



GEBRAN

LEBANESE CUISINE



www.gebranlebanesecuisine.com.au

BREAKFAST

Menu

Saj Bread	\$2
Saj Zaatar Man2ouche	\$4
Tomato Cucumber & Greens	\$10
Mix Pickles	\$5
Hommos	\$10
Labneh	\$11
Jebneh Baladie	\$8
Shanklish	\$13
Kechek Onion	\$14
Foul	\$12
Balila	\$12
Fatteh	\$15
Fried Egg (4)	\$12
Fatteh Bi Awarma	\$20
Kechek Meat&onion	\$18
Beid 3a Lahme	\$18
Beid 3a Awarma	\$20
Fried Meat	\$20
Arayes Kafta	\$20



GEBRAN
LEBANESE CUISINE



Our Story

John Gebran has turned his dream of bringing fine Lebanese cuisine and culture to Australia into a reality with his establishment, Gebran Lebanese Restaurant – now an institution amongst foodies and locals alike.

Australian raised, John visited Lebanon 20 years ago and absolutely fell in love with the culture. He hoped that it would be something he could replicate in his hometown of Sydney.

Since 2001, a restaurant bearing his name – is now Australia's famous home of the finest, homemade Lebanese cuisine.

Over 10 years later, John Gebran prides himself on being the proprietor of not only a magnificent place to sample quality and authentic Lebanese food, but somewhere to listen and dance to live music, be entertained by belly dancers and experience the traditional culture that inspired his vision all those years ago.

Open all year round, lunch through dinner - 7 days a week.
Credit card surcharge apply.



Please be considerate to our neighbours on your departure.
We can cater for all occasions.
Allow us to bring our cuisine to you or pick up is available.



BREAKFAST MENU

Tomato Cucumber & Greens	10.0
Mix Pickles	7.0
Hommos	13.0
Labneh	14.0
Shanklish	13.0
Foul	15.0
Balila	14.0
Fried Egg (4)	12.0
Fatteh	15.0
Fatteh Bi Awarma	20.0
Beid 3a Lahme	24.0
Beid 3a Awarma	22.0
Fried Meat	24.0
Arayes Kafta	24.0

Salads & Greens

	Regular	Large
Mixed Pickles & Olives	7.0	
Jaf Khoudra Platter of fresh mixed vegetables	17.0	
Tabbouli Finely chopped parsley, tomato, onion, lemon and olive oil	20.0	25.0
Fattouch Tomato, cucumber, mint, parsley, radish, onion, summak and crispy bread, dressed with lemon and olive oil	20.0	25.0
Zaatar Akhdar Lebanese thyme mixed with diced onions, dressed with lemon and olive oil	25.0	29.0
Rocca Salad Green rocket leaves, dressed with lemon & olive oil	23.0	28.0
Gebran Salad Lettuce, tomato, cucumber, red capsicum, olives, grilled haloumi cheese topped with our special lemon garlic dressing	23.0	
Lebanese Salad Mix of lettuce , tomato and cucumber dressed with lemon oil and crushed garlic	20.0	





Vegetarian Mezza

Hommos A fine blend of chickpeas, tahini, garlic and lemon juice	13.0
Baba Ghannouj Grilled eggplant, pureed with tahini and lemon juice	15.0
Mtabbal Batingen Grilled eggplant seasoned with lemon garlic and olive oil	18.0
Labneh Condensed yoghurt, served with olive oil	14.0
Labneh Bil Toum Condensed yoghurt blended with garlic and dried mint	16.0
Labneh Harrah Condensed yoghurt mixed with almond, pistachio and our famous chilli paste	18.0
Shanklish Spicy cheese mixed with tomato, onion and parsley	15.0
Warak Inab Vine leaves stuffed with rice and herbs	17.0
Falafel A blend of fava beans & chickpeas, mixed with coriander and special spices	16.0

Vegetarian Mezza

Fatteh

Made of layers of crispy bread, whole chickpeas and a garlicky tahini yogurt sauce topped with toasted almond and pine nuts

Foul Moudammas

Cooked fava beans, blended with lemon and garlic, served with a plate of greens

Arnabit

Fried cauliflower, served with tahini sauce

Halloumi Cheese

Tasty pan fried cheese & tomato, sprinkled with pine nuts and special dressing

Sambousik Bjibneh

Traditional lebanese pastry, stuffed with feta cheese, Shallots and parsley (4 pieces)

Batata Mishwiyye

Slice of char grilled potato

Batata Chilli

Diced pan sealed potato tossed in coriander, garlic and chilli

Balila

Cooked chickpeas, lemon, olive oil and cumin

Grilled Eggplant

Fresh eggplant thinly sliced and grilled served with pomegranate sauce

15.0

15.0

17.0

22.0

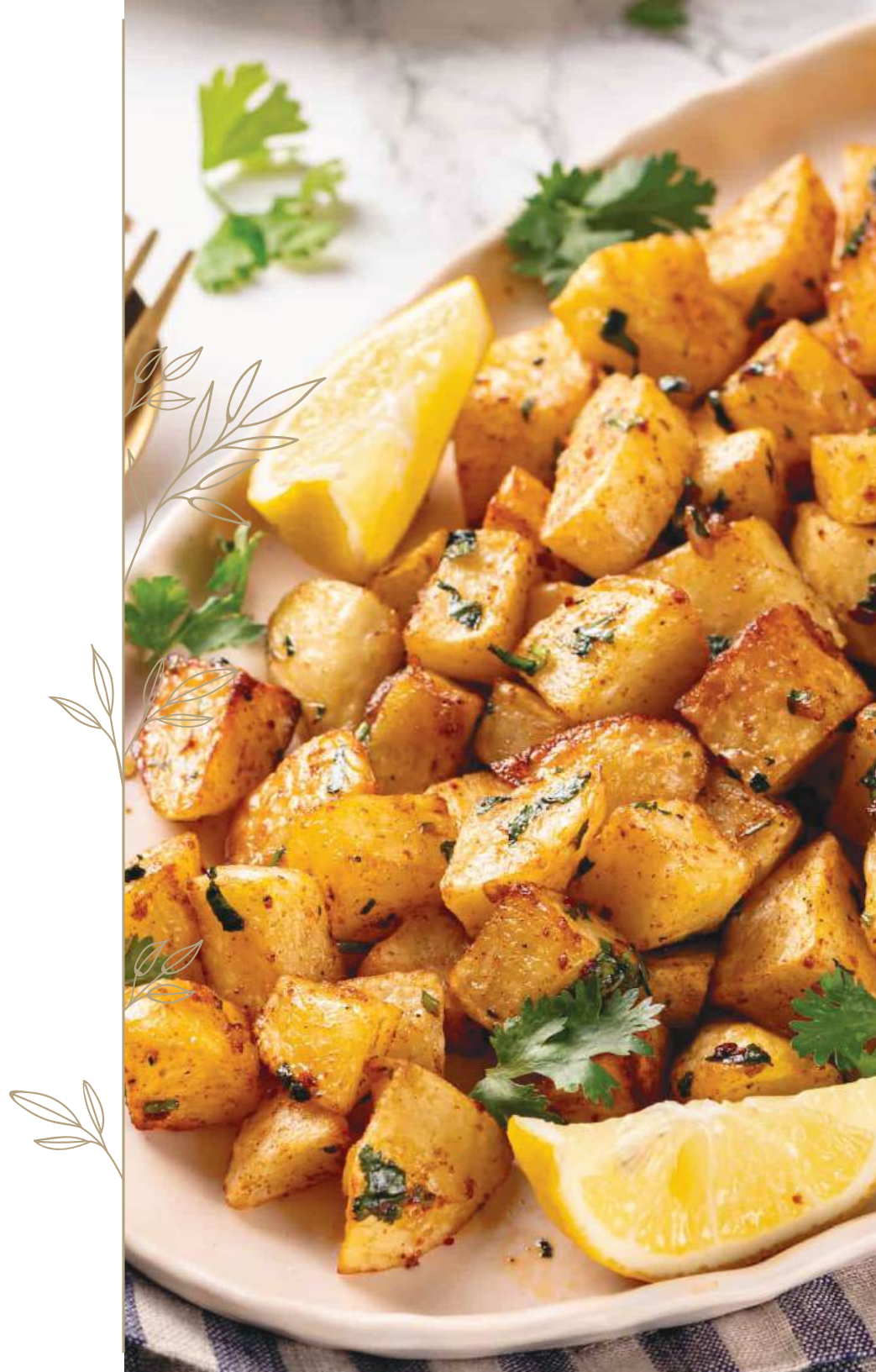
16.0

15.0

16.0

14.0

16.0





Meat Mezza

Kibbeh Nayye	24.0	32.0
Fresh raw meat, finely blended and mixed with burghul and special condiments, Served with a side of fresh greens and veggies		
Nkhaat		28.0
Lamb brains, pan fried and served with lemon garlic sauce		
Hlaywat		28.0
Pan fried sweet breads served with lemon garlic sauce		
Hommos Shawarma		19.0
Hommos topped with shawarma		
Hommos Blahmeh		20.0
Hommos topped with finely diced pan fried meat and pine nuts		
Hommos Soujouk		19.0
Hommos topped with spicy lebanese sausages		
Sawdit Djej		22.0
Chicken liver pan fried and tossed in lemon garlic sauce		
Bayd 3a Lahme		24.0
Traditional favorite fried eggs with finely diced meat		
Makanek		16.0
Tasty lebanese sausages pan fried and tossed with lemon juice		

Hot Mezza

Soujouk

Spicy lebanese sausages mixed with chunky tomatoes and onion

18.0

Kbekib (4 Pieces)

Minced meat with burghul, moulded & stuffed with finely minced meat, onion and pine nuts

18.0

Chicken' Bousik (4 Pieces)

Our new sambousik filled with creamy chicken mushroom

18.0

Sambousik Blahmeh (4 Pieces)

Traditional lebanese pastry, filled with minced meat, onion and pine nuts

18.0

Jwenih

Chicken wings sautéed with lemon, garlic and coriander sauce

15.0

Chicken Ribs

Barbecued or salt and pepper

18.0

Fried Meat

Diced meat, pan fried and sautéed with lemon and a touch of chilli

23.0

Mixed Pastries Kbekib

Sambousik meat, sambousik cheese, kbekib (2 of Each)

22.0

Lsenet

Lamb tongues blanched sauteed in lemon garlic sauce

24.0

ADD GARLIC 2.0 | CHILLI PASTE 2.0 | BBQ BREAD 2.0





Main Courses

Mixed Grill	42.0
Combination of six skewers of bbq lamb, chicken and kafta with a side of garlic sauce (6 skewers)	
Salt & Pepper Quails	29.0
Dredged in our special spicy flour mix and deep fried	
Ferri	34.0
Char grilled marinated quails served with a side of garlic sauce	
Lamb Shawarma	34.0
Fine lamb fillets, shredded & marinated, served on a bed of greens with tahini sauce	
Chicken Shawarma	32.0
Thinly sliced chicken breast fillets marinated and served on a bed of greens topped with tahini sauce	
Mansaf	34.0
One of our specialties. The traditional rice cooked with meat, nuts and special spices topped with baked lamb strips	
Fwerigh	19.0
Stuffed intestines filled with rice, minced meat, onion and pine nuts	
Lemon Garlic Chicken	25.0
Chicken breast sauteed in lemon, garlic, olive oil dressing	
Whiting	34.0
Baby whiting dredged in flour and deep fried, served on crispy bread with tarator	
Samki Harra	34.0
Grilled fish fillet topped with the traditional rich and spicy tahini sauce	
Chilli Fish	33.0
Grilled fish fillets topped with nuts, spices and coriander with a squeeze of fresh lemon	

Also available on request are dishes including lamb shanks, fwerigh, Bbq whole snapper (up to 4kg) but please provide at least a days notice.

From The Sea

Prawn Hommos 23.0

Hommos topped with sauteed chilli prawn and pine nuts

Sizzling Garlic Prawns 24.0

Cooked in hot pot with olive oil and garlic, finished with parsley

Gebran Garlic Prawns 30.0

Served with our special tomato salsa

Bbq Prawns 30.0

char grilled marinated prawns

Pink Creamy Prawns 32.0

Cooked in our special pink sauce with a touch of chilli served with white rice

Samak Bizr 22.0

White bait dredged in flour and deep fried, served with tarator & lemon slices

Jumbo Tiger Prawns Each 13.0

Butterflied , marinated with our secret ingredients and grilled to perfection

Snapper Market Price

Oven baked snapper (up to 4kg) with sauces on the side
available on request please give us a least a days notice





Platters

Vegeterian Platter

Hommos - baba ghannouj - labneh - falafel - tabouli and chips

27.0

Chef's Platter

Hommos - baba ghannouj - sambousik - tabouli - kbekib and shawarma

29.0

Gebran Platter

Hommos - tabouli - prawns - meat - chicken and kafta

30.0

Kids Meals

Calamari & Chips

15.0

Fish Or Nuggets & Chips

15.0

Chips

9.0 13.0

Kafta & Chips (2 Skewers)

19.0

Taouk & Chips (2 Skewers)

19.0

Hand Cut Chips

Home made fries

16.0

Banquets

Deluxe Banquet (Minimum 2 People)

75.0 PP

Hommos - baba ghannouj - labne - shanklish - arnabit - pickles & olives - kibbeh naye - tabbouli - makanek - kbekib & sambousik (meat & cheese) - mixed grill (meat - chicken - kafta) (2 skewers p.p.) & lebanese coffee

Royal Banquet (Minimum 4 People)

90.0 PP

Hommos - baba ghannouj - labne - shanklish - arnabit - pickles & olives - kibbeh naye - tabbouli - fattoush - bizri - makanek - kbekib & sambousik (meat & cheese) - halloumi cheese - shawarma - bbq prawns - mixed grill (meat - chicken - kafta) (2 skewers p.p.) & lebanese coffee

No banquet and al a carte on same table.

Kids sharing in the banquet are charged 30.0PP

Dessert

Iyesh al sarayih

Caramelized bread, pistachio kashta , karkadieh syrup

12.00

Tiramisu pistachio

Mascarpone cheese, coffee sponge, pistachio biscuits,

14.00

Mafroukieh almond

Served with kashta, roasted nuts, and sugar syrup

14.00

Kataief Dubai chocolate

Lebanese kataief dough filled with Dubai chocolate and topped with kashta

14.00

Chocolate volcano

chocolate cake with a molten, gooey chocolate center

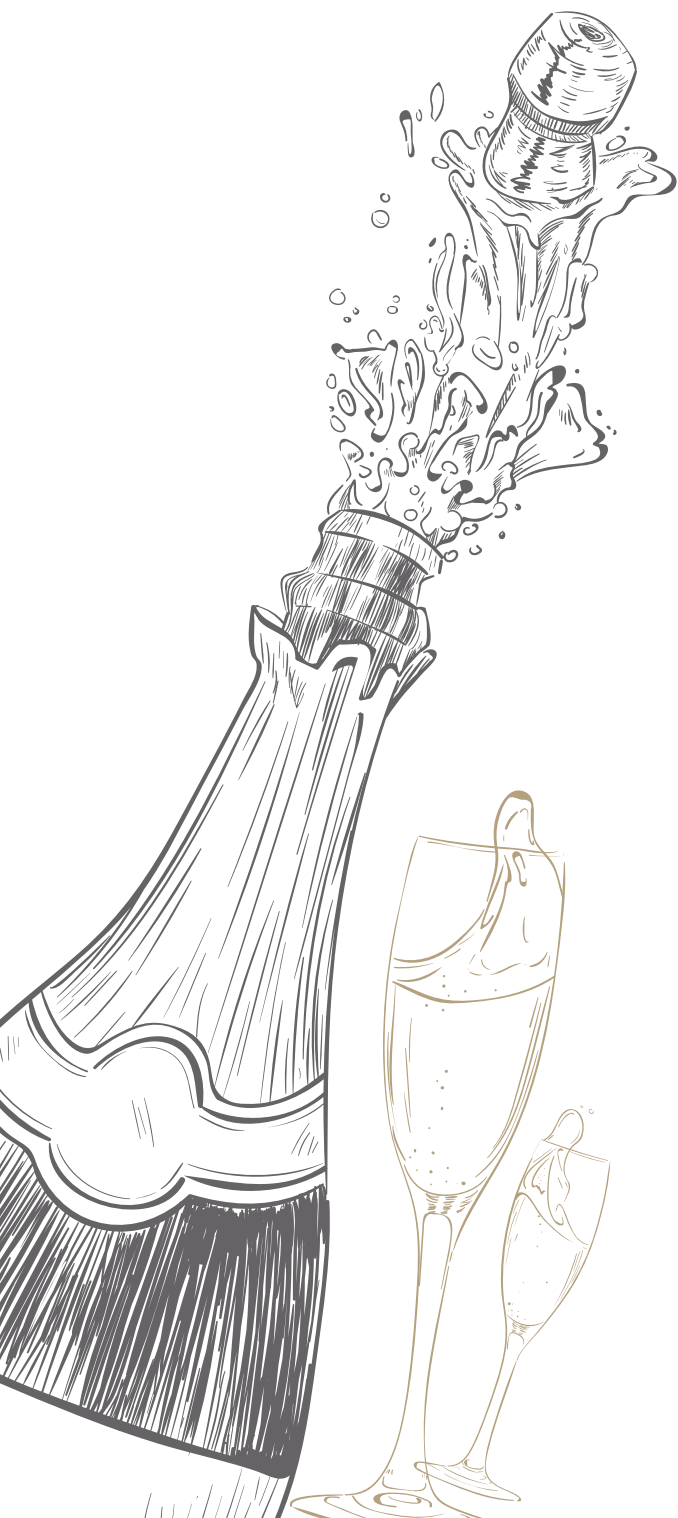
14.00

Fruit Platter (Minimum 3 People)

A selection of fresh seasonal fruits

pp 8.00





SPARKLING WINE

Moët & Chandon

Moët & Chandon Brut Imperial France

150.0

Brut Grant Burge (Piccollo)

Pinot Noir Chardonnay

15.0

WHITE WINE

Sauvignon Blanc / Blends

Kingsdale Sauvignon Blanc (Goulburn Southern Tablelands NSW)

10.0

55.0

Stonefish Sauvignon Blanc (Margaret River WA)

10.0

45.0

Lost Turtle Sauvignon Blanc (Marlborough NZ)

11.0

55.0

Pinot Grigio / Gris

Shell Bay Pinot Gris (South Australia)

10.0

35.0

Starborough Pinot (Gris Marlborough NZ)

11.0

50.0

La Sagrestana Delle Venezia (Italy)

10.0

50.0

Chardonnay

Kingsdale Chardonnay (Goulburn Southern Tablelands NSW)

57.0

Varietals

Kingsdale Autumn Harvest (Goulburn Southern Tablelands NSW)

35.0

Kingsdale Fume' Blanc (Goulburn Southern Tablelands NSW)

40.0

Kingsdale Semillon (Goulburn Southern Tablelands NSW)

10.0

40.0

Mount Trio Moscato (Western Australia)

10.0

38.0

LEBANESE WHITE WINE

Château Ksara

Blanc De Blancs Sauvignon Semillon (Bekaa Valley, Lebanon)

55.0

ROSÉ

Kingsdale Shiraz Rose' (Goulburn Southern Tablelands NSW)

38.0

RED WINE

Pinot Noir

Starborough Pinot Noir (Marlborough NZ)		55.0
---	--	------

Merlot / Blends

Kingsdale Merlot Malbec (Goulburn Southern Tablelands NSW)		50.0
--	--	------

Cabernet Sauvignon

Stonefish Cabernet Sauvignon (Margaret River WA)	10.0	45.0
--	------	------

Shiraz / Blendz

Shell Bay Shiraz Cabernet (South Australia)	10.0	35.0
---	------	------

Stonefish Shiraz (Margaret River WA)	10.0	45.0
--------------------------------------	------	------

Farnese Edizione Red Blend (Puglia / Abruzzo Italy)		130.0
---	--	-------

Kingsdale Vintage Shiraz (Goulburn Southern Tablelands NSW)		55.0
---	--	------

LEBANESE RED WINE

Château Ksara

Reserve Du Couvent Cabernet Sauvignon Shiraz (Bekaa Valley, Lebanon)		60.0
---	--	------

Chateau Barka 2017		115.0
--------------------	--	-------

Chateau Barka Taliyah 2019		50.0
----------------------------	--	------



BAR

Fancy a Tippie?

HERE'S THE MENU

WHISKY SINGLE MALT

(INTERNATIONAL)

	GLASS	BOTTLE
Macallan Double Cask 12y	24.0	338.0
Glenmorangie 12y	18.0	250.0
Glenfiddich 12y	18.0	190.0
Glenfiddich 15y	20.0	320.0
Glenfiddich 18y	24.0	380.0

(AUSTRALIA)

Gebran	24.0	320.0
Callington Mill Enigma	20.0	240.0
Lark 500 ML	35.0	400.0

BLEND

Johnny walker Black Label	16.0	160.0
Johnny walker Gold label	18.0	250.0
Johnny walker blue Label	30.0	450.0
Dimple	18.0	180.0
Chivas Regal 12y	16.0	170.0
Chivas Regal 18y	19.0	280.0
Royal Salute	30.0	470.0

BOURBON

Jack Daniel	16.0	160.0
Jim Beam	16.0	140.0

VODKA

Precious	16.0	240.0
Grey Goose	16.0	210.0
Belvedere	16.0	200.0

GIN

Hendricks	16.0	210.0
Bombay Sephire	16.0	180.0

APERITIF

Campari	12.0
Martini Rosso	12.0
Martini Bianco	12.0
Martini Dry	12.0
Aperol	12.0

DIGESTIVE

Jägermeister	16.0
Limoncello	16.0

LEBANESE ARAK

Gebran Arak Mix Glass	9.0
Gebran Arak Mix 500ml	50.0
Gebran Arak Mix 1000ml	100.0

	350ML	700ML
Brun	100.0	175.0
Brun 5y		230.0
Fakra	95.0	170.0
Massaya		185.0
Ksara	95.0	170.0

BEEIFIED & COGNAC

Hennessy VSOP	19.0
Hennessy XO	25.0



BEER

Pure Blonde	11.0
Corona (Mexico)	12.0
Heineken (Netherlands)	11.0
Peroni (Italy)	11.0
Almaza (Lebanon)	11.0
Almaza Mexican (Lebanon)	12.0
With Lemon & Salt	

JAPANESE BEER

Asahi	13.0
Kirin	13.0
Sapporo	13.0
Yebisu black	18.0

COCKTAILS

Margarita tequila, lime , cointreau, lemon juice	20.0
Bay Breeze vodka, pineapple juice, cranberry juice	20.0
Mojito rum, lime ,sugar sirop , soda water	20.0
Midori illusion midori,vodka,cointreau , pineapple juice	20.0
Gin Basil gin ,fresh basil ,fresh lemon juice	21.0
sex on the beach vodka, peach schnapps,orange juice , cranberry juice	18.0
Jamica rum , orange juice,pinapple juice , lemon , grenadine syrup	20.0
long island vodka, gin ,tequila ,rum ,triple sec, lemon ,coke	21.0

JUICES

Orange Juice	7.0
Apple Juice	7.0
Cranberry Juice	7.0
Pineapple Juice	7.0
Juices Jug	14.0

SOFT DRINK

Sparkling Water	10.0
Filtered Water	6.0
Still Water Bottle Small	4.0
Soft Drink	6.0
Soft Drink Jug	14.0
San Pellegrino	14.0
Energy Drink	9.0
Tonic / Soda Water	6.0

MOCKTAIL

Lemon Mint	12.0
lemon juice, sugar, fresh mint	
Lemon Mint Jug	20.0

COFFEE / TEA

Lebanese Coffee	5.0
Espresso	5.0
Piccolo	6.0
Cappuccino	6.0
Late	6.0
Flat White	6.0
Americano	6.0
Macchiato	6.0
Hot Chocolate	6.0
Tea / Infusion	6.0
Tea Pot (Min 3)	per person 4.0





Looking to impress your guests?

At Gebran Lebanese Cuisine we can cater to your needs with a selection of our own special dishes.

FISH

Char grilled or oven baked whole fish of your choice served with a special sauce including pine nuts, garlic, coriander and seasonal vegetables

LAMB

Oven baked lamb or lamb shanks on a bed of rice topped with pan sealed mince, pine nuts, herbs and spices

Prices for these dishes are on request and minimum 24 hours notice is needed.

Follow us on:



www.gebranlebanesecuisine.com.au

Dessert

M E N U

Aaysh El Saraya \$12

Sugar syrup biscotti with rose water scented cream pudding, topped with crushed pistachio nuts



Tiramisu \$14

An Italian Classic, Grated Chocolate



Sticky Date Pudding \$14

Warm Butterscotch Sauce



Chocolate Lava Cake \$12

Fresh Strawberry



Dessert

M E N U

Crème Brûlée \$14

Fresh Strawberry



Gelato

Ask Your Waiter For Todays Selection

1 Scoop \$5 3 Scoop \$12

add Waffle Cone \$3



Baked Lime & Ricotta Cheesecake \$14

Mixed Berry Compote



Seasonal Fruit Platter \$15

A selection of fresh seasonal fruits (min 3 persons)

