

Manakish

Can be best described as flatbreads cooked with a range of traditional lebanese fillings.

Za'atar \$4.5

Delicious thyme mixed with sesame, sumac, oil & dried lime.

Cheese \$8.5

Traditional levantine "akkawi" cheese spread on dough & baked to perfection.

Za'atar & Cheese \$9

Best of both worlds.
Cheese topped with Za'atar.

Spinach & Cheese \$8.5

Spinach mix with zesty lemon and mixed spices & feta cheese mix.

Labneh \$10.5

Traditional creamy yogurt topped with tomato, cucumber & fresh mint.

Meat \$11

Topped with beef mince mix with shallots, fresh tomato & capsicum served with lemon or chilli.

Kafta \$14.5

Topped with beef mince mix with parsley, cheese, fresh tomato & mayo.

Soujouk & Cheese \$13

Dry, spicy and fermented sausage mince with cheese, pickles & fresh tomatoes.

Halloumi \$11

Served on a sesame bread with tomatoes and olives.

Shakshouka \$15

A flavourful stewed blend of ripe tomatoes, roasted capsicum, feta & coriander

Knefeh \$17

Knefeh baked on sesame bread with a cheese mix topped with toasted semolina served with rosewater syrup .

Add-ons

Olives I Cucumber I Tomato I Mint 0.5

Chorizo I Smoked salmon I Bacon I Avocado 5

Labneh 2.5

From the Kitchen

Eggs Your Way \$16.5

Choose your style of eggs on your choice of bread.

Soujouk eggs \$22

Fried eggs with soujouk served with fresh lebanese bread with fresh tomato slices & pickles.

Awarma Eggs \$25

Homemade lamb confit with eggs served with tradional lebanese bread.

Labneh Crumpet \$27

Crumpet with smashed avocado, labneh, crispy bacon with a drizzle of maple syrup & za'atar.

Fatteh \$23

Slow-cooked spiced chickpeas with crispy pita & tahini yogurt topped with noisette ghee & slivered almonds.

Hearty Foul Medamas \$23

Slow-cooked fava beans with lemon juice, garlic, olive oil , topped with fresh tomatoes & served with fresh lebanese bread.

Hummus with Awarma \$23

Homemade hummus topped with Awarma and slithered almonds

Oriental Breakfast \$28

Fried eggs, hummus, white cheese, Labneh, tomato, falafel za'atar, cucumber, mint, olives with fresh lebanese bread

Shakshouka \$28

Eggs in flavourful stewed blend of ripe tomatoes, roasted capsicum, feta & coriander on a fresh lebanese flatbread.

Benny Nest \$27

Poached eggs with avocado salmon dill smash & homemade hollandaise sauce on a phyllo nest.

Smashed Avocado \$26

Lemony avocado with mixed fresh mint & Coriander, feta, toasted soy mixed seeds on a sourdough & poached egg .

French Fries \$12

Roasted kaffir lime & mayo.

Sides

Extra egg I Hollandaise I Roasted tomato I Mushrooms 3.5
Chorizo I Soujouk I Smoked salmon I Bacon I Avocado 5
Butter I Jam I Labneh I Honey I Peanut Butter 2.5

From the Oven

Falafel Wrap \$16

Falafel, tahini dressing, tomatoes, parsley & turnips.

Famous Chicken \$17

Poached chicken breast with mixed cheese, tomatoes, pickles & homemade aioli dressing.

BLT with Cheese 14

Bacon, lettuce, tomatoes with cheese on fresh lebanese bread

A surcharge of 10% applies on weekends

Please inform us if you have any dietary requirements or allergies.