

Agraba

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 RICE – side of jasmine rice cooked with vermicelli noodles	7.5
LEBANESE PICKLES – pickled vegetables, chillies & olives VEGAN, LOW GLUTEN	9
HUMMUS – classic chickpea dip served with house baked pita VEGAN, LOW GLUTEN*	10.5
BABA GHANOUSH – smokey eggplant dip served with house baked pita VEGETARIAN, LOW GLUTEN*	10.5
LABNE – yoghurt cheese dip with Za'atar served with pita bread VEGETARIAN, LOW GLUTEN*	10.5
ARNABEET MEKLIH – 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
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	14.5
SAMBOUSIK – pastry envelopes filled with spiced lamb, onion & pinenuts, served with a pomegranate yoghurt dipping sauce	15
KIBBEH MEKLIH – a shell of ground lamb & burghal (cracked wheat), filled with onion, pinenuts & spiced lamb, fried and served with a yoghurt dipping sauce	15.5
HALOUMI FRIES – panko, rye & herb crumbed haloumi, drizzled with pomegranate molasses & served with spiced yoghurt VEGETARIAN	16.5
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	22.5
FROM THE GRILL	
MA'ANEK – Lebanese style cinnamon spiced sausage, drizzled with pomegranate molasses & served with lemon LOW GLUTEN	12
KAFTA – skewers of lamb mince mixed with onion, parsley & spices, grilled & served on Spanish onion and sumac LOW GLUTEN	16.5
CHICKEN SKEWERS – marinated with garlic, lemon and a touch of chilli, served on Lebanese rice	18.5
LAMB SKEWERS – diced lamb, capsicum & onion on skewers, grilled and served on Lebanese rice	20.5
SALAD	
FATOUSH – tomato, parsley, cucumber, capsicum, radish, mint & fresh herbs, dressed with a zingy pomegranate vinaigrette & topped with crispy flatbread VEGAN	14
QUINOA TABOULI – parsley, cherry tomato, quinoa & spanish onion dressed with lemon juice & olive oil VEGAN, LOW GLUTEN	16
ADD	
LOW GLUTEN BREAD*	4
QUINOA – vegan, low gluten	5
TOUM – garlic dip	3
TAHINI – sesame sauce	3
YOGHURT	3
POMEGRANATE YOGHURT SAUCE	3.5
SPICED YOGHURT SAUCE	3.5

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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 MEKLEH fried cauliflower & broccoli with tahini sauce & lemon

FALAFEL home-made served with pickled vegetables & tahini sauce

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

ALMAZA PILSNER

A pilsner style Lebanese beer, Almaza is light in colour with a crisp, clean taste of hops. Perfect for mezze.

10

TURKISH DELIGHT COCKTAIL

A simply delightful vodka martini combining the classic Turkish Delight flavours of chocolate and rosewater

20

ARAK FAKRA

An aniseed flavoured Lebanese liqueur, Arak is distilled for three months & is traditionally drunk with mezze, sipped over the course of the meal. Arak is diluted with water & served with ice

10 / 95

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

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 strong

4.5