

TERWIKA - BREAKFAST

served until 3pm

SOURDOUGH \$6.5

Fruit loaf | Gluten free add \$15

OLD SCHOOL TOASTIE \$9 VGO GFO

Ham Cheese & Tomato

FREE RANGE EGGS \$10.5

Poached | Fried | Scrambled served on sourdough

SMASHED IN BEIRUT \$18.5 VG GFO

Freshly smashed mint avocado served with marinated cherry tomatoes, beetroot hummus, topped with sumac and Zaatar spice, crumbled falafel and pomegranate seeds.
add egg \$3 | mushrooms \$4

THE WAY IT'S DONE IT LEBANON \$22.5 GFO

Fried eggs served with strained yoghurt, Lebanese sausages, halloumi, olives, cucumber, tomato and zaatar bread

SHAKSHUKA (SHAMK - SHOO - KAH) \$18.5 VG GFO

Chickpeas, marinated capsicum, and zucchini baked in our house made tomato sauce topped with vegan cheese, parsley basil and almond flakes served with grilled tilma bread and basil hummus.
add mushrooms \$4

ZEINS FRITTERS \$19.5 VG GF

Sweet potato corn fritters served with smashed avocado grilled zucchini and fresh tomato salsa topped with fresh Zaatar | add egg \$3

FUL D'AMAS \$17 VG GFO

Warm fava beans infused with lemon, mint, onion and a touch of garlic served with a side of tabouli and pickled veggies served with Lebanese pita bread

BIL MAQLI \$19.5 GFO

Stirred egg with soujuk caramelized onion & coriander, served with tomato and tahini puree and tilma bread
add potato \$3

AL BOSHA \$19.5 GFO

Pan fried lamb slithers with hummus, watercress and cos salad topped with pine nuts served w/ pita bread

ZEIN'S PANCAKES \$18.5 GF VG

Caramelized banana & walnuts topped w/ organic caramel sauce pomegranate seeds & coconut ice cream

ADD ONS

Egg | Spinach | Tomato | Feta | Vegan Cheese | Hummus | Bacon \$3

Mushrooms | Sautéed Beans | Halloumi | Gluten Free Pita | Corn Fritter \$4

Lebanese Sausages | Soujuk | Fresh Avocado \$4.5 | Grilled Salmon | Kafta \$5

MEZZA - ENTRÉES

HALLOUMI - Grilled halloumi steak served with lemon and olives \$15.5 GF

TRIO OF DIPS - Served with Zaatar bread and pickles \$18.5 VGO GFO

MALFOUF - Baked cabbage rolls filled with rice, chickpeas and onion,

flavored with lemon and garlic served with coconut yoghurt \$16.5 GF VG

FATIRA PLATE - Falafel, pumpkin kibee, lamb kibee, samboosik and quinoa with

hummus served with Lebanese bread \$16.5

BEMI - Pot stirred okra with onion tomato basil and chickpeas \$14.5 GF VG

ARNABEET - Shallow fried cauliflower served with tahini \$14.5 GF VG

BATENJEN MAHSHI - Baked eggplant filled with rice, chickpeas and roasted pine nuts served with

tomato salsa \$17.5 GF VG

WARAK AREESH - Vine leaves filled with rice, tomato, basil served with lemon juice and coconut yoghurt

\$15.5 VG GF

KOUSSA MAHSHI - White zucchini filled with rice, chickpeas, onions and tomatoes, in a light tomato broth

served with goat yoghurt \$15.5 GF VGO

LOUBYAY - Green beans cooked with tomatoes, onion and mixed spices \$15 GF VG

MA ANEK - Grilled Lebanese sausages served with rocket tahini and chili \$15.5 GF

ASBIDAJAJ - Grilled chicken liver with sautéed onions, garlic and lemon juice \$16 GF

LAHME MATBOUKHA - Braised Lebanese style meatballs with tomatoes and capsicums served with cous

cous \$16.5 GFO

WINGS - Lightly fried chicken wings marinated in garlic and lemon \$16.5 GF

MIXED MEZZA PLATE - Falafel, pumpkin and samboosik patties, cabbage roll, chicken wings, Lebanese

sausages served with hummus, baba ghanouj tabouli and pickled veggies. \$34.5 VGO GFO

ALTABAK ALSESI - MAINS

RIZ NABATI \$19.5 GF VG

Assorted sautéed vegetables mixed in rice served with tabouli and coconut yoghurt on the side

VEGGIE SKEWERS \$20.5 GF VG

Marinated grilled veggie skewers served with rice, salad and hummus

FASSOULIA \$21.5 GF VG

White beans, carrots potatoes, and eggplant in our house made tomato sauce served with basmati rice

FALAFEL BOWL \$18.5 GFO VG

Falafel, tomato, cucumber, pickled turnip, gherkins, tabouli and hummus with Zaatar bread

THE NABATI BURGER \$17.5 GFO VG

Falafel patty with rocket, onion, tomato and capsicum with pesto basil hummus served with hand cut chips

add vegan cheese \$3 | halloumi \$4 | GF bun \$2.5

THE BYBLOS BURGER \$18.5 GFO

Minced lamb patty, lettuce, tomato, capsicum and gherkins with a yoghurt mint sauce served with hand cut chips

add halloumi \$4 | GF bun \$2.5

KRHIEN \$26.5 GF

Braised lamb shank with potato puree and green beans

GHANIN MISHWEE \$27.5

Grilled marinated lamb filets with cous cous, chickpeas and spinach topped with pomegranate molasses

KAFTA MISHWEE \$24.5 GF

Minced lamb skewers with parsley, onion and spices served with baba ghanouj and salad

AL MIHZI \$28.5 GF

Brazen baby goat served with sautéed spinach and potato mash

KIBBEE B'SAYNIA \$24

Oven baked layered cracked wheat filled with lamb mince, pine nuts and onion with a side of tabouli

DAJAJ MISHWEE \$25.5 GF

Marrinated deboned chicken served with garlic potatoes and tabouli

RIZ A DJAJ \$21.5 GF

Rice mixed with seasoned tenderloin chicken, soujuk, pine nuts and almonds with a side of goats yoghurt

SAMKEH HARRA \$28.5 GF

Grilled barramundi fillet with tahini, garlic, onion, coriander, parsley, almond flakes and pine nuts

AHTABOOT \$23.5 GF

Zaatar marinated grilled calamari served with side salad and soya mayo

SEAFOOD PLATTER \$39 GF

Marinated prawns, scallops, fish filets, calamari and crab with garlic harissa paste and swee soy mayo

BANQUETS

Minimum 2 people or more. Refer to waiter for banquet menu

Lunch banquet \$26.5pp | Dinner banquet \$42.5pp VGO GFO

SIDES & SALADS

TABOULI - Finely chopped parsley, mint, onion, tomato, olive oil and lemon juice GF VG

small \$7.5 | large \$12.5

FATTOUSH - Cherry tomatoes, cucumber, red capsicum, mint, parsley, onion with sumac and

Lebanese bread crisps and lemon dressing, GFO VG

small \$8.5 | large \$14.5

ROAST POTATOES - Marinated in lemon and garlic \$8.5 GF VG

HAND CUT CHIPS \$8.5 - Sprinkled with Zaatar GF VG

DIPS - Served with lebanese bread \$8.5 GF VG

Hummus | Baba ghanouj | Labne | Beetroot Hummus | Harissa | Toum

Zaatar Oil \$3.5 GF VG

COLD DRINKS

SMOOTHIES \$9.5

BERRIES BLISS - Coconut milk, mixed berries and a hint of orange VG GF

SWEET BANANA - Soy milk, banana, rice syrup, cinnamon and chia seeds VG GF

CHOC TWIST - Almond milk, chocolate, peanut butter and dates VGO GF

OJ \$7.5

MIXED JUICES \$8.5

TROPICAL ROMANCE - Watermelon pineapple, mint and strawberry

ZEIN'S PASSION - Orange, apple, passionfruit and strawberry

SWEET & SOUR - Apple, lemon, orange, ginger

ICED \$6.5

Chocolate | Coffee | Mocha

ICED LATEE \$4

MILKSHAKES \$7

Chocolate | Vanilla | Strawberry | Caramel

SOFT DRINKS - please ask waiter for selection

KREOL / REMEDY \$5 - Probiotic sparkling drink

TRADITIONAL DRINKS \$5.5

Traditional lemonade | Sharab (Rose water) | Aryan | Lemon Lime Bitters

HOT DRINKS

COFFE \$4 - ZANES Organic Arabica house blend

Cappuccino | Long black | Long mac | Short mac | Latte | Piccolo | Flat white |

Lebanese coffee | Magic

CHAI LATTE

with powder \$4.5 | with wet leaves \$5 | grubby chai \$5

HOT CHOCOLATE \$4.5 | VEGAN HOT CHOCOLATE \$5

GOLDEN TURMERIC LATTE | AFFAGATO \$5

EXTRAS \$0.5

bon soy | happy happy soy boy | almond milk | coconut milk | lactose free | decafe | caramel

| hazelnut | honey | extra shot | large | Mug add \$1

POT OF ORGANIC TEA \$4.5

English breakfast | Chai | Peppermint | Chamomile

Sancha | Lemon & ginger | Earl grey |

Russian caravan | Darjeeling

Zein's
authentic