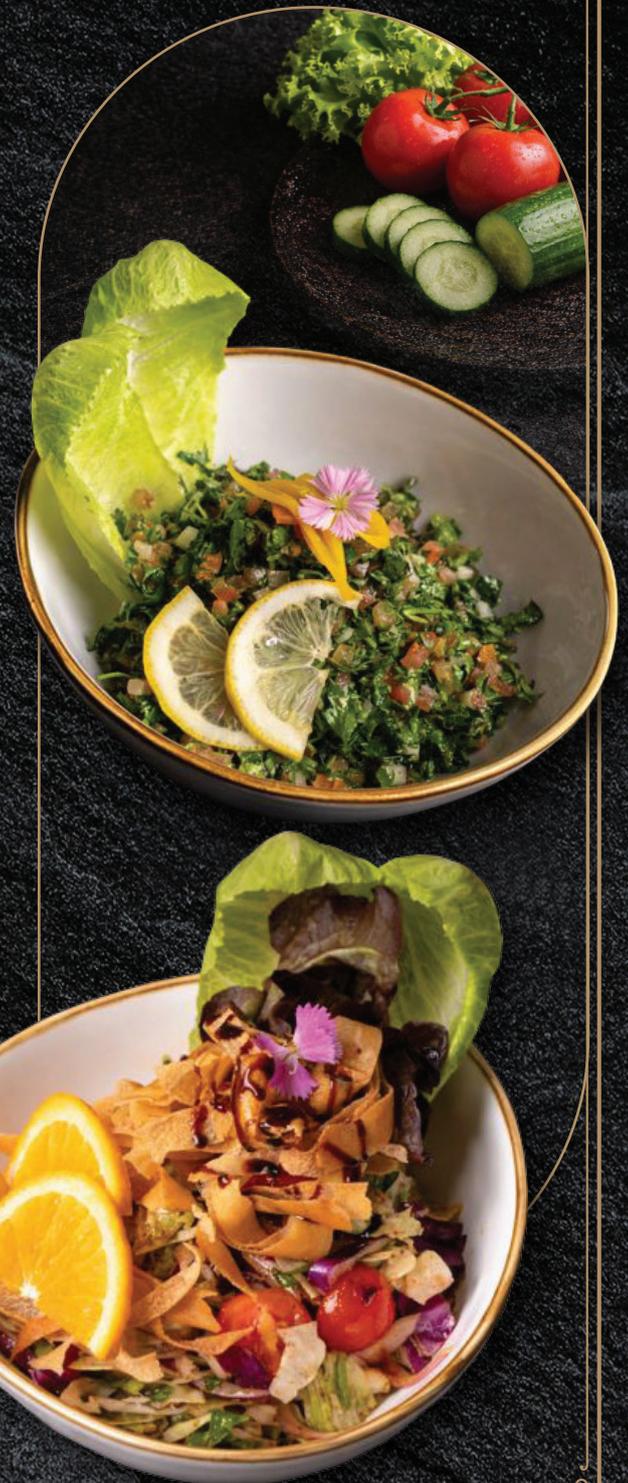
\$17

Aromatic za'atar (thyme) tossed with fresh tomatoes, onion, creamy feta cheese, and our special house dressing.

Rocket

\$17

Fresh rocket leaves with red onion, walnuts, sun-dried tomatoes, shaved parmesan, and our special house dressing.



**LIGHT,
FRESH AND
FULL OF FLAVOUR...**

COLD MEZZE

Hummus **\$15**

Chickpeas blended with tahini, fresh lemon juice, and olive oil

Moutabbal **\$15**

Smoked eggplant purée blended with tahini, garlic, and lemon juice.

Labneh **\$15**

Strained yoghurt drizzled with olive oil, served with zaatar bread

Shankleesh **\$15**

Traditional aged cheese tossed with tomato, cucumber, onion, and olive oil

Warak Enab **\$15**

Stuffed vine leaves with rice, tomato, onion, parsley, lemon, and olive oil

Makdous **\$17**

Baby eggplants stuffed with walnuts, garlic, and chilli, preserved in olive oil, served with labneh balls

Kibbeh Nayyeh (Raw) **\$24**

Premium raw minced lamb mixed with fine bulgur and traditional spices



HOT MEZZE

Falafel **\$14**

Crispy deep-fried chickpea patties served with tahini and pickles.

Cheese Lady Fingers (4 Pieces) **\$14**

Crispy fried pastry rolls filled with cheese.

Batata Harra **\$14**

Spicy potatoes sautéed with coriander, garlic, and fresh lemon.

Arnabeet **\$14**

Crispy fried cauliflower served with tahini sauce.

Cheese Sambousek (4 Pieces) **\$15**

Golden pastries filled with melted cheese.

Meat Sambousek (4 Pieces) **\$15**

Pastries stuffed with seasoned minced lamb and pine nuts.

Spinach Fatayer (4 Pieces) **\$15**

Baked triangular pastries filled with spinach and onion.

Fried Kibbeh (4 Pieces) **\$15**

Crunchy bulgur shells filled with spiced minced meat and onion.



HOT MEZZE

Mama Ganoush **\$15**

Two slices of fried eggplant topped with creamy moutabbal and makdous stuffed with walnuts and sun-dried tomatoes, finished with pomegranate molasses.

Grilled Halloumi **\$16**

Grilled halloumi cheese served with rocket salad, nuts, and blueberries.

Makanek **\$16**

Traditional Lebanese sausages sautéed in pomegranate molasses.

Hummus Kawarma **\$22**

Creamy chickpea purée topped with sautéed minced lamb, pine nuts, and olive oil.

Samak Bizri **\$22**

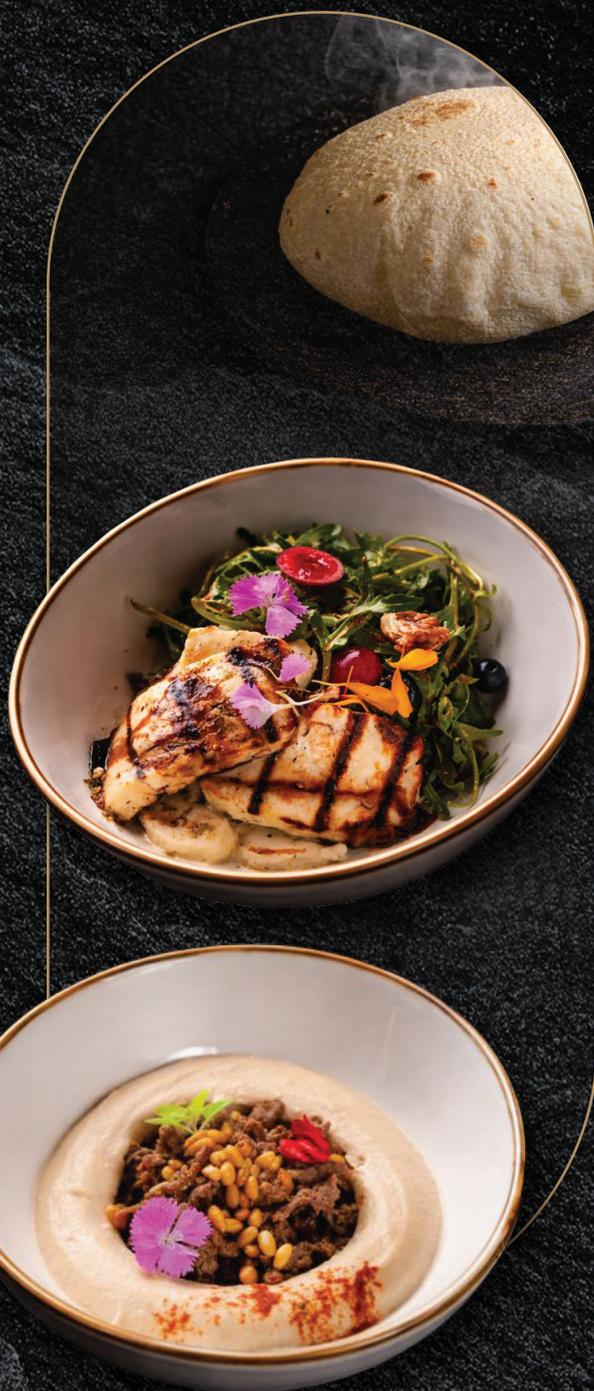
Lightly floured whitebait, fried until crisp and golden, served with lemon and tahini sauce.

Garlic Prawns **\$24**

Juicy prawns cooked in garlic and rich tomato sauce, finished with a gentle touch of chilli.

Samkeh Harra **\$25**

Oven-baked barramundi topped with coriander, roasted nuts, tahini, and chilli sauce.



**AUTHENTIC HEAT,
TIMELESS TASTE.**

PLATTERS & BANQUETS

Kafta Plate **\$25**

Three charcoal-grilled minced meat skewers seasoned with parsley, onion, and aromatic spices, served with hummus dip.

Shish Tawouk Plate **\$26**

Three marinated chicken breast skewers, grilled to perfection and served with garlic dip and garlic bread on the side.

Lamb Plate **\$29**

Three tender lamb skewers marinated in olive oil and traditional spices served with garlic dip.

Mixed Grill Plate **\$30**

A selection of shish tawouk, lamb, and kafta skewers, served with hummus garlic dip and chili bread on the side.

BANQUETS

Classic Banquet (Minimum 4 people) **\$75**

A generous selection of tabbouleh, hummus, moutabbal, shankleesh cheese and meat sambousek, fried cauliflower, falafel, batata harra, makanek, and mixed skewers of lamb, kafta, and chicken.

Premium Banquet (Minimum 4 people) **\$90**

A generous selection of traditional mezze including tabbouleh, fattoush, hummus, moutabbal, shankleesh, labneh, cheese and meat sambousek, fried kibbeh, fried cauliflower, falafel, batata harra, kibbeh nayyeh, and sizzling king prawns, served with mixed lamb, kafta, and chicken skewers.



A FEAST CRAFTED
TO BE SHARED

MAINS

Mjadara **\$20**

Slow-cooked rice and lentils infused with cumin, served with mint yoghurt and fresh cucumber.

Chicken Shawarma **\$28**

Spiced marinated chicken strips served with garlic sauce and pickles.

Meat Shawarma **\$28**

Marinated lamb strips served with biwaz, tahini sauce, and fresh tomato.

Chicken Lemon & Garlic **\$29**

Tender chicken breast marinated and tossed in a zesty lemon, garlic, and American mustard sauce.

Mansaf Lamb **\$32**

Slow-cooked lamb served over mansaf rice, topped with toasted nuts and a sauce infused with Middle Eastern spices.

Chicken Kabseh **\$32**

Aromatic spiced chicken served with traditional kabseh rice and yoghurt.

Vegetarian Plate **\$35**

Falafel, vine leaves, hummus, moutabbal, mjadara, fresh salad, spinach fatayer, cheese sambousik and tahini sauce.



MAINS

Whiting \$35

Lightly floured whiting fillets, pan-fried until golden, served with lemon, fresh herbs, and side of tahini sauce.

Persian Kebab Plate \$35

A selection of one lamb skewer, one traditional minced kebab skewer, and one marinated chicken thigh skewer, served with saffron basmati rice, grilled tomato, and fresh herbs.

SIDES

Mansaf Rice \$10

Classic Lebanese Rice layered with aromatic spices, onions, and seasoned minced meat.

Kabseh Rice \$10

Basmati rice, slow-cooked with a blend of warm spices for a bold, aromatic taste.

Vermicelli Rice \$10

Fluffy basmati rice toasted with golden vermicelli.

Mandi Rice \$10

Aromatic slow-steamed rice infused with traditional mandi spices.

Mixed Pickles & Olives \$10

A selection of house-pickled vegetables and marinated olives.

Fresh Hot Bread \$6

Traditional Lebanese flatbread, baked fresh and served warm.

Hot Chips \$12

Crispy golden chips, lightly seasoned.

Chilli Paste \$3

chilli paste with garlic and olive oil.



KIDS MEAL

Nuggets & Chips \$16

Crispy chicken nuggets served with hot chips and your choice of sauce

Kafta & Chips \$16

Char-grilled minced beef kafta skewers, seasoned with parsley, onion, and spices, served with hot chips.

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