



AVAILABLE EVERY FRIDAY, SATURDAY & SUNDAY

\$40 PER PERSON

HOMMUS BABA GHANOUJ LEBANESE SALAD VEGETARIAN VINE LEAVES CAULIFLOWERS

LAMB SHANKS

CHICKEN TAOUK AND CHARCOAL CHICKEN

KAFTA

KAFTA SKEWERS (CHARCOAL)

CHICKEN WITH POTATOES
FALAFEL
KEBBAH

MANSAF (LAMB OR CHICKEN)

RICE
LEBANESE PASTRIES
TEA OR COFFEE

WE OFFER CUSTOMISABLE BUFFET AND BANQUET FOR YOUR PRIVATE FUNCTION

BANQUET

BANQUET

\$30 PER PERSON

HOMMUS LAMB BABA GHANOUJ KAFTA

SALAD GARLIC CHICKEN CHIPS

BANQUET (BIG) minimum of 2 people

\$40 PER PERSON

HOMMUS BABA GHANOUJ SALAD POTATO CORIANDER LAMB SKEWERS CHICKEN SKEWERS

VEGETARIAN VINE LEAVES KAFTA SKEWERS (MINCED BEEF SKEWERS) **FALAFEL** LEBANESE PASTRIES FRIED EGGPLANT

TEA OR COFFEE

MINIMUM OF 2 PEOPLE, WITH SERVICE TO YOUR TABLE

LITTLE LEBANON BANQUET

\$50 PER PERSON

HOMMUS VINE LEAVES LAMB **BABA GHANOUJ POTATO CORIANDER KAFTA** YOGHURT & CUCUMBER **FALAFEL**

PRAWNS GARLIC SALAD BIRYANI RICE PICKLES CHICKEN TEA OR COFFEE

MINIMUM OF 4 PEOPLE, WITH SERVICE TO YOUR TABLE

WE OFFER CUSTOMISABLE BUFFET AND BANQUET FOR YOUR PRIVATE FUNCTION

No split bills. Some of our food contains nuts, sesame seeds & gluten. Please inform us if you're allergic to any

ENTRÉE

	FALAFEL PLATTER (6 PIECES) Chickpeas, coriander, garlic, parsley & mixed spices with tahini sauce.	15
	VEGETARIAN VINE LEAVES Hand rolled vine leaves, stuffed with rice, tomato & herbs.	15
Top Pick	POTATO CORIANDER Cubes of potato, flavoured with coriander, garlic & lemon.	15
	CAULIFLOWER Fried cauliflower served with tahini sauce.	15
	POTATO WEDGES Served with sweet chilli and sour cream.	12
	FRIED KIBBEH Wheat, minced lamb, onion & pine nuts.	15
	SWEET POTATO	12
	CHIPS	7
	CHILLI BREAD	7
	CRISPY BREAD	5
	WHITE RICE White rice cooked with mini string noodles.	10
	BIRYANI RICE	10
	BROWN RICE	10



Top	EGGPLANT WITH YOGHURT Fried eggplant served with our special yoghurt dressing.	15
	OKRA Okra with onion, tomato and our traditional red sauce.	15
	FUUL Fava beans cooked traditional Lebanese style, served with pickles & salad.	15



DIPS

SALADS

	HOMMUS Chickpeas, lemon, tahini, garlic & olive oil	14	Pick	Olives, cucumber, turnip & stuffed baby eggplant.	10
	HOMMUS WITH LAMB Chickpeas, lemon, tahini, garlic & olive oil, lamb & nuts.	18		FATTOUSH Seasonal vegetables with crispy bread & our special dressing.	13
	BABA GHANOUJ Smoked eggplant, lemon, tahini, garlic & olive oil.	14		TABBOULEH SALAD Chopped parsley, tomatoes, shallots, mint, wheat, lemon & olive oil.	15
⊕Top Pick	LITTLE LEBANON MIX DIPS Humus, baba, yogurt and cucumber.	25		LEBANESE SALAD Lettuce, tomatoes, cucumber & our special dressing.	15
	YOGHURT WITH CUCUMBER	12		LITTLE LEBANON SALAD Lettuce, tomatoes, cucumber,	17
	GARLIC	10		mint, capsicum, olive, feta cheese & dressing.	



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	MAINS	
	FROM THE CHARCOAL	
	CHICKEN PLATTER 25 2 Skewers of specially marinated skinless chicken pieces, served with salad, hommus & garlic.	
	LAMB PLATTER 25 2 Skewers of specially marinated lamb, served with salad, hommus & garlic.	
\$\rightarrow\$	KAFTA PLATTER (MINCED BEEF) 2 Skewers of minced beef, marinated with onions, parsely & our special spices, served with salad, hommus & garlic.	
	GOURMET MIXED PLATTER Skewer of each meat skewer+BBQ king prawn skewer, served with salad, hommus & garlic.	
	CHARCOAL CHICKEN Half chicken from the charcoal, served with salad, hommus & garlic.	
	LAMB CUTLETS Marinated lamb cutlets (Garlic Sauce) served with rice & salad.	
	LAMB RIBS Marinated lamb ribs (BBQ Sauce) served with rice & salad.	
	BONELESS CHICKEN THIGHS Boneless chicken thighs cooked on the charcoal served with rice and salad.	
	OPTION AVAILABLE: SPICY OR REGULAR	
	ALL CHARCOAL MEALS ARE SERVED WITH YOUR CHOICE OF RICE OR CHIPS	
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CHICKEN SHAWARMA



MAINS

	VEGETARIAN PLATTER A combination platter of falafel, sambousik & stuffed vine leaves.	25
Top Pick	KAFTA WITH TAHINI SAUCE (MINCED BEEF) Ground beef marinated with onion, parsley, spices & tahini sauce.	25
	LAHM MASHWI - 3 SKEWERS PER SERVE Specially marinated lamb pieces charcoaled on skewers.	25
	KAFTA - 3 SKEWERS PER SERVE (MINCED BEEF) Minced beef, mixed with parsley, onion & our special spices.	25
○Top Pick	LAMB SHAWARMA Shredded lamb marinated in our special spices & mixed herbs, served with tahini.	28
	CHICKEN SHAWARMA Shredded chicken marinated in our spices & mixed herbs, served with garlic sauce.	28
	SPICY MARINATED LAMB - 3 SKEWERS PER SERVE	25
	LAMB SHANK RICE ONE PIECE	25

32

TWO PIECES

MAINS

OKRA WITH LAMB

28

Okra cooked with lamb and red sauce, served with white rice.

Top LAMB MANSAF

28

Lebanese style braised Lamb, served with mixed nuts & rice.

CHICKEN MANSAF

28

Lebanese style braised chicken, served with mixed nuts & rice.





SHEIKH MAHSHI

28

Lebanese style braised chicken, served with mixed nuts & rice.

Pick FASOULIA

28

Butter beans cooked with lamb & red sauce, served with rice.

CHICKEN CURRY

28

Skinless chicken pieces, season vegetables, spices & coconut cream, served with rice.

SEAFOOD

SAMKEH HARRA

30

Grilled barramundi fillets, served with our special tahini sauce & potato coriander.

BBQ KING PRAWNS

30

King Prawns BBQ'd using our special spices, served with rice, hommus & salad.

Pick CHARCOAL KING PRAWNS

30

Chopped parsley, tomatoes, shallots, mint, wheat, lemon & olive oil.





DESSERTS

CHOOSE FROM OUR RANGE OF TRADITIONAL HOMEMADE LEBANESE PASTRIES

BAKLAVA, BOORMA, CANARY'S NEST, HARISSA. LADIES FINGERS & TURKISH DELIGHT (EACH) 2.5

LEBANESE PASTRIES



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HOT DRINKS

COFFEE

FLAT WHITE	5
CAPPUCCINO	5
ESPRESSO	2
DOUBLE ESPRESSO	5
LONG BLACK	Ę
LEBANESE COFFEE	4
TEA	
BLACK OR HERBALTEA	4

COLD DRINKS / FRESH JUICES

SOFT DRINKS	4
LEBANESE LEMONADE	8
MANGO JUICE	10
AVOCADO JUICE	10
STDAWREDDY IIIICE	10

