

# SHORBAT

## LENTIL SOUP (SHORBET ADAS) (V)

*a rustic warm soup made from crushed lentil and cumin in hearty vegetable stock, garnished with crispy bread and lemon*  
\$8.00

# STARTERS

## MIXED COLD MEZZEH (V)

*a colorful array of our homemade dips; hummus, moutabel, mohammarah, babaganoush and tabouleh, made to order, and served with pita bread*  
\$23.00

## MIXED HOT MEZZEH

*a combination of falafel, cheese borek, spinach borek, sambousek and kibbeh (2 pieces each)*  
\$23.00

## VINE LEAVES (WARAK ANAB) (V)

*refreshing vine leaves filled with middle eastern herbed rice, tomato, parsley, mint, and onion slowly cooked for 3 hours with olive oil and lemon juice – 9 pieces*  
\$15.00

## GARLIC SPINACH (HINDBEH BIEL ZIET) (V)

*sautéed spinach with aromatic garlic and olive oil, garnished with a dash of yoghurt and crispy onion*  
\$14.00

## SHANKLISH (V)

*aged cheese with herbs, onion, fresh parsley and tomato with a sprinkle of olive oil*  
\$14.00

# SALADS

## FETA CHEESE SALAD (V)

*a vibrant medley of crunchy mixed romaine lettuce, cucumber, tomato and marinated feta cheese with dressing of olive oil and freshly squeezed lemon juice garnished with olives*  
small: \$8.00 / large: \$15.00

## TABOULEH (V)

*a light, uplifting salad of fine fresh parsley, burghul, onion and tomato salad with fresh lemon juice and olive oil dressing*  
small: \$9.00 / large: \$16.00

## FATTOUSH (V)

*refreshing cucumber, romaine lettuce, diced tomato and fresh mint with a dressing of freshly squeezed lemon juice and olive oil, garnished with pita croutons*  
small: \$8.00 / large: \$15.00

# HOMEMADE DIPS

*served with 1 complimentary basket of pita bread*

## HUMMUS (V)

*fine ground chickpeas with tahini sauce, garlic and lemon juice  
small: \$8.00 / large: \$14.00*

## HUMMUS BIL LAHAM

*the classic hummus topped with minced lamb and pine nuts  
small: \$10.00 / large: \$16.00*

## HUMMUS BEIRUTY (V)

*the classic hummus mixed with fine fresh tomato, green chili, parsley,  
pickled cucumber and cumin  
small: \$9.00 / large: \$15.00*

## LABNEH (V)

*light dip made out of yoghurt mixed with garlic and a hint of mint  
small: \$8.00 / large: \$14.00*

## MOUTABEL (V)

*smoked eggplant with tahini, garlic and lemon juice garnished with fresh pomegranate seeds  
small: \$8.00 / large: \$14.00*

## PUMPKIN MOUTABEL (V)

*pumpkin puree with tahini, garlic and lemon juice garnished with pomegranate and  
drizzle of olive oil  
\$14.00*

## LOUBIEH BIEL ZIET (V)

*long beans sautéed in olive oil with fresh tomato, green chili and onion served cold with pita bread  
\$14.00*

## BABAGHANOUSH (V)

*chargrilled eggplant, tomato, capsicum, onion, garlic, parsley garnished with fresh pomegranate  
seeds and pomegranate sauce  
small: \$8.00 / large: \$14.00*

## MOHAMMARA (V)

*roasted cashewnuts and harrisa (spicy chili paste) and a touch of cumin and lemon juice  
small: \$8.00 / large: \$14.00*

## MINT & CUCUMBER YOGHURT (V)

*Greek yoghurt seasoned with dry mint, walnuts, fresh cucumber and a drizzled of olive oil  
\$14.00*

## EXTRA PITA BREAD BASKET (V)

*\$1.80*

*Prices are subject to 10% Service Charge and 7% GST*

# HOT STARTERS

## CHEESE BOREK (ROKAKAT JEBNEH) (V)

*marinated feta and mozzarella cheese with herbs wrapped in pastry - 9pcs*  
\$13.00

## FALAFEL (V)

*chickpea and coriander patties served with tahini sauce - 6pcs*  
\$14.00

## SPINACH BOREK (FATAYER) (V)

*unique mix of spinach, onion and freshly roasted pine nuts marinated with zesty sumac (Arabic paprika), lemon juice and olive oil wrapped in pastry - 5pcs*  
\$13.00

## BIZRI MAKLI

*crispy seasoned white bait served with tahini sauce and lemon*  
\$15.00

## FOUL MODAMAS (V)

*slowly cooked fava beans and chickpeas laced with garlic and lemon garnished with fresh tomato, onion and a drizzle of olive oil*  
\$14.00

## SPICY CALAMARI

*deep fried calamari marinated in a spicy Mediterranean sauce served with homemade harrisa mayo*  
\$15.00

## SAMBOUSEK

*minced lamb marinated in yoghurt cooked in sumac mixed with onion and pine nuts, wrapped in homemade pastry - 5pcs*  
\$14.00

## ARAYES

*minced lamb marinated with special seasoning spread in Lebanese bread and charcoal grilled served with mint yoghurt*  
\$16.00

## MERGUEZ

*spicy grilled lamb or chicken sausages served with garlic sauce and homemade harrisa - 8pcs*  
\$16.00

## KIBBEH

*croquette of ground lamb meat and crushed wheat stuffed with pine nuts and minced lamb - 6pcs*  
\$15.00

## CHICKEN WINGS (JAWANEH)

*Arab style marinated chicken wings charcoal grilled to perfection served with homemade harrisa mayo - 8pcs*  
\$15.00

Prices are subject to 10% Service Charge and 7% GST

## ZAHRA (V)

*seasoned fried cauliflower served with tahini sauce*  
\$13.00

## BATATA HARRAH (V)

*potato wedges seasoned with garlic, harrisa and lemon juice*  
\$13.00

## HALLOUMI MESHWI (V)

*charcoal grilled halloumi cheese served on bed of rocket lettuce with spicy olives - 5pcs*  
\$15.00

## ZAATAR CHIPS (V)

*corn chips sprinkled with zaatar (Lebanese oregano) served with daqous (tomato sauce)*  
\$8.00

## GARLIC BREAD (V)

*oven baked Arabic bread topped with garlic sauce and sesame seeds*  
\$5.00

## ZAATAR BREAD (V)

*oven baked Arabic bread sprinkled with zaatar (Lebanese oregano)*  
\$5.00

## SPICY BREAD (V)

*oven baked Arabic bread sprinkled with harrisa, onion and parsley*  
\$5.00

## FRENCH FRIES BASKET (V)

*served with homemade harrisa mayo*  
\$7.50

## PITA BREAD WRAPS

*served with french fries and salad*  
\$18.00

## MINCED CHICKEN KOFTA KEBAB

*spread of garlic sauce, lettuce and fresh tomato*

## MINCED LAMB KOFTA KEBAB

*spread of hummus, onion and parsley, fresh tomato and lettuce*

## SHISH TAOUK

*spread of garlic sauce, lettuce and fresh tomato*

## FALAFEL (V)

*spread of tahini (sesame sauce), lettuce, fresh tomato, cucumber pickle, onion and parsley*

# CHARCOAL- GRILLED

## SHISH TAOUK

*grilled marinated chicken cubes on skewers served with saffron rice, grilled vegetables, babas and spicy bread*  
\$22.00

## JOOJEH (Iranian) KEBAB

*grilled chicken cubes marinated in saffron and lemon juice served with saffron rice, grilled vegetables, babas and spicy bread*  
\$22.00

## LAMB KABAB KISHKASH

*grilled minced lamb served on a bed of tomato sauce garnished with onion and parsley*  
\$25.00

## SHISH KEBAB

*grilled lamb cubes marinated in Middle Eastern spices served with saffron rice, grilled vegetables, babas and spicy bread*  
\$23.00

## LAMB CHOPS

*our famous air-flown Australian lamb chops served with rice and condiments - 3pcs*  
\$28.00

## KOFTA KEBAB

*grilled minced lamb flavored with spices served with saffron rice, grilled vegetables, babas and spicy bread*  
\$23.00

## KOFTA DIJAJ

*grilled minced spiced chicken served with saffron rice, grilled vegetables, babas and spicy bread*  
\$22.00

## MIX KOFTA KEBAB

*grilled minced lamb and chicken flavored with served with saffron rice, grilled vegetables, babas and spicy bread*  
\$22.00

## MIXED SKEWERS

*two of your favourites, half skewer shish kebab and half shish touk served with saffron rice, grilled vegetables, babas and spicy bread*  
\$23.00

## MIXED GRILL PLATTER

*the ultimate meat platter - 2 lamb chops, shish taouk, shish kebab, lamb and chicken kofta kebabs served with three sauces (homemade condiments harrisa, pickled cucumber and garlic sauce)*  
\$42.00

# SEAFOOD

## PRAWN KEBAB

*spicy prawns, chargrilled to perfection, served with garlic spinach -8pcs*  
\$31.00

## SEAFOOD KEBAB

*Lebanese style marinated fish and prawns charcoal grilled and served with garlic spinach*  
\$31.00

## FISH AND PRAWNS HARRAH SAUCE

*grilled fish and prawns in a spicy tomato sauce and garnished with crispy onion*  
\$33.00

## FISH AND PRAWN TAJIN TAHINI

*grilled fish and prawns served with tajin tahini sauce, garnished with golden crispy onion and pine nuts*  
\$33.00

# MAIN COURSES

## ROAST OUZI LAMB (15MIN)

*tenderly roasted lamb shank served with Arabic rice, cashew nuts and yoghurt sauce*  
\$28.00

## COUSCOUS ROYALE (15MIN)

*tender lamb shank, grilled marinated chicken and spicy lamb sausages, served on a bed of semolina with vegetable stew and homemade harrisa*  
\$29.00

## MOUSAKA (15MIN)

*oven baked layers of ground lamb, aubergine, potato and capsicum in a middle eastern herbed tomato sauce with mozzarella gratin*  
\$20.00

## SHIEK AL MAHSHI

*stuffed eggplant with minced lamb cooked in tomato sauce served with vermicelli rice and salad*  
\$20.00

## BAZALLEH STEW

*green peas, tomato and carrots slow cooked with sautéed beef and Lebanese spices served with vermicelli rice and salad*  
\$20.00

## BEEF SPINACH STEW

*sautéed beef and spinach with garlic and coriander in clear sauce served with vermicelli rice and salad*  
\$20.00

# VEGETARIAN MAIN COURSES

## ARTICHOKE STEW (V)

*artichoke hearts slow cooked with carrots, green peas and coriander served with vermicelli rice and salad*

\$20.00

## MOUSAKA (V)

*oven baked, luscious layers of aubergine, potato, capsicum and onion in a middle eastern tomato sauce with creamy mozzarella gratin*

\$19.00

## COUSCOUS KHOTHAR (V)

*a healthy serving of semolina (crushed wheat) served with vegetable stew and homemade harrisa*

\$19.00

## POTATO AND CAULIFLOWER STEW (V)

*hearty potato and cauliflower sautéed with onion, garlic and coriander cooked with tomato and aromatic spices served with vermicelli rice and salad*

\$19.00

# SIDE DISHES & CONDIMENTS

## SAFFRON RICE (V)

\$5.00

## VERMICELLI RICE(V)

\$5.00

## OUZI RICE

*fragrant rice cooked with lamb*

\$7.00

## YOGURT (V)

*fresh Greek yoghurt sauce*

\$2.50

## HARRISA (V)

*homemade spicy sauce*

\$1.00

## HARRISA MAYO, GARLIC SAUCE

\$1.00

## SET OF CONDIMENTS (V)

*homemade harrisa, harrisa mayo, garlic sauce and pickled cucumber*

\$2.00

# DESSERT

## UM ALI (mother of Ali) (V)

*sweet pastry soaked in with rose water, sugar and fresh milk,  
garnished with pistachio*

*\$9.50*

## MUHALABIYA (V)

*rose water and pistachio pudding*

*\$7.00*

## NAMOURA ICE CREAM (V)

*baked sweet semolina and shredded coconut cake served with ice cream*

*\$10.00*

## BAKLAWA (V)

*layered phyllo pastry stuffed with mixed nuts and covered with syrup*

*\$12.00 -5 pcs*

## ARTISAN MIDDLE EASTERN ICE CREAM (V)

*choice of 2 flavours of ice cream*

*saffron*

*dates*

*pistachio*

*\$7.00*