
BANQUETS

All banquets are served with Lebanese bread and crispy bread.

BANQUET 1 (min 2 ppl) \$55pp

Start with hommus, baba ghanouj and tabouleh.

Followed by falafel, sambousik, lamb cigars, and jawaneh.

For mains, shish tawook, shish kebab.

To finish off, Lebanese coffee.

BANQUET 2 (min 2 ppl) \$65pp

Start with hommus, baba ghanouj, labneh, tabouleh, fattoush.

Followed by falafel, sambousik, lamb cigars, jawaneh, vine leaves.

For mains, shish tawook, shish kebab, shish kafta.

To finish off, Turkish delight, baklava, mahallabiah,
and Lebanese coffee.

BANQUET 3 (min 2 ppl) \$75pp

Start with hommus, baba ghanouj, tabouleh, fattoush, kibbeh nayeh.

Followed by falafel, sambousik, lamb cigars, jawaneh, vine leaves.

For mains, shish tawook, shish kebab, shish kafta, lamb mansaff

To finish off, Turkish delight, baklava, mahallabiah,
and Lebanese coffee.

SALADS & SIDES

TABOULEH (V)

A fresh mix of parsley, tomato, onion, cracked wheat, dressed in olive oil and lemon juice

FATTOUSH SALAD (V)

Mixed garden salad with sumac, pomegranate and crispy bread

WILD ROCKET SALAD

Baby rocket, onion, cherry tomato, topped with parmesan cheese

SALATET AL-RAHEB (V.G)

Smoky chargrilled eggplant mixed with diced capsicum, tomato, onion, mint, and walnuts

KABEECE

Homemade cucumber, turnip, chilli, pickles, and black and green olives

FOTR (V.G)

Portobello mushroom sautéed with garlic, capsicum, pomegranate and fresh coriander

KIBBEH NAYEH

Fresh raw mince meat with Burghul and Lebanese spices

\$17

\$18

\$14

\$20

\$12

\$18

\$28

DIPS

All dips served with homemade Lebanese bread and crispy bread

HOMMUS (V.G)

Puréed chickpea mixed with tahini, garlic and lemon juice

\$17

BABA GHANOUJ (V.G)

Smoky chargrilled eggplant purée, mixed with tahini and lemon juice

\$17

LABNEH (V.G)

Thickened yoghurt with olive oil

\$14

DIPS PLATTER (V.G)

Our selection of dips to share.

Hommus, baba ghanouj, labneh, mixed pickles, Lebanese bread and crispy bread

\$26

HOT ENTREE

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| FALAFEL (V.G) Spicy croquettes made from beans, chickpeas, garlic, onion and tahini sauce | \$18 (6pc) | BATATA HARRA Potato fried with fresh coriander, garlic and spices | \$18 |
| LAMB CIGARS Lean minced lamb, onion, herbs and spices rolled into filo pastry | \$20 (4pc) | MA'ANEK Grilled spiced lamb sausage with lemon and sumac | \$22 (8pc) |
| SAMBOUSIK Filo pastry filled with cheese and herbs | \$18 (5pc) | CHARGRILLED CHICKEN WINGS Double chargrilled, dressed with traditional herbs, garlic and lemon juice | \$17 (8pc) |
| HALLOUMI Pan-fried halloumi cheese served with salad, tomato and almonds | \$19 (5pc) | SOUDA DAJAJ Sautéed chicken liver with onion, garlic, lemon and pomegranate sauce | \$18 |
| HOMMUS BI LAHMI Finely sliced marinated lamb fillet on hommus | \$22 | FRIES | \$12 |
| FRIED KIBBEH Egg-shaped minced lamb, cracked wheat and onion | \$22 (5pc) | | |
| VINE LEAVES Fragrant rice and vegetables rolled in vine leaves | \$18 (8pc) | | |
| ZAHRA Shallow-fried cauliflower dusted with cumin served with tahini sauce | \$19 | | |

MAIN OR A LA CARTE

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| SHISH TAWOOK Marinated chargrilled chicken breast with garlic lemon. Served with rice and salad | \$34 | QUAIL Chargrilled quail marinated, dressed with fresh lemon, garlic and coriander | \$32 |
| SHISH KEBAB Marinated chargrilled lamb fillet. Served with rice and salad | \$36 | MORROCAN LAMB Lamb stew with spicy Morrocan flavours. Served with rice | \$34 |
| KAFTA HALABI Marinated chargrilled minced lamb. Served on bed of eggplant and tahini sauce | \$34 | MARIA LAMB Marinated mince with veggies, charcoal grilled on pita bread. Served with yogurt | \$25 |
| MIX CHARGRILLED PLATTER A selection of lamb, chicken, kafta. Served with rice and salad | \$36 | LAMB CUTLETS Marinated charcoal grilled cutlets. Served with rice, salad and demi glace sauce | \$39 (5pc) |
| CHICKEN SHAWARMA Shredded chicken fillet marinated with Lebanese herbs and spices. Served with chips, pickles and garlic sauce | \$32 | MEAT BOARD (Enough for 2) Selection of 2 lamb skewers, 2 chicken skewers, 2 kafta skewers, 4 lamb cutlets, 6 chicken wings. Served with chips | \$90 |
| FAROJ MESHWEE Chargrilled open whole chicken, marinated in Lebanese spices and herbs. Served with chips and garlic sauce | \$36 | CHICKEN PARMIGIANA Crumbed breast chicken topped with neapolitana sauce and mozzarella cheese. Served with chips | \$28 |
| MOUSAKA'A Oven baked eggplant with garlic, onion, tomato and hint of chilli. Served with yellow rice | \$28 | MINT KAFTA Marinated mince lamb with lemon juice, garlic and fresh mint. Served with rice and salad | \$34 (4pc) |
| LAMB MANSAFF Marinated double cooked lamb legs. Served with red sauce, topped with almonds and sultanas | \$33 | CHICKEN MUSHROOM Marinated chicken breast pieces, cooked with a cream sauce, mushrooms and vegetables. Served with rice | \$34 |

SEAFOOD & KIDS

ZA'ATER CALAMARI

\$24

Grilled calamari with garlic, za'ater and pomegranate sauce with a salad garnish

SAMKEH HARRA

\$38

Fresh wild barramundi fillet topped with tahini sauce chopped fresh coriander and roasted walnuts

KRAIDIS

\$39

Chargrilled Australian prawns.
Served with coriander sauce and vegetable salad

SCALLOPS

\$38

Sautéed scallops with leek, onion, fresh coriander and lemon juice.
Served with chips and salad

SAMAK MAKLY

\$48

(Enough for 2)

(10pc)

Fresh silver whiting fish, marinated and fried.

SEAFOOD BASKET (fried)

\$55

Prawns, scallops, fish and calamari.
Served with chips and cocktail sauce

KIDS MEALS

CHICKEN NUGGETS & CHIPS

\$16

CHIPS

\$12

POTATO WEDGES

\$12

CHICKEN WINGS & CHIPS

\$18