

TERWIKA (BREAKFAST)

SOURDOUGH | FRUIT TOAST | GLUTEN FREE

W/ Jam | Peanut butter | Vegemite | Nutella 6.5

OLD SCHOOL TOASTIE

Smoked ham, cheese, tomato 8.5

EGGS ON TAOST (Turkish | Lebanese bread | sourdough | gluten free) BAGEL | CRIOSSANT

Your choice of poached, scrambled, fried -add bacon \$3 10.5

JADOLLI (GF)

Poached eggs, twisted cheese, avocado, cherry tomatoes, spinach w/ pomegranate dressing 15.5

FATTEH

Poached chick peas, pine nuts, yogurt, lemon juice, olive oil, mint & roasted bread 13.5

AL BOSHA (GF)

Pan-fried lamb slithers, hummus, olive oil, pine nuts, watercress & cos salad 16.5

ZARIHA (smashed vegan) (GF) (V)

Sweet potato, Swiss mushrooms, tomato, broccolini, asparagus, avocado, granola w/ hummus 17.5

SOJUK (GF)

Stirred egg, soujuk, caramelized onion & coriander w/ tahini & herb tomato puree -add potato \$3 16.5

FUL M'DAMAS (GF) (V)

Warm fava beans infused w/ light garlic, lemon, olive oil, mint, tomatoes, onion, parsley 14.5

ZEIN'S SMASHED AVO' (GF)

Poached eggs, avocado, goats fetta, cherry tomatoes, pomegranate seeds w/ sumac spice 17.5

MOHRABIA BOWL (GF)

Coriander, parsley, broccolini, avocado, sunflower seeds & fetta w/salmon & poached egg 18.5

TRADITIONAL LEBANESE BREAKY (GF)

Fried eggs, tomatoes, cucumber, olives, labni w/ sausage 15.5

ZEIN'S PANCAKES

Mixed berry/ Strawberry & Nutella/ Banana, cinnamon & maple syrup – All served w/ Ice-cream 12.5

AL FAWAKI (ACAI BOWL) (GF) (V)

Acai berry blend with banana, coconut, granola nuts & seasonal fruits 17.5

BIG BREAKY

Eggs of your choice w/ haloumi, roast tomatoes, hash brown, bacon, soujuk & Swiss mushroom 19.5

THE BIG ONE (two or more)

two eggs p.p, smashed avocado, haloumi, cherry tomatoes, Swiss mushrooms, baked beans,

Bacon, Lebanese sausages, hash browns, labni & mini pancakes 24.5 p.p

SIDES

EGG | BACON | SOJUK | FETTA | HASH BROWN | SWISS MUSHROOM | TOMATOES | HUMMUS | BAKED BEANS |
HALOUMI | SAUSAGES | AVOCADO 3 SALMON | 5

(GF) – GLUTENFREE | (V.O) VEGAN OPTION | (V) VEGEN

ENTRÉES

MEZZA

Selection of Lebanese delicacies; optional (veggie)-(meat) (Mixed mezza, 29.5) **(GF)** 17.5

HALOUMI

Grilled haloumi steak w/ lemon olive tilma beard & watercress 15.5

MA, ANEK (Lamb sausages)

Grilled Lebanese sausages served w/ watercress, rocket tahini & chilli salsa **(GF)** 15.5

ASSBI DAJAJ (Chicken liver)

Grilled Chicken liver with sautéed onions, garlic & lemon juice paste **(GF)** 14.5

LAHME MATBOUKHA (Meatballs)

Braised Lebanese styled meatballs w/ onion, tomatoes, capsicum, couscous & baby endive 16.5

KIBBE

Crushed wheat, lean lamb, mince, onion, pine nuts, herbs, spices & goat yogurt 15.5

FALAFEL

Falafel patties, our own condiments, coriander & tahini salsa **(GF)** 16.5

MALFOUF MAHSHI (Cabbage roll)

Baked Cabbage rolls filled w/ rice, chick peas, onion, lemon, garlic & olive oil dressing **(GF)** 15.5

LOUBYEH (Beans)

Green beans cooked w/ tomatoes, onion & mixed spices on rocket & Shanklish cheese **(GF)** 14.5

SAMBOOSIK

Cheese & spinach pastry on salad with chilli & soya mayo 15.5

BEMI (Okra)

Pot stirred okra with onion, tomatoes, basil & chick peas served on a watercress **(GF)** 14.5

ARNABEET (Cauliflower)

Shallow fried cauliflower served w/spinach, rocket, coriander, tahini, chilli & sauce **(GF)** 14.5

BATENJEN MAHSHI (Stuffed eggplant)

Baked eggplant filled with rice, chickpeas, roasted pine nuts & served with tomato salsa **(GF)** 15.5

QUINOA PATTIE

Quinoa, potatoes, peas, zucchini, chick peas, herbs & spices served with soya mayo **(GF)** 15.5

PUMPKIN KIBBEE

Pumpkin, chick peas, onion, fetta, spinach & pomegranate dressing 15.5

WARAK AREESH (Vine leaves)

Vine leaves filled w/ rice, served with hummus paste, lemon juice & mint **(GF)** 15



MAINS

DAJAJ MISHWEE (Chicken)

Marinated deboned 1/2 chicken served w/ potato puree & tabouli salad **(GF)** 23.5

RIZ A DJAJ (Rice)

Seasoned tenderloin chicken w/ soujuk & rice, roasted pine nuts, almonds & goat yogurt **(GF)** 19.5

LAHME MISHWEE (Grilled lamb loin)

Marinated grilled lamb loin with a side of roast potatoes & hummus **(GF)** 24.5

KAFTA MISHWEE

Mince Lamb patties w/ parsley, onion & spices, grilled with eggplant paste & traditional salad **(GF)** 23.5

GHANIM MISHWEE (Lamb fillet)

Grilled marinated lamb fillets w/ cous cous, chick peas, spinach & pomegranate molasses 26.5

FASSOULIA b' LAHEM (Braised beans)

White beans, onion, tomatoes, carrots, celery served w/ lamb stew **(GF)** 20.5

KRHIEN (Lamb shank)

Braised lamb shank in its own juice w/ potato puree & green beans **(GF)** 21.5

ZEIN'S BURGER

Lamb burger, haloumi cheese, tomatoes, cos lettuce, roast potatoes, relish & tahini **(GF on request)** 16.5

STEAK MISHWEE (Eye fillet)

Marinated grilled eye fillet w/ roast potatoes, green beans & tomato relish **(GF)** 29.5

Al mihzi (goat)

Braised baby goat served w/ own juice sautéed spinach & potato mash **(GF)** 27.5

BUTT AL Malak (duck)

Double roasted duck half with red beans spinach fennel with pomegranate & tahini salsa **(GF)** 27.5

KOUSSA MAHSHI (Stuffed zucchini)

White zucchini filled with rice, chickpeas, onion, tomatoes in a light tomato broth & goat yogurt **(GF)** 21.5

RIZ AL BISTEN (veggie rice)

Assorted fresh veg sautéed with Mediterranean rice served with tahini & pomegranate molasses **(GF)** 19.5

VEGGIE BURGER

braised mix veggie Pattie w/ lettuce haloumi cheese grilled tomato chilli relish mayo roast potato **(GF)** 17.5



MAINS

DAJAJ MALTOOT (Schnitzel) Double crumbed chicken breast w/ grilled halloumi, tomatoes, sautéed beans & harissa paste	22.5
KIBBEE B' SAYNIA Oven baked layered cracked wheat filled w/ lamb mince, pine nuts & onion with a side of tabbouli & goats yogurt	22.5
FARRI (Quail) Grilled marinated quail w/ tomatoes, rocket salad, chilli, relish & garlic paste (GF)	19.5
ASSORTED SEA FOOD PLATTER Marinated prawns, scallops, fish fillets, calamari & crab on a Lebanese style salad w/ garlic harissa paste & sweet mayo (GF)	36.5
SAMKEH HARRA (Barramundi) Grilled barramundi fillet, tahini, garlic, onion, coriander, parsley, almonds & pine nuts (GF)	28.5
ARADIS MISHWEE (Prawn) Grilled king prawns served w/ lemon, garlic, olive oil & a side salad	28.5
AHTABOOT (Calamari) Zaa'tar marinated grilled calamari, baby endive salad & soya mayo (GF)	19.5
MAHKAROUN (Spaghetti) Select marinated seafood tossed w/ spaghetti, chili, lemon & olive oil	22.5
Lunch banquet from 12-4pm	26.5 pp
Vegetarian	39.5 pp
Banquets for 2 or more	39.5 pp
Seafood banquets	55. pp

Refer to waiter for banquet menu



SALAD CHIOCE OF KAFTA, CHIKEN, LAMB, FALAFEL

All served w/Cucumber, olive, onion, tomato pickles &mix greens w/olive oil lemon dressing 17

TABOULI (GF)

Salad of parsley, tomatoes, mint, spring onion, lemon, olive oil & a hummus dip 16.5

FATTOUSH

Cos lettuce, radish, tomatoes, cucumber, capsicum, onion, pine nuts & crunchy bread 14.5

ASSALA (GF)

String cheese, endive, cherry tomatoes, cucumber, avocado, onion & a pomegranate dressing 16.5

SIDES

ROAST POTATOES (with herbs, lemon & garlic) 8.5

LABNI WITH OLIVE OIL (strained yogurt) 8.5

HAND-MADE CHIPS 8.5

HUMMUS DIP 8.5

HARISSA DIP 8.5

BABA GHANOUJ DIP 8.5

FUL M`DAMAS 8.5

LEBANESE SAUSAGES x4 7.5

OLIVES marinated in herbs & chilli 5

AVOCADO 4

SOYA MAYO 2

INDIVIDUAL ASSORTED PATTIES 2.5

Quinoa, kibbe, pumpkin kibbe, falafel, samboosik



DESSERT 11.5

MAHLBIYI

Light milk based custard with mixed berries & chocolate syrup **(GF)**

KNAFE

Cream cheese covered semolina crust with rose water syrup & clotted cream

HALAWAT AL JABON

Rolled semolina with sweet cheese, rose water & clotted cream

FATIRA

Puff pastry filled with chocolate cream & a pistachio crunch

QATAYEF

Light pastry filled with walnuts, honey syrup & vanilla cream

SOUFFLE

Orange & hazel syrup with pistachio ice-cream **(GF) 15 minute wait**

CREEM BRULE

light baked custard sugar caramelize with vanilla ice-cream

Bossa (ice cream)

Chocolate coated vanilla waffle ice-cream & mixed berries **(GF)**

ORGANIC COFFEE

Lebanese coffee	3.5
Latte	3.5
Cappuccino	3.5
Short black	2.5
Macchiato	3
Hot chocolate (Nutella optional)	3.5
Ice coffee/latte/chocolate	5.5
Grubby chai	4.5

SMOOTHIE 6.5

MILKSHAKE 5.5

Mixed berry
Banana & cinnamon
Mango & orange
Coffee & hazel syrup
Chocolate almond

JUICE 5.5

Orange
Mango
Pineapple
Apple
Guava
Watermelon
Pomegranate

VARIETIES 3.5

Traditional lemonade
Traditional rose water with khaki
Sparkling or still water
Aryan (Lebanese light yoghurt)
our selection of fridge drinks (soft drinks/juice/iced tea)

TEA 3.5

English breakfast
Chai
Peppermint
Green
Cinnamon
Earl Grey
Lemon & Ginger
Camomile
Irish Breakfast
Russian Caravan
Darjeeling