

## STARTER

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| <b>HOMMOS V,V+,GFO</b><br>A delicate blend of chickpeas with tahini, lemon juice & saj bread        | 16 |
| <b>HOMMOS AWARMA GFO</b><br>Sliced lamb tenderloin with mixed nuts & served with saj bread          | 24 |
| <b>HOMMOS &amp; CHICKEN GFO</b><br>Sliced chicken with mixed nuts & fresh saj bread                 | 22 |
| <b>BABA GANOUIJ V,V+GFO</b><br>Eggplant, tahini, garlic & fresh saj bread                           | 16 |
| <b>LABNEH BIL TOUM V,GFO</b><br>Yoghurt, dry mint, garlic & fresh saj bread                         | 16 |
| <b>TOUM V,V+,GFO</b><br>Garlic, fresh lemon juice & olive oil                                       | 13 |
| <b>TRIO OF DIPS V,GFO</b><br>Hommos, Baba Ganouj, labneh bil toum served with fresh saj bread       | 18 |
| <b>ZAATAR SAJ V</b><br>Thyme, oregano, sumac, sesame seeds in a olive oil spread                    | 13 |
| <b>GARLIC CHEESE SAJ V</b><br>Filled with 3 cheese halloumi, feta cheese, mozzarella & garlic sauce | 14 |
| <b>MIXED PICKLES V,V+,GF</b><br>Gherkin, turnip, olives, makdous, green pepper                      | 15 |
| <b>MAKDOUS ( PICKLES) V,V+,GF</b><br>Baby eggplants stuffed with walnuts, red pepper & garlic       | 13 |

## SIDES

|                                 |    |
|---------------------------------|----|
| <b>BASKET BREAD</b>             | 6  |
| <b>GLUTEN FREE BREAD</b>        | 3  |
| <b>GREEN PEPPER</b>             | 5  |
| <b>BOWL OF RICE</b>             | 7  |
| <b>BOWL OF CHIPS</b>            | 12 |
| <b>BOWL OF BAKED VEGETABLES</b> | 12 |

## SALAD

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| <b>TABOULI V,V+,GF</b><br>Fresh finely chopped parsley, tomato, onion, with fresh lemon juice & olive oil dressing                        | 20 |
| <b>FATTOUSH SMASH V,V+,GFO</b><br>Mixed leaf salad, tomato, cucumber, capsicum, radish, crisp fried Lebanese bread, baba dressing         | 22 |
| <b>HALOUMI SALAD V,GF</b><br>Diced pan-fried halloumi served on mixed leaf, tomato, avocado cucumber finished with a light lemon dressing | 25 |

## COLD MEZZA

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| <b>KEBBI NAYEH (RAW MEAT)</b><br>Top grade lamb fillets finely minced and mixed with burghul, Lebanese spices dressed served with olive oil, onion, mint & saj bread. | 31 |
| <b>OCTOPUS GF</b><br>Steamed octopus, avocado, tomato, cucumber, lemon dressing   | 32 |
| <b>SHANKLISH V, GFO</b><br>Cheese aged in mixed herbs, tomato, onion, olive oil & fresh saj bread   | 20 |
| <b>BASTRMA ( DRY MEAT) GF</b><br>Thin slices of smoked beef fillet convert with special spices and labneh   | 19 |
| <b>VINE LEAVES V,V+, GF (4 PIECES)</b><br>Slow-cooked and hand- rolled grapevine leaves of tomato, parsley, onion, lemon  | 16 |

## HOT MEZZA

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| <b>GRILLED HALLOUMI (4 PIECES) V,GF</b>   | 21 |
| Lightly grilled halloumi served golden brown  |    |
| <b>BATATA HARRA V,V+,GF</b>   | 22 |
| Sautéed cubed potatoes in lemon juice, fresh coriander, garlic & a dash of chilli                 |    |
| <b>CHICKEN WINGS GF</b>   | 22 |
| Small pan-fried wings, garlic, olive oil, lemon juice, fresh coriander & a dash of chilli         |    |
| <b>ARNABEET V,V+,GF</b>   | 22 |
| Deep fried cauliflower served with tahini sauce   |    |
| <b>SAMAK HARRA GF</b>   | 23 |
| Grilled barramundi fish with roasted red pepper ratatouille, dress with tahini sauce & mixed nuts |    |
| <b>MAKANEK GF</b>   | 24 |
| Lebanese sausage pan-fried in mushroom, onion dash of lemon & mixed nuts                          |    |
| <b>CALAMARI (5 PIECES)</b>  | 18 |
| Large fried calamari served with tartare sauce  |    |
| <b>COGNAC CHILLI PRAWNS GF</b>  | 29 |
| Pan cooked prawns with onion, chili, tomato, garlic and cognac                                    |    |
| <b>LAMB STUFFED POTATO</b>  | 24 |
| Stuffed potato with lamb mince, béchamel sauce, cheese  |    |
| <b>HALLOUMI CHIPS V,GF</b>  | 22 |
| Deep fried halloumi served with yoghurt, mint & pomegranate                                       |    |
| <b>ARAYES</b>   | 24 |
| Lamb minced with tomato, onion that's stuffed Crispy flatbread                                    |    |

Please note: There is a surcharge applies on all card payment.

A 10% surcharge applies every Sunday and a 15% surcharge applies on public holidays

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| <b>MOUSSAKA</b>   | 25 |
| Lamb, eggplant, béchamel sauce, cheese  |    |
| <b>SFIHA (4 pieces)</b>   | 21 |
| Baked pastries filled with marinated lamb, tomato, onion & traditional spices                     |    |
| <b>EGGPLANT CHIPS V,</b>  | 22 |
| Crisp fried eggplant, tahini sauce  |    |
| <b>STUFFED CAPSICUM GF</b>  | 19 |
| Stuffed capsicum with rice, lamb, red sauce   |    |
| <b>KIBBIE (4 pieces)</b>  | 21 |
| Lightly fried ground lamb, onion, crushed wheat & traditional spices                              |    |
| <b>LAMB SAMBUSEK (4 pieces)</b>   | 21 |
| Lightly fried pastries filled with marinated lamb mince, onion & traditional spices               |    |
| <b>CHEESE SAMBUSEK (4 pieces) V</b>   | 21 |
| Lightly fried pastries filled with halloumi, feta cheese, mozzarella                              |    |
| <b>PUMPKIN KIBBIE (4 PIECES) V</b>  | 21 |
| Hand rolled ovals of mixed ground pumpkin and bourghul, stuffed with spinach & feta cheese, onion |    |
| <b>REKAKAT (4 PIECES) V</b>   | 21 |
| Lightly fried filo pastries filled with halloumi, feta, mozzarella cheese & traditional herbs     |    |
| <b>FALAFEL (4 PIECES) V,V+GF</b>  | 20 |
| Crisp fried bites of chickpeas, tahini sauce, house pickles                                       |    |
| <b>FATAYER (4 PIECES) V,V+ Available</b>  | 21 |
| Lightly fried pastries filled spinach, tomato, onion & Lebanese spices                            |    |

## IMPORTANT NOTICE ALLERGIES AND DIETARY REQUESTS.

we do offer for all dietary requirements, all dishes are not suitable for those with an anaphylactic allergy, due to the potential traces of allergens in the working environment and supplied ingredients.

Please inform a member of staff of any food allergies or dietary requirements

## MAINS

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| <b>MIX GRILL</b> GFO   | 40 |
| Skewers of lamb skewer , shish tawook, kafta, salad, garlic sauce, hommos, rice, bread                         |    |
| <b>SHISH TAWOOK</b> (3 SKEWERS)GFO   | 36 |
| Marinated chicken breast skewers, salad, hommos, garlic sauce, rice, bread                                     |    |
| <b>KAFTA PLATE</b> ( 3 SKEWERS) GFO  | 36 |
| Classic lamb kafta skewers, salad, hommos, garlic sauce, rice, bread   |    |
| <b>LAMB PLATE</b> (3 SKEWERS) GFO  | 40 |
| Succulent lamb tenderloin, salad, hommos, garlic sauce, rice, bread  |    |
| <b>CHICKEN SHAWARMA PLATE</b> GFO  | 35 |
| Chicken marinated in roasted spices, salad, hommos, garlic sauce, rice, bread                                  |    |
| <b>LAMB SHAWARMA PLATE</b> GFO   | 37 |
| Thinly cut lamb tenderloin served with salad, hommos, garlic sauce , rice, bread                               |    |
| <b>MIX SHAWARMA PLATE</b> GFO  | 36 |
| Chicken, lamb shawarma served with salad, hommos, garlic sauce, rice, bread                                    |    |
| <b>GRILLED CHICKEN</b> GF  | 37 |
| Half a boneless marinated chicken grilled served with baked vegetables, rice, hommos, garlic sauce, salad      |    |
| <b>VEGAN PLATE</b> V, V+   | 35 |
| Cauliflower, fatayer, falafel, vine leaves, moudardara, hommos, baked vegetables , salad, garlic sauce & bread |    |
| <b>GRILLED FISH</b> GF   | 37 |
| Grilled barramundi fillet served with baked vegetables, salad, rice, garlic sauce, hommos                      |    |

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| <b>FRIED BABY SNAPPER</b> GFO (500/600g)   | 45 |
| Fried whole baby snapper with fried Lebanese bread, ratatouille & tahini sauce                               |    |
| <b>OUZEH</b> (slow cooked lamb) GFO  | 37 |
| Slow-cooked lamb served on a bed of oriental rice, oriental sauce, yoghurt & cucumber, salad with mixed nuts |    |
| <b>WARAK ENAB BIL LAHMEH</b> GF  | 35 |
| Slow-cooked and hand-rolled grapevine leaves of spices rice, braised leg of lamb, mint cucumber yoghurt      |    |
| <b>MOUDARDARA</b> V, GF  | 28 |
| Lentils with rice, caramelized onion, mint cucumber yoghurt and salad  |    |

### BANQUETS

whole table only/ vegetarian banquet available on request

#### **Banquet One 69 pp**

Minimum table of four

- \*Hommos
- \* Baba ganouj
- \* Labneh bil toum
- \* Fattoush
- \* Arnabeet
- \* Rekakat
- \* Falafel
- \* Lamb sambusek
- \* Batata harara
- \* Samak harra
- \* Shish tawook
- \* Kafta skewer
- \* Bread
- \* Backlava & turkish delight

#### **Banquet Two 89 pp**

Minimum table of four

- \* Hommos
- \* Baba ganouj
- \* Labneh bil toum
- \* Fattoush or tabouli
- \* Makanek
- \* Lamb sambusek
- \* Rekakat
- \* Chicken wings
- \* Batata harra
- \* Samak harra
- \* Shish tawook
- \* Ouzeh
- \* Bread
- \* Mix sweets

V: Vegetarian V+:Vegan GF: Gluten Free , GFO: Gluten Free Option