

## BANQUETS

All banquets are served with Sample Lebanese bread and crispy bread.

### BANQUET 1 (MIN 3 PPL) **\$59 PP**

**Start with** hummus dip, baba ghannouj dip, fattoush.

**Followed by** chicken wings, cheese cigars, Lamb cigars.

**For mains** chicken skewers, kofta skewers, lamb skewers.

**To finish off** Lebanese coffee.

### BANQUET 2 (MIN 2 PPL) **\$69 PP**

**Start with** hummus dip, baba ghannouj dip, labneh dip, fattoush, tabbouleh.

**Followed by** chicken wings, cheese cigars, lamb cigars, batata harra.

**For mains** lamb skewers, chicken skewers, kofta skewers.

**To finish off** Lebanese sweets and Lebanese coffee.

### BANQUET 3 (MIN 4 PPL) **\$79 PP**

**Start with** hummus dip, baba ghannouj dip, labneh dip, vine leaves, kibbeh nayeh, tabbouleh, fattoush.

**Followed by** makanek, chicken wings, cheese cigars, lamb cigars, batata harra.

**For mains** lamb skewers, chicken skewers, kofta skewers, lamb mansaf.

**To finish off** Lebanese sweets and Lebanese coffee.

## MAIN PLATTERS

<b>Nafoura Mix Platter</b>	<b>\$42</b>
1 Lamb skewer, 1 Kofta skewer, 1 Tawook skewer, 1 Lamb Cutlet. Served with rice, grilled tomato, onion, garlic dip.	
<b>Lamb Platter (GF)</b>	<b>\$40</b>
3 Lamb skewers served with rice, grilled tomato, onion.	
<b>Tawook Platter (GF)</b>	<b>\$34</b>
3 Chicken skewers served with rice, grilled tomato, onion, garlic dip.	
<b>Kofta Platter (GF)</b>	<b>\$36</b>
3 Kofta skewers served with rice, grilled tomato, onion.	
<b>Lamb Cutlets (5 pcs)</b>	<b>\$48</b>
Charcoal-grilled lamb cutlets served with chips, salad & BBQ sauce.	
<b>Chicken Parmigiana</b>	<b>\$28</b>
Breaded chicken topped with Napoli sauce, melted cheese. Served with chips & salad.	
<b>Chicken Shawarma Platter (DF)</b>	<b>\$34</b>
Grilled sliced chicken with spices, served with chips, salad & garlic dip.	
<b>Lamb Shawarma Platter (DF)</b>	<b>\$38</b>
Grilled lamb slices with tahini sauce. Served with chips & salad.	
<b>Vegetarian Platter (V)</b>	<b>\$38</b>
Falafel, Batata Harra, Zahra, Cheese Sambousek, Vine Leaves & Grilled Halloumi. Served with mixed salad.	
<b>Nafoura Meat Board (GF) (Serves 2)</b>	<b>\$99</b>
2 Lamb skewers, 2 Tawook skewers, 2 Kofta skewers, 2 Lamb Cutlets, 6 Wings. Served with chips, salad & grilled vegetables.	
<b>Chargrilled Quail</b>	<b>\$32</b>
Grilled quail marinated in lemon garlic coriander.	
<b>Farouj Meshwee</b>	<b>\$48</b>
Chargrilled open whole chicken, marinated in Lebanese spices and herbs. Served with chips and garlic sauce.	
<b>Lamb Mansaf</b>	<b>\$38</b>
Marinated double cooked lamb legs. Served with red sauce, topped with almonds and sultanas.	
<b>Extra Skewers:</b>	
Lamb — \$14 • Tawook — \$10 • Kofta — \$10 • Lamb Cutlet — \$14	



# AL NAFOURA

LEBANESE CUISINE

## SEAFOOD

<b>Sizzling King Prawns (8 pcs)</b> Pan-fried with butter, garlic and lemon juice. Served with chips & garlic lemon sauce.	<b>\$36</b>
<b>Sizzling Scallops (8 pcs)</b> Pan-fried with butter, garlic, coriander & lemon juice. Served with chips & garlic lemon sauce.	<b>\$36</b>
<b>Samak Maqli (8 pcs)</b> Fried silver whiting fish with salad, chips, tahini & garlic lemon sauce.	<b>\$40</b>
<b>Samkeh Harra (GF)</b> Grilled barramundi fillet topped with tahini, coriander & walnuts. Served with rice.	<b>\$42</b>
<b>Nafoura Seafood Board</b> 6 silver whiting, 8 king prawns, 6 scallops, 6 calamari. Served with chips, tartar & garlic lemon sauce.	<b>\$99</b>

## COLD MEZZA

<b>Nafoura Mix Dips (V)</b> Hummus, BabaGhannouj, Labneh. Served with fried bread.	<b>\$28</b>
<b>Hummus Dip (VG / DF / GF)</b> Blend of chickpeas, lemon juice and tahini, topped with olive oil.	<b>\$17</b>
<b>Baba Ghannouj (VG / DF / GF)</b> Char-grilled eggplant, tahini, lemon juice & garlic, topped with olive oil.	<b>\$17</b>
<b>Labneh Dip (V / GF)</b> Strained yogurt with dried mint, topped with olive oil.	<b>\$16</b>
<b>Muhammara Dip (VG / DF)</b> Roasted red capsicum blended with walnuts, tahini, pomegranate molasses, breadcrumbs & spices.	<b>\$20</b>
<b>Garlic Dip</b> Homemade garlic dip with lemon juice.	<b>\$14</b>
<b>Vine Leaves (VG / DF)</b> Stuffed with rice, herbs, lemon & olive oil.	<b>\$22</b>
<b>Kibbeh Nayeh</b> Minced raw lamb with burghul, traditional spices, topped with olive oil. Served with mint, onion & radish.	<b>\$28</b>
<b>Shanklish (V)</b> Lebanese aged cheese topped with tomato, parsley & onion, drizzled with olive oil.	<b>\$20</b>
<b>Pickles &amp; Olives (VG / DF / GF)</b> Assorted Lebanese pickles & marinated olives.	<b>\$14</b>

## SALADS

<b>Tabouleh</b>	<b>\$18</b>
Finecut parsley, tomato, onion, burghul dressed in lemon juice & olive oil.	
<b>Armenian Salad</b>	<b>\$20</b>
Finely chopped tomatoes, cucumber, fresh mint, fresh garlic, lettuce, ground cumin, lemon juice & olive oil.	
<b>Fattoush</b>	<b>\$20</b>
Tomato, lettuce, cucumber, onion, radish, parsley dressed in homemade pomegranate sauce & olive oil. Topped with fried crispy Lebanese bread.	
<b>Rocket Salad</b>	<b>\$18</b>
Fresh baby rocket, sliced onions, tomatoes, sumac, lemon juice & olive oil.	
<b>Salatet Al Raheb</b>	<b>\$22</b>
Smoky char-grilled eggplant mixed with diced capsicum, tomato, onion, mint & walnuts.	

## HOT MEZZA

<b>Cheese Cigars (V) (4 pcs)</b> Crispy pastry rolls filled with mozzarella, feta, halloumi, herbs.	<b>\$20</b>
<b>Lamb Cigars (4 pcs)</b> Pastry rolls stuffed with minced lamb, onions, spices.	<b>\$22</b>
<b>Fried Kibbeh (4 pcs)</b> Bulgur & lamb shell filled with minced lamb, onion, pine nuts.	<b>\$22</b>
<b>Makanek</b> Lebanese sausages sautéed with pomegranate molasses, olive oil.	<b>\$22</b>
<b>Grilled Wings (8 pcs)</b> Marinated in garlic, lemon juice, olive oil.	<b>\$18</b>
<b>Fried coriander wings (8pcs)</b> Fried wings tossed with coriander , garlic, lemon, spices.	<b>\$18</b>
<b>Batata Harra (VG / DF / GF)</b> Diced potatoes with garlic, coriander, chili, lemon.	<b>\$18</b>
<b>Falafel (VG / DF / GF) (6 pcs)</b> Crispy Syrian-style falafel with tahini, pickles.	<b>\$18</b>
<b>Chips (VG / DF)</b> Served with tomato sauce.	<b>\$14</b>
<b>Wedges (V)</b> Served with sour cream, sweet chili sauce.	<b>\$16</b>
<b>Grilled Halloumi (V / GF)</b> Grilled halloumi with tomato, cucumber, olives.	<b>\$24</b>
<b>Hummus Bi Lahmi (GF)</b> Hummus topped with marinated lamb fillet, roasted pine nuts.	<b>\$24</b>
<b>Zahra (VG / DF)</b> Fried cauliflower dusted with cumin, served with tahini.	<b>\$20</b>
<b>Chicken Liver</b> Pan-cooked chicken livers with garlic, lemon, spices.	<b>\$20</b>
<b>Calamari Lemon Pepper</b> Crispy calamari tossed in lemon pepper. Served with tartar or aioli, chips.	<b>\$30</b>
<b>Bowl Of Rice</b> Homemade rice.	<b>\$10</b>

## KIDS MEAL

<b>Chicken Nuggets</b>	<b>\$16</b>
6 crispy nuggets served with chips, tomato sauce.	
<b>Mini Chicken Parmigiana</b>	<b>\$18</b>
Breaded chicken topped with Napoli sauce & cheese. Served with chips and salad.	
<b>Chicken wings with chips</b>	<b>\$18</b>
8 chicken wings. Served with chips and tomato sauce.	

## DESSERTS

<b>Knafeh (V)</b>	<b>\$14</b>
Shredded kunafapastry with cheese, topped with syrup, pistachios. Served with ice cream.	
<b>Nutella Knafeh (V)</b>	<b>\$16</b>
Kunafa pastry with cheese, Nutella sauce. Served with ice cream.	
<b>Pistachio Knafeh (V)</b>	<b>\$18</b>
Kunafa pastry with cheese, pistachio cream. Served with ice cream.	
<b>Qatayef Ashta (V)</b>	<b>\$8</b>
Cream-filled pancakes topped with rose syrup & pistachios.	
<b>Qatayef Walnut (V)</b>	<b>\$8</b>
Walnut-filled fried pancakes drizzled with syrup.	
<b>Baklava (V)</b>	<b>\$12</b>
Layers of filo pastry filled with ice cream & syrup.	
<b>Mahallabiah</b>	<b>\$12</b>
Homemade traditional Lebanese custard topped with syrup and pistachio nuts.	



# AL NAFOURA

LEBANESE CUISINE

## WAFFLES & CREPES

<b>Fettuccine Crepe</b> Sliced crepe with banana and strawberries, chocolate sauce, and ice cream.	\$18
<b>Crepe Roll</b> Fruit stuffed with your choice of sauce: Nutella • Biscoff • Pistachio.	\$18
<b>Crepe Chocolate</b> Classic crepe with Nutella.	\$16
<b>Sushi Crepe</b> Crepe stuffed with sliced banana and topped with chocolate sauce.	\$18
<b>Normal Waffle</b> Choice of sauce: Nutella • Biscoff • Pistachio Served with vanilla ice cream.	\$16
<b>Waffle Burger</b> Two layers of waffles with fruits and ice cream. Choice of sauce: Nutella • Biscoff • Pistachio.	\$20



AL NAFOURA  
LEBANESE CUISINE

# DRINKS

## FRESH JUICES

<b>Orange Juice (V / VG / DF / GF)</b> Freshly squeezed oranges, naturally sweet and refreshing.	\$12
<b>Pineapple Juice (V / VG / DF / GF)</b> Tropical and tangy, made with ripe pineapples.	\$16
<b>Apple Juice (V / VG / DF / GF)</b> Crisp and fresh green apple blend.	\$14
<b>Lemon Juice (V / VG / DF / GF)</b> Zesty and refreshing with natural lemon flavor.	\$15
<b>Watermelon Juice (V / VG / DF / GF)</b> Sweet and chilled watermelon juice.	\$14
<b>Carrot Juice (V / VG / DF / GF)</b> Freshly pressed carrots, full of natural sweetness.	\$14
<b>Detox Juice (V / VG / DF / GF)</b> Orange, lemon, and ginger blend for a healthy boost.	\$15
<b>Lemon Mint Juice (V / VG / DF / GF)</b> Classic Lebanese-style lemon and mint cooler.	\$15

## COCKTAILS

<b>Avocado Blend</b> Rich avocado with ashta, cashews, crushed pistachios & honey drizzle.	\$22
<b>Mexico Blend</b> Mango, avocado mix with condensed milk, topped with ashta, cashews & honey drizzle.	\$20
<b>Tahiti Blend</b> Strawberry, avocado layered with cream, topped with ashta, cashews & honey drizzle.	\$20
<b>Tropical</b> Fruit mix of avocado, banana, mango, strawberry, topped with ashta, cashews & honey drizzle.	\$20
<b>The Rock</b> Banana, mango & strawberry topped with ashta, cashews & honey drizzle.	\$20
<b>Nafoura Mocktail</b> Fruit, cream mix with Nutella, condensed milk & fresh cream.	\$25

(V)Vegetarian • (VG)Vegan • (GF)GlutenFree • (DF)DairyFree

## SMOOTHIES & MILKSHAKES

<b>Strawberry Mango</b> Refreshing blend of strawberries and mango.	\$15
<b>Strawberry Watermelon</b> Light and sweet mix of strawberries and watermelon.	\$15
<b>Strawberry Kiwi</b> Tangy and fruity blend of strawberries and kiwi.	\$15
<b>Mango</b> Smooth and creamy mango smoothie.	\$14
<b>Berry Banana</b> Mixed berries blended with banana for a balanced sweet flavor.	\$15
<b>Chocca Banana</b> Banana blended with chocolate for a rich, creamy taste.	\$15
<b>Passionfruit Mango</b> Tropical mix of mango and passionfruit.	\$16
<b>Mango Banana</b> Smooth blend of mango and banana.	\$15
<b>Signature Blend</b> Strawberry, mango & passionfruit blend.	\$16
<b>Mix Berry</b> Blend of assorted berries.	\$16
<b>Sour Kick</b> Lemon and kiwi for a refreshing tangy kick.	\$15
<b>Milkshakes</b> Flavors of your choice Vanilla • Chocolate • Caramel • Strawberry • Oreo • Blue Heaven	\$14

## ICED COFFEE

<b>Iced Latte (V)</b> Chilled espresso with milk & ice.	<b>\$8</b>
<b>Iced Mocha (V)</b> Chocolate, espresso, milk & ice, topped with whipped cream.	<b>\$8.5</b>
<b>Iced Caramel Latte (V)</b> Espresso with caramel, milk & ice, topped with cream.	<b>\$9</b>
<b>Iced Spanish Latte (V)</b> Sweet condensed milk & espresso over ice.	<b>\$9</b>
<i>\$1 Alternative Milk (Almond, Soy, Oat, Lactose Free)</i>	

## HOT DRINKS

<b>Short Black</b>	<b>\$4</b>
<b>Flat White</b>	<b>\$6</b>
<b>Cappuccino</b>	<b>\$6</b>
<b>Macchiato</b>	<b>\$6</b>
<b>Long Black</b>	<b>\$6</b>
<b>Café Latte</b>	<b>\$6</b>
<b>Mocha</b>	<b>\$6</b>
<b>Piccolo Latte</b>	<b>\$6</b>
<b>Baby Chino</b>	<b>\$6</b>
<b>Hot Chocolate</b>	<b>\$6</b>
<b>Chai Latte</b>	<b>\$7</b>
<b>Arabic Coffee (Serves 2)</b>	<b>\$6</b>

*\$1 Alternative Milk (Almond, Soy, Oat, Lactose Free)*

## TEA POTS

<b>Peppermint Earl Grey</b>	<b>\$6</b>
<b>Camomile Green Tea</b>	<b>\$6</b>
<b>Ginger Lemon English</b>	<b>\$6</b>
<b>Breakfast</b>	<b>\$6</b>

## COLD DRINKS

<b>Sparkling Water</b>	<b>\$6</b>
<b>Still Water</b>	<b>\$5</b>
<b>Soft Drinks</b>	<b>\$6</b>
Pepsi, Pepsi Max, Solo, 7Up, Sunkist, Lemonade, Coke, Coke Zero	
<b>Lemon, Lime &amp; Bitters</b>	<b>\$9</b>
<b>Iced Tea</b>	<b>\$7</b>
Peach, Mango, Lemon.	
<b>V Energy Bottle 365ml</b>	<b>\$6</b>
<b>Red Bull</b>	<b>\$6</b>
<b>Soft Drink Jug</b>	<b>\$14</b>
<b>Ayran Jug</b>	<b>\$18</b>
Traditional cold yoghurt-based beverage.	

## TAKE AWAY COFFEE

<b>SMALL</b>	<b>\$4</b>
<b>LARGE</b>	<b>\$6</b>



# AL NAFOURA

LEBANESE CUISINE

## ARGILEH

### TRADITIONAL FLAVOURS

DOUBLE APPLE

APPLE MINT

ORANGE MINT

WATERMELON MINT

LEMON MINT

GUM MINT

GRAPE MINT

BLUEBERRY MINT

MINT

### EXCLUSIVE FLAVOURS

ALNAFOURA LOVE NORMAL \$45 | FRESH \$50

LOVE 66 NORMAL \$45 | FRESH \$50

Double Apple (Nakhli) NORMAL \$55 | FRESH \$60

### PRICING

NORMAL HEAD \$40

FRESH HEAD \$45

PINEAPPLE HEAD \$80

### CHANGE HEAD

NORMAL HEAD \$35

FRESH HEAD \$40