

TOAST \$6.5

Served with butter and preserves
Fruit loaf | **Gluten free** add \$1.5

OLD SCHOOL TOASTIE \$9 VGO GFO

Ham Cheese Tomato

EGGS YOUR WAY \$10.5 GFO

Poached | Fried | Scrambled served on sourdough

STRAWBERRIES & CREAM BOWL \$16.5 VG GF NF

Strawberries blended with coconut ice cream topped with seasonal fruits, organic house-made granola & coconut flakes

SMASHED IN BERUIT \$19 VG GFO NF

Smashed avo & mint served on sourdough w/ marinated cherry tomatoes, beetroot hummus & crumbled falafel topped with pomegranate seeds, sumac & zaatar spices
add egg \$3 | mushrooms \$4

FAMOUS FRITTERS \$19.5 VG GF NF

Sweet potato corn fritters served w/ smashed avo, zucchini & topped with fresh tomato, parsley & onion salsa
add egg \$3 | haloumi \$4

FAVA BEAN HEAVEN \$17 VG GFO NF

Infused with lemon, mint, onion and garlic served with a side of tabouli, pickled veggies and Lebanese bread
gf pita add \$2.5

VEGAN SHAKSHUKA \$20 VG GFO

Chickpeas, marinated roasted capsicum & zucchini baked in our house-made tomato sauce topped with vegan cheese, parsley, basil & almond flakes. Served w/ tilma bread & basil hummus
add mushrooms \$4 | gf pita \$2.5

ZEINS PANCAKES \$20 VG GF

Strawberries, pomegranate seeds, walnuts, peanut butter, organic caramel sauce, vegan chocolate sauce & coconut ice cream

CHILI SOUJUK SCRAMBLE \$21 GFO DF NF

Stirred egg with & soujuk, caramelized onion, coriander & chili & potato, with side of tahini, tomato puree & tilma bread

THE WAY ITS DONE IN LEBANON \$24 GFO NF DFO

Fried eggs served with strained yogurt, lamb sausages, soujuk haloumi, marinated olives, fresh cucumber, tomato & toasted zaatar bread



◆ **DAY MENU** served until 2:30pm

AL BOSHA \$19.5 GFO NFO DF

Pan fried lamb slithers served on a bed of watercress and cos salad with hummus pine nuts served with pita bread

SALMON BOWL \$21 NF DFO

Grilled salmon w/ broccolini, asparagus, avocado, puffed couscous cherry tomato, feta cheese, baba ghanouj & a poached egg

NOURISH BOWL \$19 GF VG

Quinoa w/ roasted chickpeas, avocado, sweet potato, beetroot hummus, mushroom, cherry tomato, asparagus, beetroot & spiced beans.

MAMAS FALAFEL BOWL \$19 VG GFO

Falafel, tabouli, hummus, pickled veggies, tomato, cucumber, olives served with zaatar bread
gf pita add \$2.5

CAULIFLOWER FATTOUSH SALAD \$17.5 VG GF NF

Marinated cauliflower, tomato, cucumber, red capsicum, spanish onion, mint, parsley, chili, lemon, tahini, paprika & sumac spices

SKEWERS OF YOUR CHOICE \$21 VGO GF DF NF

Choose from veggie haloumi, minced lamb or chicken skewers, served with basmati rice, salad. Choice of eggplant, garlic or hummus dip

PITA POCKETS \$19 VG GFO

Falafel & quinoa pita pockets filled w/ carrot, coriander, lettuce, tomato, smoked eggplant dip, mint yogurt served w/ zucchini fries
add haloumi \$4 | gf pita \$2.5

BYBLOS BURGER \$22.5 GFO

Lamb burger w/ tomato, capsicum, lettuce, gherkins, grilled haloumi & mint yogurt sauce served w/ hand cut chips
gf bun add \$2.5

NABATI BURGER \$19.5 VG GFO

House-made pattie w/ rocket, spanish onion, roasted capsicum, beetroot, gherkins & basil hummus served w/ sweet potato chips
gf bun add \$2.5 | Vegan cheese \$3 | Halloumi \$4

CALAMARI SALAD \$25 GF NF DF

Grilled zaatar marinated calamari tossed in a rocket, fennel, cucumber, cherry tomato & watermelon salad

BARRAMUNDI \$28.5 GF DF NFO

Grilled barramundi fillet in tahini topped with a garlic, onion, chili, parsley, coriander, almond flakes & pine nut garnish

PESTO GNOCCHI \$24 VGO GF

Marinated mushrooms, caramelized onions, snow peas, roasted pumpkin topped with goats cheese in a pesto based sauce

VEGGIE BOARD TO SHARE \$35 VGO GFO NF

Fried cauliflower w/ tahini, potatoes marinated w/ garlic & coriander, pickled veggies, tabouli, marinated eggplant, stuffed vine leaves, hummus, baba ghanouj, labne & falafel
gf pita add \$2.5 | chicken or kafta skewer \$5

TRIO OF DIPS \$18.5 VG GFO NF

Served with pickled veggies, olives, zaatar bread & pita
Choice of 3 - Beetroot hummus | Baba ghanouj | Hummus | Labne
Harissa | Toum | Spicy capsicum
gf pita add \$2.5

HALOUMI STEAK \$15.5 GF

Grilled haloumi steak served with olives

HAND CUT CHIPS \$8.5 GF

Sprinkled with zaatar

ROAST POTATOES \$8.5 GF

Marinated with garlic oil, chili & coriander

ADD ONS

Egg | Spinach | Tomato | Feta | Bacon | Vegan cheese | Hummus | Mascarpone **\$3**
Mushrooms | Sautéed beans | Halloumi | Gluten free pita | Corn fritter | Goats cheese **\$4**
Lamb sausages | Soujuk | Fresh Avo **\$4.5**
Chicken | Lamb skewer | Salmon **\$5**

LUNCH BANQUET \$27.5pp MINIMUM 2 PEOPLE GFO VGO

Tabouli, hummus, baba ghanouj, falafel, samboosik & pumpkin feta kibee, Lebanese lamb sausages, marinated chicken & kafta



SEE PHOTOS OF EVERY DISH!

Go to mryum.com/zeins or scan the QR code with your phone camera



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