

LEBANESE MEZZE

Our menu is inspired by the culture of Middle Eastern Mezze, which embraces the social nature of eating and the power of food in bringing people together. The true experience of mezze is good food, good company and an excellent time shared by family and friends over a variety of small dishes served as appetizers, by forming a meal in itself or as a part of a multi-course banquet.

LEBANESE PICKLES – pickled vegetables, chillies & olives VEGAN, LOW GLUTEN HUMMUS – classic chickpea dip served with house baked pita VEGAN, LOW GLUTEN* 10.5 LABNE – yoghurt cheese dip with Za'atar served with house baked pita VEGAN, LOW GLUTEN* 10.5 LABNE – yoghurt cheese dip with Za'atar served with pita bread VEGETARIAN, LOW GLUTEN* 10.5 ARNABEET MEKLIEH – fried cauliflower & broccoli served with tahini sauce VEGAN, LOW GLUTEN 12.5 BATATA HARRA – diced potato sautéed with garlic, coriander, mixed spices & chilli VEGAN, LOW GLUTEN 12.5 SHANKLISH – a soft, herb encrusted cow's milk cheese, topped with finely diced tomato, spring onion, mint, olive oil & Sumac VEGETARIAN, LOW GLUTEN SHANKLISH – a soft, herb encrusted cow's milk cheese, topped with finely diced tomato, spring onion, mint, olive oil & Sumac VEGETARIAN, LOW GLUTEN SAMBOUSIK JIBNEH – pastry envelopes filled with spring onion, Fetta, haloumi & Ricotta cheese 13 VEGETARIAN FALAFEL – home-made served with pickled vegetables & tahini sauce VEGAN, LOW GLUTEN SAMBOUSIK – pastry envelopes filled with spiced lamb, onion & pinenuts, served with a pomegranate yoghurt dipping sauce HALOUMI FRIES– panko, rye & herb crumbed haloumi, drizzled with pomegranate molasses & served With spiced yoghurt VEGETARIAN BATENGAN BI FURN – eggplant, fresh tomatoes, chickpeas, capsicum, caramelized onion, crushed garlic with spiced yoghurt VEGETARIAN BATENGAN BI FURN – eggplant, fresh tomatoes, chickpeas, capsicum, caramelized onion, crushed garlic voinon, chilli & capsicum, drizzled with thini & pinenuts, served on a bed of Lebanese rice FROM THE GRILL MA'ANEK – Lebanese style cinnamon spiced sausage, drizzled with pomegranate molasses & served with made pinenuts, served on a bed of Lebanese rice FROM THE GRILL MA'ANEK – Lebanese style cinnamon spiced sausage, drizzled with pomegranate molasses & served with lemon LOW GLUTEN KAFTA – skewers of lamb mince mixed with onion, parsley & spices, grilled & served on Spanish onion and sumac LOW GLUTEN CHICK	LEBANESE RICE – side of jasmine rice cooked with	vermicelli noodles	7.5
BABA GHANOUSH – smokey eggplant dip served with house baked pita VEGETARIAN, LOW GLUTEN* 10.5 LABNE – yoghurt cheese dip with Za'dara served with pita bread VEGETARIAN, LOW GLUTEN* 12.5 LOUBIA – sautéed green beans with onion, garlic, tomato & olive oil VEGAN, LOW GLUTEN 12.5 BATATA HARRA – diced potato sautéed with garlic, coriander, mixed spices & chilli VEGAN, LOW GLUTEN 12.5 SHANKLISH – a soft, herb encrusted cow's milk cheese, topped with finely diced tomato, spring onion, mint, olive oil & sumac VEGETARIAN, LOW GLUTEN 13. SAMBOUSIK JIBNEH – pastry envelopes filled with spring onion, Fetta, haloumi & Ricotta cheese 14. VEGETARIAN 15. SAMBOUSIK – pastry envelopes filled with spring onion, Setta, haloumi & Ricotta cheese 16. SAMBOUSIK – pastry envelopes filled with spring onion & pinenuts, served with a pomegranate pogenty dipping sauce 17. KIBBEH MEKLIEH – a shell of ground lamb & burghal (cracked wheat), filled with onion, pinenuts & pogenty dipping sauce 18. HALOUMI FRIES– panko, rye & herb crumbed haloumi, drizzled with pomegranate molasses & served with spiced yoghurt VEGETARIAN 19. BATENGAN BI FURN – eggplant, fresh tomatoes, chickpeas, capsicum, caramelized onion, crushed garlic & Lebanese spices, oven baked and served with rice VEGAN OPTION, LOW GLUTEN OPTION 19. SAMEKI HARRA – fried barramundi layered with a finely chopped medley of walnuts, coriander, garlic, onion, chilli & capsicum, drizzled with tahini & pinenuts, served on a bed of Lebanese rice 18. MA'ANEK – Lebanese style cinnamon spiced sausage, drizzled with pomegranate molasses & served with lemon LOW GLUTEN 19. CHICKEN SKEWERS – marinated with garlic, lemon and a touch of chilli, served on Lebanese rice 19. SALAD 19. FATOUSH – tomato, parsley, cucumber, capsicum, radish, mint & fresh herbs, dressed with a zingy pomegranate vinaigrette & topped with crispy flatbread VEGAN 20. CHOCKEN SKEWERS – diced lamb, capsicum & onion on skewers, grilled and served with lemon juice & olive oil 20. SALAD 20. CHOCKEN SKEWERS – diced lamb, capsicum & onio	·		
LABNE – yoghurt cheese dip with Za'atar served with pita bread VEGETARIAN, LOW GLUTEN* 12.5 ARNABEET MEKLIEH – fried cauliflower & broccoli served with tahini sauce VEGAN, LOW GLUTEN 12.5 BATATA HARRA – diced potato sautéed with garlic, coriander, mixed spices & chilli VEGAN, LOW GLUTEN 12.5 SHANKLISH – a soft, herb encrusted cow's milk cheese, topped with finely diced tomato, spring onion, mint, olive oil & sumac VEGETARIAN, LOW GLUTEN 13. SAMBOUSIK JIBNEH – pastry envelopes filled with spring onion, Fetta, haloumi & Ricotta cheese 13. VEGETARIAN FALAFEL – home-made served with pickled vegetables & tahini sauce VEGAN, LOW GLUTEN 5AMBOUSIK – pastry envelopes filled with spiced lamb, onion & pinenuts, served with a pomegranate orgonyment dipping sauce KIBBEH MEKLIEH – a shell of ground lamb & burghal (cracked wheat), filled with onion, pinenuts & 15.5 spiced lamb, fried and served with a yoghurt dipping sauce HALOUMI FRIES– panko, rye & herb crumbed haloumi, drizzled with pomegranate molasses & served with spiced yoghurt VEGETARIAN BATENGAN BI FURN – eggplant, fresh tomatoes, chickpeas, capsicum, caramelized onion, crushed garlic & Lebanese spices, oven baked and served with rice VEGAN OPTION, LOW GLUTEN OPTION SAMEKI HARRA – fried barramundi layered with a finely chopped medley of walnuts, coriander, garlic, onion, chilli & capsicum, drizzled with tahini & pinenuts, served on a bed of Lebanese rice FROM THE GRILL MA'ANEK – Lebanese style cinnamon spiced sausage, drizzled with pomegranate molasses & served with lemon LOW GLUTEN KAFTA – skewers of lamb mince mixed with onion, parsley & spices, grilled & served on Spanish onion and sumac LOW GLUTEN KAFTA – stewers of lamb mince mixed with onion, parsley & spices, grilled & served on Lebanese rice FROM THE GRILL MA'ANEK – Lebanese style cinnamon spiced sausage, drizzled with pomegranate molasses & served with lemon Low GLUTEN KAFTA – skewers of lamb mince mixed with onion, parsley & spices, grilled & served on Lebanese rice SALAD FATOUSH – tomato, parsley,	HUMMUS – classic chickpea dip served with house baked pita VEGAN, LOW GLUTEN*		
ARNABEET MEKLIEH – fried cauliflower & broccoli served with tahini sauce VEGAN, LOW GLUTEN 12.5 LOUBIA – sautéed green beans with onion, garlic, tomato & olive oil VEGAN, LOW GLUTEN 12.5 SHANKLISH – a soft, herb encrusted cow's milk cheese, topped with finely diced tomato, spring onion, mint, olive oil & sumac VEGETARIAN, LOW GLUTEN SAMBOUSIK JIBNEH – pastry envelopes filled with spring onion, Fetta, haloumi & Ricotta cheese 13 VEGETARIAN FALAFEL – home-made served with pickled vegetables & tahini sauce VEGAN, LOW GLUTEN SAMBOUSIK – pastry envelopes filled with spiced lamb, onion & pinenuts, served with a pomegranate yoghurt dipping sauce KIBBEH MEKLIEH – a shell of ground lamb & burghal (cracked wheat), filled with onion, pinenuts & spiced lamb, fried and served with a yoghurt dipping sauce HALOUMI FRIES– panko, rye & herb crumbed haloumi, drizzled with pomegranate molasses & served with spiced yoghurt VEGETARIAN BATENGAN BI FURN – eggplant, fresh tomatoes, chickpeas, capsicum, caramelized onion, crushed garlic & Lebanese spices, oven baked and served with rice VEGAN OPTION, LOW GLUTEN OPTION SAMEKI HARRA – fried barramundi layered with a finely chopped medley of walnuts, coriander, garlic, onion, chilli & capsicum, drizzled with tahini & pinenuts, served on a bed of Lebanese rice FROM THE GRILL MA'ANEK – Lebanese style cinnamon spiced sausage, drizzled with pomegranate molasses & served with lemon LOW GLUTEN KAFTA – skewers of lamb mince mixed with onion, parsley & spices, grilled & served on Spanish onion and sumac LOW GLUTEN CHICKEN SKEWERS – marinated with garlic, lemon and a touch of chilli, served on Lebanese rice SALAD FATOUSH – tomato, parsley, cucumber, capsicum, radish, mint & fresh herbs, dressed with a zingy pomegranate winaigrette & topped with crispy flatbread VEGAN QUINOA TABOULI – parsley, cherry tomato, quinoa & spanish onion dressed with lemon juice & olive oil VEGAN, LOW GLUTEN ADD LOW GLUTEN BREAD* 4 YOGHURT SAUCE 3.5	BABA GHANOUSH – smokey eggplant dip served w	rith house baked pita VEGETARIAN, LOW GLUTEN*	10.5
LOUBIA – sautéed green beans with onion, garlic, tomato & olive oil VEGAN, LOW GLUTEN BATATA HARRA – diced potato sautéed with garlic, coriander, mixed spices & chilli VEGAN, LOW GLUTEN 12.5 SHANKLISH – a soft, herb encrusted cow's milk cheese, topped with finely diced tomato, spring onion, mint, olive oil & sumac VEGETARIAN, LOW GLUTEN SAMBOUSIK JIBNEH – pastry envelopes filled with spring onion, Fetta, haloumi & Ricotta cheese 13 VEGETARIAN FALAFEL – home-made served with pickled vegetables & tahini sauce VEGAN, LOW GLUTEN SAMBOUSIK – pastry envelopes filled with spiced lamb, onion & pinenuts, served with a pomegranate yoghurt dipping sauce KIBBEH MEKLIEH – a shell of ground lamb & burghal (cracked wheat), filled with onion, pinenuts & spiced lamb, fried and served with a yoghurt dipping sauce HALOUMI FRIES – panko, rye & herb crumbed haloumi, drizzled with pomegranate molasses & served with spiced yoghurt VEGETARIAN BATENGAN BI FURN – eggplant, fresh tomatoes, chickpeas, capsicum, caramelized onion, crushed garlic & Lebanese spices, oven baked and served with rice VEGAN OPTION, LOW GLUTEN OPTION SAMEKI HARRA – fried barramundi layered with a finely chopped medley of walnuts, coriander, garlic, onion, chilli & capsicum, drizzled with tahini & pinenuts, served on a bed of Lebanese rice FROM THE GRILL MA'ANEK – Lebanese style cinnamon spiced sausage, drizzled with pomegranate molasses & served with lemon LOW GLUTEN KAFTA – skewers of lamb mince mixed with onion, parsley & spices, grilled & served on Spanish onion and sumac LOW GLUTEN FATOUSH – tomato, parsley, cucumber, capsicum, radish, mint & fresh herbs, dressed with a zingy pomegranate vinaigrette & topped with crispy flatbread VEGAN QUINOA TABOULI – parsley, cherry tomato, quinoa & spanish onion dressed with lemon juice & olive oil VEGAN, LOW GLUTEN ADD LOW GLUTEN SALAD 5 POMEGRANATE YOGHURT SAUCE 3 3.5	LABNE – yoghurt cheese dip with Za'atar served wi	th pita bread VEGETARIAN, LOW GLUTEN*	10.5
BATATA HARRA – diced potato sautéed with garlic, coriander, mixed spices & chilli VEGAN, LOW GLUTEN SHANKLISH – a soft, herb encrusted cow's milk cheese, topped with finely diced tomato, spring onion, mint, olive oil & sumac VEGETARIAN, LOW GLUTEN SAMBOUSIK JIBNEH – pastry envelopes filled with spring onion, Fetta, haloumi & Ricotta cheese 13 VEGETARIAN FALAFEL – home-made served with pickled vegetables & tahini sauce VEGAN, LOW GLUTEN SAMBOUSIK – pastry envelopes filled with spiced lamb, onion & pinenuts, served with a pomegranate voghurt dipping sauce KIBBEH MEKLIEH – a shell of ground lamb & burghal (cracked wheat), filled with onion, pinenuts & 15.5 spiced lamb, fried and served with a yoghurt dipping sauce HALOUMI FRIES– panko, rye & herb crumbed haloumi, drizzled with pomegranate molasses & served with spiced yoghurt VEGETARIAN BATENGAN BI FURN – eggplant, fresh tomatoes, chickpeas, capsicum, caramelized onion, crushed garlic & Lebanese spices, oven baked and served with rice VEGAN OPTION, LOW GLUTEN OPTION SAMEKI HARRA – fried barramundi layered with a finely chopped medley of walnuts, coriander, garlic, onion, chilli & capsicum, drizzled with tahini & pinenuts, served on a bed of Lebanese rice FROM THE GRILL MA'ANEK – Lebanese style cinnamon spiced sausage, drizzled with pomegranate molasses & served with lemon LOW GLUTEN KAFTA – skewers of lamb mince mixed with onion, parsley & spices, grilled & served on Spanish onion and sumac LOW GLUTEN CHICKEN SKEWERS – marinated with garlic, lemon and a touch of chilli, served on Lebanese rice SALAD FATOUSH – tomato, parsley, cucumber, capsicum, radish, mint & fresh herbs, dressed with a zingy pomegranate vinaigrette & topped with crispy flatbread VEGAN QUINOA TABOULI – parsley, cherry tomato, quinoa & spanish onion dressed with lemon juice & olive oil VEGAN, LOW GLUTEN ADD LOW GLUTEN ADD LOW GLUTEN BREAD* 4 YOGHURT SAUCE 3.5	ARNABEET MEKLIEH – fried cauliflower & broccoli	served with tahini sauce VEGAN, LOW GLUTEN	12.5
SHANKLISH — a soft, herb encrusted cow's milk cheese, topped with finely diced tomato, spring onion, mint, olive oil & sumac VEGETARIAN, LOW GLUTEN SAMBOUSIK JIBNEH — pastry envelopes filled with spring onion, Fetta, haloumi & Ricotta cheese 13 VEGETARIAN FALAFEL — home-made served with pickled vegetables & tahini sauce VEGAN, LOW GLUTEN 14.5 SAMBOUSIK — pastry envelopes filled with spiced lamb, onion & pinenuts, served with a pomegranate yoghurt dipping sauce KIBBEH MEKLIEH — a shell of ground lamb & burghal (cracked wheat), filled with onion, pinenuts & spiced lamb, fried and served with a yoghurt dipping sauce HALOUMI FRIES— panko, rye & herb crumbed haloumi, drizzled with pomegranate molasses & served with spiced yoghurt VEGETARIAN BATENGAN BI FURN — eggplant, fresh tomatoes, chickpeas, capsicum, caramelized onion, crushed garlic & Lebanese spices, oven baked and served with rice VEGAN OPTION, LOW GLUTEN OPTION SAMEKI HARRA — fried barramundi layered with a finely chopped medley of walnuts, coriander, garlic, onion, chilli & capsicum, drizzled with tahini & pinenuts, served on a bed of Lebanese rice FROM THE GRILL MA'ANEK — Lebanese style cinnamon spiced sausage, drizzled with pomegranate molasses & served with lemon LOW GLUTEN KAFTA — skewers of lamb mince mixed with onion, parsley & spices, grilled & served on Spanish onion and sumac LOW GLUTEN CHICKEN SKEWERS — adiced lamb, capsicum & onion on skewers, grilled and served on Lebanese rice SALAD FATOUSH — tomato, parsley, cucumber, capsicum, radish, mint & fresh herbs, dressed with a zingy pomegranate vinaigrette & topped with crispy flatbread VEGAN QUINOA TABOULI — parsley, cherry tomato, quinoa & spanish onion dressed with lemon juice & olive oil VEGAN, LOW GLUTEN ADD LOW GLUTEN BREAD* 4 YOGHURT 3 QUINOA — vegan, low gluten 5 POMEGRANATE YOGHURT SAUCE	LOUBIA – sautéed green beans with onion, garlic, t	omato & olive oil <i>VEGAN, LOW GLUTEN</i>	12.5
mint, olive oil & sumac VEGETARIAN, LOW GLUTEN SAMBOUSIK JIBNEH – pastry envelopes filled with spring onion, Fetta, haloumi & Ricotta cheese VEGETARIAN FALAFEL – home-made served with pickled vegetables & tahini sauce VEGAN, LOW GLUTEN SAMBOUSIK – pastry envelopes filled with spiced lamb, onion & pinenuts, served with a pomegranate ryoghurt dipping sauce KIBBEH MEKLIEH – a shell of ground lamb & burghal (cracked wheat), filled with onion, pinenuts & spiced lamb, fried and served with a yoghurt dipping sauce HALOUMI FRIES – panko, rye & herb crumbed haloumi, drizzled with pomegranate molasses & served with spiced yoghurt VEGETARIAN BATENGAN BI FURN – eggplant, fresh tomatoes, chickpeas, capsicum, caramelized onion, crushed garlic & Lebanese spices, oven baked and served with rice VEGAN OPTION, LOW GLUTEN OPTION SAMEKI HARRA – fried barramundi layered with a finely chopped medley of walnuts, coriander, garlic, onion, chilli & capsicum, drizzled with tahini & pinenuts, served on a bed of Lebanese rice FROM THE GRILL MA'ANEK – Lebanese style cinnamon spiced sausage, drizzled with pomegranate molasses & served with lemon LOW GLUTEN KAFTA – skewers of lamb mince mixed with onion, parsley & spices, grilled & served on Spanish onion and sumac LOW GLUTEN CHICKEN SKEWERS – marinated with garlic, lemon and a touch of chilli, served on Lebanese rice SALAD FATOUSH – tomato, parsley, cucumber, capsicum, radish, mint & fresh herbs, dressed with a zingy pomegranate vinaigrette & topped with crispy flatbread VEGAN QUINOA TABOULI – parsley, cherry tomato, quinoa & spanish onion dressed with lemon juice & olive oil VEGAN, LOW GLUTEN ADD LOW GLUTEN BREAD* 4 YOGHURT 3 QUINOA – vegan, low gluten 5 POMEGRANATE YOGHURT SAUCE 3.5	BATATA HARRA – diced potato sautéed with garlic,	coriander, mixed spices & chilli VEGAN, LOW GLUTEN	12.5
SAMBOUSIK JIBNEH – pastry envelopes filled with spring onion, Fetta, haloumi & Ricotta cheese **FEGETARIAN** FALAFEL – home-made served with pickled vegetables & tahini sauce VEGAN, **LOW GLUTEN** \$AMBOUSIK – pastry envelopes filled with spiced lamb, onion & pinenuts, served with a pomegranate polypoing sauce KIBBEH MEKLIEH – a shell of ground lamb & burghal (cracked wheat), filled with onion, pinenuts & 15.5 spiced lamb, fried and served with a yoghurt dipping sauce HALOUMI FRIES – panko, rye & herb crumbed haloumi, drizzled with pomegranate molasses & served with spiced yoghurt **VEGETARIAN** BATENGAN BI FURN – eggplant, fresh tomatoes, chickpeas, capsicum, caramelized onion, crushed garlic & Lebanese spices, oven baked and served with rice **VEGAN OPTION, **LOW GLUTEN OPTION** SAMEKI HARRA – fried barramundi layered with a finely chopped medley of walnuts, coriander, garlic, onion, chilli & capsicum, drizzled with tahini & pinenuts, served on a bed of Lebanese rice **FROM THE GRILL** MA'ANEK – Lebanese style cinnamon spiced sausage, drizzled with pomegranate molasses & served with lemon LOW GLUTEN KAFTA – skewers of lamb mince mixed with onion, parsley & spices, grilled & served on Spanish onion and sumac LOW GLUTEN CHICKEN SKEWERS – marinated with garlic, lemon and a touch of chilli, served on Lebanese rice **SALAD** CHICKEN SKEWERS – diced lamb, capsicum & onion on skewers, grilled and served on Lebanese rice **SALAD** FATOUSH – tomato, parsley, cucumber, capsicum, radish, mint & fresh herbs, dressed with a zingy pomegranate vinaigrette & topped with crispy flatbread **VEGAN** QUINOA TABOULI – parsley, cherry tomato, quinoa & spanish onion dressed with lemon juice & olive oil **VEGAN, LOW GLUTEN** ADD LOW GLUTEN BREAD**			13
FALAFEL – home-made served with pickled vegetables & tahini sauce VEGAN, LOW GLUTEN 14.5 SAMBOUSIK – pastry envelopes filled with spiced lamb, onion & pinenuts, served with a pomegranate yoghurt dipping sauce KIBBEH MEKLIEH – a shell of ground lamb & burghal (cracked wheat), filled with onion, pinenuts & spiced lamb, fried and served with a yoghurt dipping sauce HALOUMI FRIES— panko, rye & herb crumbed haloumi, drizzled with pomegranate molasses & served with spiced yoghurt VEGETARIAN BATENGAN BI FURN – eggplant, fresh tomatoes, chickpeas, capsicum, caramelized onion, crushed garlic & Lebanese spices, oven baked and served with rice VEGAN OPTION, LOW GLUTEN OPTION SAMEKI HARRA – fried barramundi layered with a finely chopped medley of walnuts, coriander, garlic, onion, chilli & capsicum, drizzled with tahini & pinenuts, served on a bed of Lebanese rice FROM THE GRILL MA'ANEK – Lebanese style cinnamon spiced sausage, drizzled with pomegranate molasses & served with lemon LOW GLUTEN KAFTA – skewers of lamb mince mixed with onion, parsley & spices, grilled & served on Spanish onion and sumac LOW GLUTEN CHICKEN SKEWERS – marinated with garlic, lemon and a touch of chilli, served on Lebanese rice SALAD FATOUSH – tomato, parsley, cucumber, capsicum, radish, mint & fresh herbs, dressed with a zingy pomegranate vinaigrette & topped with crispy flatbread VEGAN QUINOA TABOULI – parsley, cherry tomato, quinoa & spanish onion dressed with lemon juice & olive oil VEGAN, LOW GLUTEN ADD LOW GLUTEN BREAD* 4 YOGHURT 3 QUINOA – vegan, low gluten 5 POMEGRANATE YOGHURT SAUCE 3.5			
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KIBBEH MEKLIEH — a shell of ground lamb & burghal (cracked wheat), filled with onion, pinenuts & spiced lamb, fried and served with a yoghurt dipping sauce HALOUMI FRIES— panko, rye & herb crumbed haloumi, drizzled with pomegranate molasses & served with spiced yoghurt VEGETARIAN BATENGAN BI FURN — eggplant, fresh tomatoes, chickpeas, capsicum, caramelized onion, crushed garlic & Lebanese spices, oven baked and served with rice VEGAN OPTION, LOW GLUTEN OPTION SAMEKI HARRA — fried barramundi layered with a finely chopped medley of walnuts, coriander, garlic, onion, chilli & capsicum, drizzled with tahini & pinenuts, served on a bed of Lebanese rice FROM THE GRILL MA'ANEK — Lebanese style cinnamon spiced sausage, drizzled with pomegranate molasses & served with lemon LOW GLUTEN KAFTA — skewers of lamb mince mixed with onion, parsley & spices, grilled & served on Spanish onion and sumac LOW GLUTEN CHICKEN SKEWERS — marinated with garlic, lemon and a touch of chilli, served on Lebanese rice SALAD FATOUSH — tomato, parsley, cucumber, capsicum, radish, mint & fresh herbs, dressed with a zingy pomegranate vinaigrette & topped with crispy flatbread VEGAN QUINOA TABOULI — parsley, cherry tomato, quinoa & spanish onion dressed with lemon juice & olive oil VEGAN, LOW GLUTEN ADD LOW GLUTEN BREAD* 4 YOGHURT 3 QUINOA — vegan, low gluten 5 POMEGRANATE YOGHURT SAUCE 3.5	SAMBOUSIK – pastry envelopes filled with spiced lamb, onion & pinenuts, served with a pomegranate		
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SAMEKI HARRA – fried barramundi layered with a finely chopped medley of walnuts, coriander, garlic, onion, chilli & capsicum, drizzled with tahini & pinenuts, served on a bed of Lebanese rice FROM THE GRILL MA'ANEK – Lebanese style cinnamon spiced sausage, drizzled with pomegranate molasses & served with lemon LOW GLUTEN KAFTA – skewers of lamb mince mixed with onion, parsley & spices, grilled & served on Spanish onion and sumac LOW GLUTEN CHICKEN SKEWERS – marinated with garlic, lemon and a touch of chilli, served on Lebanese rice sALAD FATOUSH – tomato, parsley, cucumber, capsicum, radish, mint & fresh herbs, dressed with a zingy pomegranate vinaigrette & topped with crispy flatbread VEGAN QUINOA TABOULI – parsley, cherry tomato, quinoa & spanish onion dressed with lemon juice & olive oil VEGAN, LOW GLUTEN ADD LOW GLUTEN BREAD* 4 YOGHURT 3 QUINOA – vegan, low gluten 5 POMEGRANATE YOGHURT SAUCE 3.5		• • • •	19
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LAMB SKEWERS – diced lamb, capsicum & onion on skewers, grilled and served on Lebanese rice SALAD FATOUSH – tomato, parsley, cucumber, capsicum, radish, mint & fresh herbs, dressed with a zingy pomegranate vinaigrette & topped with crispy flatbread VEGAN QUINOA TABOULI – parsley, cherry tomato, quinoa & spanish onion dressed with lemon juice & olive oil VEGAN, LOW GLUTEN ADD LOW GLUTEN BREAD* 4 YOGHURT 3 QUINOA – vegan, low gluten 5 POMEGRANATE YOGHURT SAUCE 3.5	and sumac <i>LOW GLUTEN</i>		
FATOUSH – tomato, parsley, cucumber, capsicum, radish, mint & fresh herbs, dressed with a zingy pomegranate vinaigrette & topped with crispy flatbread VEGAN QUINOA TABOULI – parsley, cherry tomato, quinoa & spanish onion dressed with lemon juice & olive oil VEGAN, LOW GLUTEN ADD LOW GLUTEN BREAD* 4 YOGHURT 3 QUINOA – vegan, low gluten 5 POMEGRANATE YOGHURT SAUCE 3.5	CHICKEN SKEWERS – marinated with garlic, lemon and a touch of chilli, served on Lebanese rice		18.5
FATOUSH – tomato, parsley, cucumber, capsicum, radish, mint & fresh herbs, dressed with a zingy pomegranate vinaigrette & topped with crispy flatbread VEGAN QUINOA TABOULI – parsley, cherry tomato, quinoa & spanish onion dressed with lemon juice & olive oil VEGAN, LOW GLUTEN ADD LOW GLUTEN BREAD* 4 YOGHURT 3 QUINOA – vegan, low gluten 5 POMEGRANATE YOGHURT SAUCE 3.5	AMB SKEWERS – diced lamb, capsicum & onion on skewers, grilled and served on Lebanese rice		20.5
pomegranate vinaigrette & topped with crispy flatbread VEGAN QUINOA TABOULI – parsley, cherry tomato, quinoa & spanish onion dressed with lemon juice & olive oil VEGAN, LOW GLUTEN ADD LOW GLUTEN BREAD* 4 YOGHURT 3 QUINOA – vegan, low gluten 5 POMEGRANATE YOGHURT SAUCE 3.5		_	
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ADD LOW GLUTEN BREAD* QUINOA – vegan, low gluten 4 YOGHURT 5 POMEGRANATE YOGHURT SAUCE 3.5	pomegranate vinaigrette & topped with crispy flath	pread VEGAN	
ADD LOW GLUTEN BREAD* QUINOA – vegan, low gluten 4 YOGHURT 5 POMEGRANATE YOGHURT SAUCE 3.5	QUINOA TABOULI – parsley, cherry tomato, quinoa & spanish onion dressed with lemon juice & olive oil 16		
LOW GLUTEN BREAD* 4 YOGHURT 3 QUINOA – vegan, low gluten 5 POMEGRANATE YOGHURT SAUCE 3.5	VEGAN, LOW GLUTEN		
LOW GLUTEN BREAD* 4 YOGHURT 3 QUINOA – vegan, low gluten 5 POMEGRANATE YOGHURT SAUCE 3.5	ADD		
QUINOA – vegan, low gluten 5 POMEGRANATE YOGHURT SAUCE 3.5		VOCHURT	2
TOOINI — garric dip 3 SPICED TOURIUNI SAUCE 3.3			
TAHINI— sesame sauce 3	·		ر. ی



SET MEZZE

\$55 per person. Minimum 2 People.

Please advise of any dietary requirements. Vegetarian, Low Gluten & Vegan options available.

DIPS & BREAD hummus, labne & baba ghanoush with house baked pita bread

SAMBOUSIK pastry envelopes filled with spiced lamb, onion and pinenuts

HALOUMI FRIES panko, rye & herb crumbed haloumi, drizzled with pomegranate molasses

ARNABEET MEKLIEH fried cauliflower & broccoli with tahini sauce & lemon

FALAFEL home-made served with pickled vegetables & tahini sauce

strong

MA'ANEK Lebanese style cinnamon spiced sausage, drizzled with pomegranate molasses & served with lemon

CHOICE OF LAMB, CHICKEN OR KAFTA SKEWERS of jasmine rice cooked with vermicelli noodles

FATOUSH tomato, cucumber, capsicum, radish & fresh herbs, dressed with a zingy pomegranate vinaigrette & topped with crispy flatbread

DESSERT choice of Baklava, Knafeh, Mahalabia, Turkish Delight or Znoud el Sit

ALCOHOLIC BEVERAGES

ALCOHOLIC BEVERAGES		
ALMAZA PILSNER	10	
A pilsner style Lebanese beer, Almaza is light in colour with a crisp, clean taste of hops. Perfect for mezze. TURKISH DELIGHT COCKTAIL	20	
A simply delightful vodka martini combining the classic Turkish Delight flavours of chocolate and rosewater		
ARAK FAKRA	10 / 95	
An aniseed flavoured Lebanese liqueur, Arak is distilled for three months & is traditionally drunk with mezze, sipper course of the meal. Arak is diluted with water & served with ice	d over the	
FROM LEBANON'S BEKAA VALLEY		
CHATEAU KEFRAYA LES BRETECHES ROUGE 2018 12 / 52		
With a finely spiced nose of blackcurrant and cherry, it reveals silky tannins and generous red fruits flavour		
CHATEAU KEFRAYA LES BRETECHES ROSE 2017 12 / 52		
A fresh and light wine, bearing a limpid and pale pink robe		
CHATEAU KEFRAYA LES BRETECHES BLANC 2017 12 / 52	ı	
With a nose of white flowers, Les Bretèches combines intense refreshing notes of exotic fruits & citrus on the palate		
DESSERTS		
TURKISH DELIGHT assorted flavours of vanilla, almond and rosewater, covered in icing sugar	5	
LEBANESE STYLE BAKLAVA housebaked layers of filo pastry with rose water syrup & a sweet & crunchy cashew centre	5.5	
KNAFEH sweet cheese dessert, served warm & drizzled in rosewater syrup	7	
MAHALABIA orange blossom infused panna cotta, served with orange blossom syrup	7	
ZNOUD EL SIT crispy golden-brown pastry, filled with Ashtah, a type of lebanese cream, coated in rosewater syrup & topped with pistachio	10	
LEBANESE COFFEE Ahweh, traditional Lebanese coffee, is brewed on the stove top and served black and	4.5	