

baba ganouj

STARTER

Hommos V, V+, GFO	15
A delicate blend of chickpeas with tahini, lemon juice & fresh saj bread	
Hommos Awarma GFO	22
Sliced lamb tenderloin with mixed nuts & served with saj bread	
Hommos & Chicken GFO	20
Sliced chicken with mixed nuts & fresh saj bread	
Baba Ganouj V, V+, GFO	15
Eggplant, tahini, garlic & fresh saj bread	
Labneh Bil Toum V, GFO	15
Yoghurt, dry mint, garlic & fresh saj bread	
Toum V, V+, GFO	12
Garlic, fresh lemon juice & olive oil	
Trio of Dips V, GFO	17
Hommos, Baba ganouj, labneh bil toum served with fresh saj bread	
Zaatar Saj V, V+	13
Thyme, oregano, sumac, sesame seeds in a olive oil spread served with labneh	
Garlic Cheese Saj V	14
Filled with 3 cheese haloumi, feta cheese, mozzarella & garlic sauce	
Mixed Pickles V, V+, GF	15
Gherkin, turnip, olives, makdous, green pepper	
Makdous (pickles) V, V+, GF	13
Baby eggplants stuffed with walnuts, red pepper & garlic	

SIDES

Basket Bread	6
Green Pepper	5
Bowl of Rice	7
Bowl of Chips	12
Bowl of Baked Vegetables	12

SALAD

Tabouli V, V+, GF	19
Fresh finely chopped parsley, tomato, onion, with fresh lemon juice & olive oil dressing	
Fattoush Smash V, V+, GFO	21
Mixed leaf salad, tomato, cucumber, capsicum, radish, crisp fried Lebanese bread, baba dressing	
Haloumi Salad V, GF	23
Diced pan-fried haloumi served on mixed leaf, tomato, cucumber finished with a light lemon dressing	

COLD MEZZA

Kebbi Nayeh (Raw Meat)	31
Top grade lamb fillets finely minced and mixed with burghul, Lebanese spices dressed served with olive oil, onion, mint & saj bread	
Octopus GF	32
Steamed octopus, avocado, lemon dressing	
Shanklish V, GF	19
Cheese aged in mixed herbs, tomato, onion, olive oil & fresh saj bread	
Bastrma (Dry Meat) GF	19
Thin slices of smoked beef fillet convert with special spices and labneh	
Vine Leaves (4 Pieces) V, V+, GF	16
Slow-cooked and hand-rolled grapevine leaves of tomato, parsley, onion, lemon	
Raheb Eggplant V, V+, GF	23
Roasted eggplant with diced tomato, onion, cucumber and capsicum	

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HOT MEZZA

Grilled Haloumi (4 Pieces) V, GF	19	Kibbie (4 pieces)	21
Lightly grilled haloumi served golden brown		Lightly fried ground lamb, onion, crushed wheat & traditional spices	
Batata Harra V, V+, GF	22	Lamb Sambusek (4 pieces)	21
Sauteed cubed potatoes in lemon juice, fresh coriander garlic & a dash of chilli		Lightly fried pastries filled with marinated lamb mince, onion & traditional spices	
Chicken Wings GF	22	Cheese Sambusek (4 pieces) V	21
Small pan-fried wings, garlic, olive oil, lemon juice, fresh coriander & a dash of chilli		Lightly fried pastries filled with haloumi, feta cheese, mozzarella	
Arnabeet V, V+, GF	22	Pumpkin Kibbie (4 pieces) V	21
Deep fried cauliflower served with tahini sauce		Hand rolled ovals of mixed ground pumpkin and burghul, stuffed with spinach & feta cheese, onion	
Samak Harra GF	22	Rekakat (4 pieces) V	21
Grilled barramundi fish with roasted red pepper ratatouille, dress with tahini sauce & mixed nuts		Lightly fried filo pastries filled with haloumi, feta , mozzarella cheese & traditional herbs	
Makanek GF	23	Falafel V, V+, GF	20
Lebanese sausage pan-fried in mushroom, onion dash of lemon & mixed nuts		Crisp fried bites of chickpeas, tahini sauce, house pickles	
Calamari (5 Pieces)	18	Fatayer (4 pieces) V, V+ Available	21
Large fried calamari rings served with tartar sauce		Lightly fried pastries filled spinach, tomato, onion & Lebanese spices	
Cognac Chilli Prawns GF	29	Sfiha (4 Pieces)	21
Pan cooked prawns with onion, chilli, tomato, garlic and cognac		Baked pastries filled with marinated lamb, tomato, onion & traditional spices	
Lamb Stuffed Potato	23		
Stuffed potato with lamb mince, béchamel sauce, cheese			
Haloumi Chips V, GF	21		
Deep fried haloumi served with yoghurt, mint & pomegranate			
Moussaka	24		
Lamb, eggplant, bechamel sauce, cheese			
Eggplant Chips V	20		
Crispy fried eggplant, tahini sauce			
Stuffed Capsicum GF	18		
Stuffed capsicum with rice, lamb, red sauce			

Important notice allergies and dietary requests.

We do offer for all dietary requirements, all dishes are not suitable for those with an anaphylactic allergy, due to the potential traces of allergens in the working environment and supplied ingredients.

Please inform a member of staff of any food allergies or dietary requirements.

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MAINS

Mix Grill (3 Skewers) GFO	40
Skewers of lamb skewer , shish tawook, kafta, salad, toum, hommos, rice, bread	
Shish Tawook (3 Skewers) GFO	35
Marinated chicken breast skewers, salad, hommos, toum, rice, bread	
Kafta Plate (3 Skewers) GFO	35
Classic skeweres kafta, salad, hommos, toum, rice, bread	
Lamb Plate (3 Skewers) GFO	40
Succulent lamb tenderloin, salad, hommos, toum, rice, bread	
Chicken Shawarma Plate GFO	34
Chicken marinated in roasted spices, salad, hommos, toum, rice, bread	
Lamb Shawarma Plate (3 Skewers) GFO	36
Thinly cut lamb tenderloin served with salad, hommos, toum, rice, bread	
Mix Shawarma Plate (3 Skewers) GFO	35
Chicken, lamb shawarma served with salad, hommos, toum, rice, bread	
Grilled Chicken GF	36
Half a boneless marinated chicken grilled served with baked vegetables, rice, hommos, toum, salad	
Vegan Plate V+	35
Cauliflower, fatayer, falafel, vine leaves, mudardara, hommos, Loubiyeh , Salad, toum & bread	
Grilled Fish GF	36
Grilled barramundi fillet served with baked vegetables, rice, toum, hommos	
Fried Baby Snapper (500/600g) GFO	36
Fried whole baby snapper with fried Lebanese bread, ratatouille & tahini sauce	
Ouzeh (slow cooked lamb) GFO	35
Slow-cooked lamb served on a bed of oriental rice, oriental sauce, yoghurt & cucumber, salad with mixed nuts	

Warak Enab Bil Lahme GFO	35
Slow-cooked and hand-rolled grapevine leaves of spices rice, braised leg of lamb, mint cucumber yoghurt	
Moudardara V, GF	28
Lentils with rice, caramelized onion, mint cucumber yoghurt and salad	

BANQUETS

whole table only/ vegetarian banquet available on request

Banquet One 65 pp

Minimum table of four

Hommos / Baba Ganouj / Labneh Bil Toum /
Fattoush / Arnabeet Rekakat / Falafel / Lamb Sambusek /
Batata Harara / Samak Harra / Shish Tawook / Kafta Skewer /
Bread / Baklava & Turkish Delight

Banquet Two 85 pp

Minimum table of four

Hommos / Baba Ganouj / Labneh Bil Toum /
Fattoush or Tabouli / Makanek / Lamb Sambusek /
Rekakat / Chicken Wings / Batata Harra / Samak Harra /
Shish Tawook / Ouzeh / Bread / Mix Sweets

Please note:

There is a surcharge applies on all card payment.
A 10% surcharge applies every Sunday
and a 15% surcharge applies on public holidays