



MENU

Dinner & Shisha
(Available from 4 PM)

Open 7 Days
6:30AM – 11:30PM

Great Coffee, Great Food – Even Greater Service.

Whether you're craving a hearty brekkie, a laid-back lunch, or a cosy dinner, we've got something for every palate. At Kingship Coffee, we use fresh, local ingredients to bring you meals that are full of flavour and made with care.

The Story Behind Kingship Coffee

At Kingship Coffee, the name “Kingship” represents wisdom, excellence, and a commitment to setting the highest standards. Inspired by the legendary rule of King Solomon—renowned for his wisdom, prosperity, and ability to create harmony—we believe that true leadership is about serving others with fairness and integrity.

King Solomon’s reign was known for its dedication to justice, flourishing trade, and cultural advancements. His kingdom thrived because of his ability to make sound decisions, build strong relationships, and cultivate an atmosphere of growth and prosperity.

At Kingship Coffee, we embrace these same values in our approach to hospitality—creating a space where quality, warmth, and service come together to offer an exceptional café experience.

As passionate café lovers, we founded Kingship Coffee to set a new standard—one where great food, expertly crafted coffee, and genuine service come together in a welcoming environment. We believe that a café should be more than just a place to eat and drink—it should be a place where people connect, share ideas, and feel a sense of belonging.

We all know how hard it is to get a great cup of coffee after 3 PM, and Kingship Coffee is here to change that. From early mornings to late nights, you can always count on us for great coffee, great food, and even greater service—until 11:30 PM every night.

Toast Your Way

\$9

Sourdough, served with your choice of butter, vegemite, peanut butter or mixed berry jam.

Add two eggs \$7

Fried, scrambled or poached

Beef Bacon & Egg Roll

\$16

Fried egg, american cheese, rocket, sriracha mayo on a milk bun.

Add hash brown \$3



The Ultimate Smashed Avo \$24

Sourdough, smashed avo, cherry tomatoes, edamame, meredith goat's feta, za'atar, mint, lemon, mixed seeds & pomegranate molasses, soft poached egg.

*Vegan option is available

Add:

Egg	\$4
Grilled halloumi	\$6
Beef bacon	\$8
Grilled prawn	\$8
Smoked salmon	\$9

Eggs Benedict

\$28

Thick sourdough, poached eggs, sautéed baby spinach, hollandaise.

Choose one protein of your choice:

- Smoked salmon w/ caviar
- Korean fried chicken or beef bacon

Extra hollandaise sauce \$3

Sweetcorn Fritters Beignets

\$25

Labneh, avocado mousse, rocket, roast corn, tomato & red pepper pico de gallo, soft poached egg.

Add:

Mushroom	\$5
Grilled halloumi	\$6
Beef bacon	\$8
Smoked salmon	\$9

Shakshuka

\$25

Spiced tomato & red pepper sugo, two eggs, toasted almond, meredith goat's feta, dukkah, turkish toast.

Add sujuk \$8

Brioche French Toast

\$26

Saffron pickled pineapple, vanilla bean mascarpone, strawberry coulis, fresh berries, toasted coconut, sumac, maple syrup & persian fairy floss.

Chilli Scrambled Eggs

\$27

Grilled beef chorizo, meredith goat's feta, spring onion, avocado mousse, crispy shallots & chilli jam served on thick sourdough toast.



* Please advise wait staff if you have any allergies.

Lamb Eggs (King's favourite) \$29

Marinated lambs backstrap, fried eggs, pita bread, labneh, za'atar, sumac roast capsicum & onion.

Kingship's Biggie \$29

Two poached eggs, sourdough toast, grilled halloumi, roasted cherry tomatoes, sujuk, hash brown, labneh, avocado, za'atar.

Superfood Green Salad \$22

Beetroot hummus, rocket, baby spinach, quinoa, avocado, toasted almonds, currants, mixed toasted seeds, meredith goat's feta, alfalfa & french dressing.

Add:

Egg	\$4
Grilled halloumi	\$6
Grilled prawn	\$8
Marinated chicken	\$8
Smoked salmon	\$9



Korean Fried Chicken Burger \$25

Buttermilk fried chicken, sriracha mayo, kimchi relish, shredded wombok and cabbage slaw, american cheese, milk bun, served with fries.

Classic Beef Burger \$27

Grilled grass-fed beef patty, american cheese, mac sauce, iceberg lettuce, raw onion, pickles, milk bun served with fries.

Share The Love Share The Food

- Seasoned fries with aioli \$10
- Truffle fries with shredded parmesan \$13

Extras

Hash brown	\$3
Egg	\$4
Mushroom	\$5
Smashed avocado	\$5
Grilled halloumi	\$6
Chorizo	\$8
Grilled prawn	\$8
Sujuk	\$8
Beef bacon	\$8
Smoked salmon	\$9

Poke Bowl (V & DF) \$23

Soba noodle, edamame, cucumber, shredded red cabbage, pickled ginger, boiled egg, wakame seaweed, roast corn, shredded carrot, roast sesame & miso mayonnaise.

Add:

Avocado	\$5
Grilled halloumi	\$6
Grilled prawn	\$8
Smoked salmon	\$9

Sandwiches

Please ask one of our staff members.

Kids Menu (Kids only)

Scrambled eggs on toast	\$12
Chicken skewer and chips	\$12
Korean fried chicken and chips	\$13



* Please advise wait staff if you have any allergies.



Coffee

	Regular	Large
Babycino	\$2	\$3
Espresso	\$4	
Latte	\$4.50	\$5
Cappuccino	\$4.50	\$5
Flat white	\$4.50	\$5
Piccolo	\$4.50	
Mocha	\$5	\$5.50
Macchiato	\$4.50	
Long black	\$4.50	\$5
Magic	\$5	
Chai latte		\$5.50

* Extra **0.50** for any substitute milk

* Extra **\$1** for Vanilla, Caramel, Hazelnut

* Extra **0.50** for Honey

* Extra **0.50** for Decaf



Cold Coffee

Iced latte	\$7
Iced long black	\$6.50
Iced mocha	\$7
Iced chocolate	\$6.50
Iced cold brew	\$8
Iced chai	\$7
Iced matcha	\$8
Iced strawberry matcha	\$9.50
Iced mango matcha	\$9.50



Kingship Signature Coffee

(only one size)

Matcha latte	\$7.50
Taro latte	\$7
Batch brew	\$6.50
Ocean breeze	\$8

Blue curacao with the milk of your choice

Tea

English breakfast tea	\$5.50
Peppermint tea	\$5.50
Green tea 'Zhu Zha'	\$5.50
Chamomile tea	\$5.50
Lemon grass tea	\$5.50
English earl grey	\$5.50
Sticky chai	\$8

Freshly Squeezed Juices

Orange	\$10
Watermelon	\$10
Apple	\$10
Regal green	\$10

Apple, celery, cucumber, and spinach.

Ginger shot

Ginger, apple and lemon

Eden essence

Watermelon, pineapple, orange and passion fruit

Vibrant fusion

Beetroot, fennel, carrot, apple (optional if you want to add ginger).

Smoothies

Superfood	\$10
Banana, shredded coconut, coconut water, frosty banana (ice cream infused banana extract), honey	
Mixed berries cinnamon (DF)	\$10
Mixed berries, coconut sorbet, mix seeds	
Mango	\$10
Mango, frosty mango (ice cream infused mango extract), mango juice	
Green elixir (DF)	\$10
Spinach, pineapple, apple, banana, dates, chia seeds	
Strawberry reverie	\$10
Strawberry, avocado, mint, coconut water, strawberry frosty (ice cream infused strawberry).	



Mocktails

Rose ruby	\$14
Watermelon, strawberry, rose, rosemary, grape, lemon.	
Golden spice	\$14
Orange, passionfruit, house-made spice syrup	
Yuzu pineapple passion	\$14
Yuzu, passionfruit, sorbetto lemon, pineapple	

* Only available during dinner service



* Please advise wait staff if you have any allergies.



Beirut Nights



DINNER MENU

Great Coffee, Great Food — Even Greater Service.

As the sun sets, Beirut Nights at Kingship Coffee comes alive with a relaxed dinner vibe, comforting Mediterranean dishes, and bold flavours. From shisha under the stars to hearty plates inspired by one of the world's most iconic nightlife cities — it's the perfect place to catch up with family, friends, or savour a quiet moment.

Salads

Mixed Pickles Plate

Variety of pickled vegetables, green olives

Tabouleh

Fresh parsley, tomato, mint, onion, lemon, olive oil

Rocca Salad

Green rocket, purslane and zaatar leaves, onion, lemon oil dressing

Fattoush

Bouquet of fresh oriental vegetables, crispy pita bread, mixed with pomegranate molasses

Add grilled halloumi

\$7

Add grilled chicken

\$9

Cold Mezza

Traditional Hummus

Chickpeas, lemon, tahini, lemon, olive oil

Pesto Hummus

Hummus, fresh basil, olive, pine seed

Truffle Hummus

Hummus, truffle, fresh mushroom truffle oil

Baba Ghannouj

Smoked eggplant, tahini, lemon, olive oil

Labneh / Option With Garlic

Homemade labneh, green olives, olive oil, crispy bread

Vine Leaves

Hand-rolled vine leaves stuffed with rice, tomato, parsley, spices

Mouhammara

Roasted mild red pepper, walnuts, bread crumbs, pomegranate molasses, olive oil

Dip Trio

Hummus, baba ghanouj, mouhammara or labneh

\$11

\$18

\$18

\$17



Hot Mezza

Sambousik

Hand-crafted pastry filled with minced meat or a mix of cheeses

Fried Kibbeh

Deep-fried beef shell filled with minced beef, onion, spices

Falafel

Crispy fried chickpeas and fava beans blended with coriander, garlic, and herbs served with tahini sauce, vegetables, pickles.

Hummus Bil Lahmeh

Hummus, stir-fried meat or shrimp, pine seeds

Spicy Potatoes

Crispy potatoes, garlic, lemon, coriander, spices

Makanek

Pan-fried lebanese sausage, pomegranate molasses, lemon

Fried/Roasted Cauliflower

Served with tahini sauce, roasted almond flakes

Fried/Grilled Eggplant

Served with a choice of pomegranate molasses or garlic lemon

\$16

\$18

\$14

\$20 | \$22

Shrimp

\$15

\$16

\$16

\$15



* Please advise wait staff if you have any allergies.

Chicken Wings

Fried chicken wings, coriander, lemon sauce

\$15

Grilled Halloumi

Grilled halloumi, tomato, rocket leaves, pomegranate dressing

\$19

Mousakhan

Oven-baked sautéed chicken, onion, sumac in a traditional lebanese bread

\$17



Chicken Shawarma

Marinated chicken strips served with garlic sauce, lettuce, pickles

\$30

Lamb Shawarma

Marinated lamb strips served with tahini sauce, lettuce, pickles

\$32

Mansaf (Lamb)

Slow-cooked juicy lamb on an oriental meat rice served with gravy or yogurt dip

\$34

Samki Harra

Grilled barramundi topped with a special tahini sauce, mixed nuts

\$34

BBQ / Main

Shish Tawook

Chargrill-marinated chicken skewers served with cucumber, pickles, garlic dip

\$27

Lamb Skewers (Lahm Mishwi)

Chargrilled lamb skewer, served with biwaz bread, grilled onion, tomato, garlic dip

\$32

Kafta Skewers

Chargrill minced lamb mixed with onion, parsley, and spices served with biwaz bread, grilled onion, and garlic dip

\$28

Mixed Grill

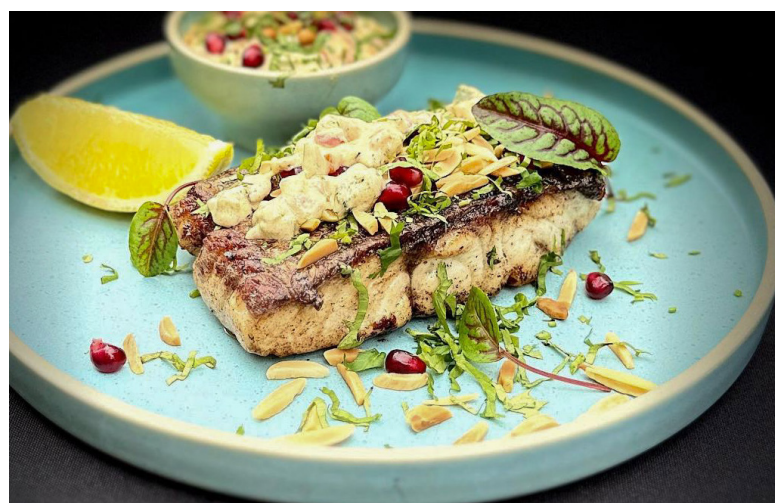
Shish tawook, lamb, and kafta skewers served with biwaz bread, grilled onion, garlic dip

\$34

Mixed Plate

Shish tawook, lamb, and kafta skewers served with hummus, baba ghanouj, garlic dip and fattoush salad, mixed pastry (sambousik cheese and meat, kibbeh)

\$55



Butterfly Grilled Prawn

Chargrilled jumbo prawns in lemon oil dressing served with chilli potatoes

\$34

Whiting

Deep-fried golden fish served with tahini sauce, crispy bread

\$34



* Please advise wait staff if you have any allergies.

Kids Menu

\$15

Choice of grilled chicken
or lamb or kafta served
with french fries

** Only for kids under 15 years below*

Sides

Garlic Dip	\$7
Cucumber Yoghurt	\$8
Mansaf rice	\$9
Chips	\$12



Dessert

Ice Cream Scoop

Chocolate, ashta, pistachio, mulberry

\$9

Aish Al Soraya

Syrup-soaked bread crumbs, flavoured
cream, pistachio

\$12

Halawet El Jibin

Sweet cheese roll, ashta, sugar syrup

\$14

Osmalieh

Crispy vermicelli filled with creamy
ashta, sugar syrup, pistachio

\$14

Lebanese Panna Cotta

Creamy pudding served with fresh fruit
and strawberry coulis

\$12

Baklava (On Request)

Sandwiches / Wraps

Combo | Wraps

Lamb

Chargrilled lamb skewer, parsley,
onion, hummus dip

\$16 \$12

Kafta

Chargrilled lamb kafta, onion, parsley,
pickles, lettuce, hummus dip

\$17 \$12

Shish Tawook

Chargrilled chicken, lettuce, pickles,
fries, garlic dip

\$17 \$12

Lamb Shawarma

Marinated lamb strips, onion, parsley,
pickles, tahini sauce

\$17 \$12

Chicken Shawarma

Marinated chicken strips, lettuce,
pickles, Garlic dip

\$17 \$12

Falafel

Tomato, lettuce, mint, parsley, mixed
pickles, tahini sauce

\$13 \$10

Vegetarian Roll

Cauliflower, eggplant, lettuce, tomato
with tahini sauce

\$13 \$10

Halloumi

Grilled halloumi, tomatoes, arugula,
glazed balsamic, olive oil

\$15 \$10



** Please advise wait staff if you have any allergies.*

Banquet Kingship

Minimum 2 people

\$75

Mix Trio Dips

(Hummus, Baba Ghanouj, Labneh)

Tabouleh

Fattoush

Falafel

Fried or Roasted Cauliflower

Potato Harra

Mix Pastry

(Cheese/ Meat Sambousik)

Grilled Kebbeh

Mixed Grill

(Lahm Mishwi, Tawook and Kafta)

Assorted Sweets

Premium Banquet

Minimum 2 people

\$99

Mix Trio Dips

(Hummus, Baba Ghanouj, Labneh)

Tabouleh

Fattoush

Falafel

Cauliflower

Potato Harra

Mix Pastry

(Cheese/ Meat Sambousik)

Grilled Kibbeh

Seafood Platter

(Prawns, Fish)

Mixed Grill

(Lahm Mishwi, Tawook, and Kafta)

Assorted Sweets

Fresh Fruit Platter

Coffee

NB: Both banquets can be served as catering for meetings or any occasion.

Shisha Flavours and Head Options

Traditional \$55

Apple head \$60

Pineapple head \$65

Flavours

Double apple

Mint

Lemon and mint

Grape mint

Orange mint

Watermelon

Blueberry

Gum mint



**Great Coffee, Great Food
- Even Greater Service**



** Please advise wait staff if you have any allergies.*





Leave us a
Google Review



www.kingshipcoffee.com

0400 040 845

info@kingshipcoffee.com

Shop 1/244 Coward street, Mascot NSW 2020