

baba ganouj

STARTER

HOMMOS V, V+, DF, GFO
Smooth chickpea dip blended with tahini, lemon & garlic, topped with olive oil. Served with fresh saj bread.

HOMMOS AWARMA DF, GFO
Chickpea dip topped with tender lamb awarma, roasted mixed nuts and topped with olive oil. Served with fresh saj bread

HOMMOS CHICKEN DF, GFO
Chickpea dip topped with spiced chicken, roasted mixed nuts and topped with olive oil. Served with fresh saj bread.

BABA GANOUI V, V+ DF, GFO
Smokey roasted eggplant dip blended with tahini, lemon & garlic, topped with olive oil. Served with fresh saj bread.

LABNEH BIL TOUM V, GFO
Thick, creamy strained yoghurt mixed with garlic, topped with olive oil. Served with fresh saj bread.

16 TOUM V, V+ DF, GFO
Fluffy garlic dip made with fresh garlic & lemon juice, topped with olive oil.

24 TRIO OF DIPS V, V+, DFO, GFO
Hommos, Baba Ganouj, and Labneh. Served with fresh saj bread.

22 ZAATAR SAJ V, DF
Thin, crispy flatbread topped with fragrant zaatar and olive oil. Baked on traditional saj bread.

16 GARLIC CHEESE SAJ V
Thin saj flatbread topped with melted cheese and garlic dip.

16 MIXED PICKLES V, V+ DF, GFO
A tangy assortment of crunchy, marinated vegetables.

16 MAKDOUS V, V+ DF, GFO
Tender baby eggplants stuffed with walnuts, garlic red pepper, preserved in olive oil.

HOT MEZZA

GRILLED HALOUMI (4 PIECE) V, GF
Perfectly grilled haloumi served with a golden brown crisp.

BATATA HARRA V, V+, DF, GF
Cubed potatoes sauteed in lemon, fresh coriander, garlic and a dash of chilli.

CHICKEN WINGS GF, DF
Small pan-fried wings topped with a flavorful marindae of lemon, garlic, fresh coriander, olive oil and a dash of chilli.

SOUFFLÈ CROQUETTE TRIO
Three crispy fried potato balls filled with spiced meat and cheese.

ARNABEET V, V+, DF, GF
Deep-fried cauliflower topped with smooth tahini sauce.

SAMAK HARRA GF
Grilled barramundi served on a bed of roasted red pepper ratatouille, topped with tahini sauce and mixed nuts.

MAKANEK GF, DF
Pan-fried Lebanese sausage cooked with mushroom, onion, lemon and mixed nuts.

COGNAC CHILLI PRAWNS GF, DF
Pan-cooked prawns with onion, tomato, garlic, cognac and a touch of chilli.

LAMB STUFFED POTATO
Hollowed potato filled with lamb mince and bechamel sauce, topped with cheese and baked to bubbly perfection.

HALOUMI CHIPS V, GF
Deep-fried haloumi, served with a side of yoghurt and mint sauce, topped with fresh pomegranate.

EGGPLANT CHIPS V, V+, DF,
Crispy fried eggplant chips, served with a smooth tahini sauce.

ZUCCHINI CHIPS
Crispy fried zucchini chips, served with a smooth tahini sauce.

MASH-STUFFED MUSHROOM BITES
Tender roasted mushroom filled with velvety mashed potato, topped with a blend of cheeses and baked to perfection.

24 MOUSSAKA
A delicate dish made with layers of tender eggplant, seasoned minced lamb, topped with a creamy bechamel sauce and baked until golden

22 STUFFED CAPSICUM GF, DF
Hollowed capsicum filled with spiced lamb mince, rice and herbs, simmered in a rich tomato sauce.

23 KIBBIE (4 PIECE)
Ground lamb, onion, crushed wheat, and warm spices. Shaped into ovals and fried to a golden brown crisp.

25 PUMPKIN KIBBIE (4 PIECE) V
Hand-rolled mix of pumpkin and bourghul, stuffed with spinach, feta and onion. Fried until golden brown.

22 LAMB SAMBUSEK (4 PIECE)
Lightly fried pastries, filled with spiced lamb mince, onion and traditional spices.

28 CHEESE SAMBUSEK (4 PIECE) V
Pastries filled with mozzarella, feta and haloumi, fried to perfection.

29 REKAKAT (4 PIECE) V
Filo pastries filled with mozzarella, feta, haloumi and traditional herbs. Lightly fried for a crispy exterior.

28 SFIHA (4 PIECE)
Baked pastries filled with marinated lamb, tomato, onion & traditional spices.

22 FALAFEL (4 PIECE) V, V+, DF, GF
Crispy, golden brown patties made with ground chickpeas, fresh herbs and warm spices. Served with tahini sauce and pickles.

22 FATAYER (4 PIECE) V, V+ DF
Pastries filled with tomato, onion, spinach and traditional herbs. Fried until golden brown.

22 CALAMARI (5 PIECE)
Large crispy, deep-fried calamari rings, served with a side of tartare sauce.

SALAD

13 TABOULI V, V+ DF, GF
A fresh mix of finely chopped parsley, tomato, mint and onion. Tossed in lemon juice and olive oil.

18 FATTOUSH SMASH V, V+ DF, GFO
Mixed leaf salad, tomato, capsicum, onion and cucumber, encased in a deep-fried flatbread dome.

13 HALOUMI SALAD V, GF
Golden deep-fried haloumi with avocado, mixed greens, tomato and cucumber, topped with lemon dressing.

15

MIX GRILL GFO
Shish tawook, Kafta & Lamb skewers accompanied with salad, rice, hommos & garlic sauce. Topped with fresh saj bread.

SHISH TAWOOK (3 SKEWERS) GFO
Juicy marinated chicken breast skewers, accompanied with salad, rice, hommos & garlic sauce. Topped with fresh saj bread.

LAMB KAFTA PLATE (3 SKEWERS) GFO
Flavourful Kafta skewers, accompanied with salad, rice, hommos & garlic sauce. Topped with fresh saj bread.

LAMB PLATE (3 SKEWERS) GFO
Succulent lamb tenderloin skewers, accompanied with salad, rice, hommos & garlic sauce. Topped with fresh saj bread.

MIX SHAWARMA GFO
Tender chicken and lamb shawarma, served with a side of salad, rice & garlic sauce. Topped with fresh saj bread.

LAMB SHAWARMA GFO
Thinly cut lamb tenderloin, served with a side of salad, rice & garlic sauce. Topped with fresh saj bread.

CHICKEN SHAWARMA GFO
Thinly cut marinated chicken, served with a side of salad, rice & garlic sauce. Topped with fresh saj bread.

GRILLED CHICKEN GF
Half a boneless marinated chicken, grilled and served with baked vegetables, rice, hommos, garlic sauce & salad.

GRILLED SALMON
Grilled salmon served on a bed of smooth mashed potatoes, side of baked vegetables and topped with a creamy fennel sauce.

GRILLED FISH AND VEG GF
Grilled barrimundi filet, served with baked vegetables, rice, salad, hommos & garlic sauce.

OUZEH (SLOW COOKED LAMB) GFO
Tender, slow-cooked lamb served on a bed of oriental rice, with oriental sauce, yoghurt cucumber sauce & a side salad with mixed nuts.

WARAK ENAB BIL LAHMEH GF
Hand-rolled grapevine leaves filled with slow-cooked lamb and spiced rice served on a bed of braised leg of lamb. Served with a side of yoghurt & cucumber sauce.

VEGAN PLATE V, V+, GFO
Carefully crafted plate consisting of cauliflower, fatayer, falafel, vine leaves, moudardara, baked vegetables, salad, garlic sauce, hommos & bread.

MOUDARDARA V, GF
Delicately cooked lentils with rice topped with caramelised onion, served with a side of yoghurt cucumber sauce & salad.

COLD MEZZA

22 KIBBI NAYEH (RAW MEAT)
Lebanese-style raw minced lamb mixed with bourghul, spice and olive oil. Served with fresh mint & onion.

VINE LEAVES V, V+, GF (4 PIECE)
Tender grape leaves stuffed with rice, tomato, herbs and spices. Topped with olive oil.

WATERMELON & FETA V, GF
A vibrant mix of watermelon, feta, mint & dry figs.

MAINS

MIX GRILL GFO
Shish tawook, Kafta & Lamb skewers accompanied with salad, rice, hommos & garlic sauce. Topped with fresh saj bread.

SHISH TAWOOK (3 SKEWERS) GFO
Juicy marinated chicken breast skewers, accompanied with salad, rice, hommos & garlic sauce. Topped with fresh saj bread.

LAMB KAFTA PLATE (3 SKEWERS) GFO
Flavourful Kafta skewers, accompanied with salad, rice, hommos & garlic sauce. Topped with fresh saj bread.

LAMB PLATE (3 SKEWERS) GFO
Succulent lamb tenderloin skewers, accompanied with salad, rice, hommos & garlic sauce. Topped with fresh saj bread.

MIX SHAWARMA GFO
Tender chicken and lamb shawarma, served with a side of salad, rice & garlic sauce. Topped with fresh saj bread.

LAMB SHAWARMA GFO
Thinly cut lamb tenderloin, served with a side of salad, rice & garlic sauce. Topped with fresh saj bread.

CHICKEN SHAWARMA GFO
Thinly cut marinated chicken, served with a side of salad, rice & garlic sauce. Topped with fresh saj bread.

GRILLED CHICKEN GF
Half a boneless marinated chicken, grilled and served with baked vegetables, rice, hommos, garlic sauce & salad.

GRILLED SALMON
Grilled salmon served on a bed of smooth mashed potatoes, side of baked vegetables and topped with a creamy fennel sauce.

GRILLED FISH AND VEG GF
Grilled barrimundi filet, served with baked vegetables, rice, salad, hommos & garlic sauce.

OUZEH (SLOW COOKED LAMB) GFO
Tender, slow-cooked lamb served on a bed of oriental rice, with oriental sauce, yoghurt cucumber sauce & a side salad with mixed nuts.

WARAK ENAB BIL LAHMEH GF
Hand-rolled grapevine leaves filled with slow-cooked lamb and spiced rice served on a bed of braised leg of lamb. Served with a side of yoghurt & cucumber sauce.

VEGAN PLATE V, V+, GFO
Carefully crafted plate consisting of cauliflower, fatayer, falafel, vine leaves, moudardara, baked vegetables, salad, garlic sauce, hommos & bread.

MOUDARDARA V, GF
Delicately cooked lentils with rice topped with caramelised onion, served with a side of yoghurt cucumber sauce & salad.

V: Vegetarian. V+: Vegan. GF: Gluten Free. DF: Dairy Free. GFO: Gluten Free Option.

IMPORTANT NOTICE: ALLERGIES AND DIETARY REQUESTS.

While we do offer dishes 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.

SIDES

BASKET OF BREAD 6
GLUTEN FREE BREAD 3
GREEN PEPPERS 5
BOWL OF CHIPS 12
BOWL OF RICE 7
BOWL OF BAKED VEGGIES 12

BANQUETS

Minimum table of 4. Whole table only.

Lebanese Luxe - \$69 pp
hommos, baba ganouj, labneh bil toum fattoush or tabouli, vine leaves, rekakat fatayer, falafel, loubieh bil zeit, arnabeet batata harra, haloumi chips, baked veggies moudardara.

desserts - baklava & turkish delight.

Sahret Lubnan - \$89 pp
hommos, baba ganouj, labneh bil toum fattoush, batata harra, loubieh bil zeit rekakat, lamb sambusek, falafel, samak harra, kafta skewers, chicken skewers.

desserts - baklava & turkish delight.

Tawlet al Malak - \$110 pp
hommos, baba ganouj, labneh bil toum fattoush or tabouli, makanek, chilli prawns cheese sambusek, kibbie, stuffed capsicum loubieh bil zeit, mixed pickles, batata harra lamb skewers, chicken skewers. desserts - mixed lebanese sweets & lebanese coffee or tea.

STARTERS

HOMMOS V, V+, DF, GFO Smooth chickpea dip blended with tahini, lemon & garlic, topped with olive oil. Served with fresh saj bread.	16
HOMMOS AWARMA DF, GFO Chickpea dip topped with tender lamb awarma, roasted mixed nuts and topped with olive oil. Served with fresh saj bread	24
HOMMOS CHICKEN DF, GFO Chickpea dip topped with spiced chicken, roasted mixed nuts and topped with olive oil. Served with fresh saj bread.	22
BABA GANOUI V, V+ DF, GFO Smokey roasted eggplant dip blended with tahini, lemon & garlic, topped with olive oil. Served with fresh saj bread.	16
LABNEH BIL TOUM V, GFO Thick, creamy strained yoghurt mixed with garlic, topped with olive oil. Served with fresh saj bread.	16
TOUM V, V+ DF, GFO Fluffy garlic dip made with fresh garlic & lemon juice, topped with olive oil.	13
TRIO OF DIPS V, V+, DFO, GFO Hommos, Baba Ganouj, and Labneh. Served with fresh saj bread.	18
ZAATAR SAJ V, DF Thin, crispy flatbread topped with fragrant zaatar and olive oil. Baked on traditional saj bread.	13
GARLIC CHEESE SAJ V Thin saj flatbread topped with melted cheese and garlic dip.	14
MIXED PICKLES V, V+ DF, GFO A tangy assortment of crunchy, marinated vegetables.	15
MAKDOUS V, V+ DF, GFO Tender baby eggplants stuffed with walnuts, garlic red pepper, preserved in olive oil.	13

SALAD

TABOULI V, V+ DF, GF A fresh mix of finely chopped parsley, tomato, mint and onion. Tossed in lemon juice and olive oil.	22
FATTOUSH SMASH V, V+ DF, GFO Mixed leaf salad, tomato, capsicum, onion and cucumber, encased in a deep-fried flatbread dome.	25
HALOUMI SALAD V, GF Golden deep-fried haloumi with avocado, mixed greens, tomato and cucumber, topped with lemon dressing.	25

COLD MEZZA

KIBBI NAYEH (RAW MEAT) Lebanese-style raw minced lamb mixed with bourghul, spice and olive oil. Served with fresh mint & onion.	33
VINE LEAVES V, V+, GF (4 PIECE) Tender grape leaves stuffed with rice, tomato, herbs and spices. Chilled and topped with olive oil.	18
WATERMELON & FETA V, GF A vibrant mix of juicy watermelon, feta, fresh mint & dry figs.	22

SIDES

BASKET OF BREAD	6
GLUTEN FREE BREAD	3
GREEN PEPPERS	5
BOWL OF CHIPS	12
BOWL OF RICE	7
BOWL OF BAKED VEGGIES	12

IMPORTANT NOTICE: ALLERGIES AND DIETARY REQUESTS.

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

HOT MEZZA

GRILLED HALOUMI (4 PIECE) V, GF <i>Perfectly grilled haloumi served with a golden brown crisp.</i>	24	MOUSSAKA <i>A delicate dish made with layers of tender eggplant, seasoned minced lamb, topped with a creamy bechamel sauce and baked until golden</i>	25
BATATA HARRA V, V+, DF, GF <i>Cubed potatoes sauteed in lemon, fresh coriander, garlic and a dash of chilli.</i>	22	STUFFED CAPSICUM GF, DF <i>Hollowed capsicum filled with spiced lamb mince, rice and herbs, simmered in a rich tomato sauce.</i>	20
CHICKEN WINGS GF, DF <i>Small pan-fried wings topped with a flavorful marindae of lemon, garlic, fresh coriander, olive oil and a dash of chilli.</i>	23	KIBBIE (4 PIECE) <i>Ground lamb, onion, crushed wheat, and warm spices. Shaped into ovals and fried to a golden brown crisp.</i>	24
SOUFFLÈ CROQUETTE TRIO <i>Three crispy fried potato balls filled with spiced meat and cheese.</i>	25	PUMPKIN KIBBIE (4 PIECE) V <i>Hand-rolled mix of pumpkin and bourghul, stuffed with spinach, feta and onion. Fried until golden brown.</i>	24
ARNABEET V, V+, DF, GF <i>Deep-fried cauliflower topped with smooth tahini sauce.</i>	22	LAMB SAMBUSEK (4 PIECE) <i>Lightly fried pastries, filled with spiced lamb mince, onion and traditional spices.</i>	24
SAMAK HARRA GF <i>Grilled barramundi served on a bed of roasted red pepper ratatouille, topped with tahini sauce and mixed nuts.</i>	24	CHEESE SAMBUSEK (4 PIECE) V <i>Pastries filled with mozzarella, feta and haloumi, fried to perfection.</i>	24
MAKANEK GF, DF <i>Pan-fried Lebanese sausage cooked with mushroom, onion, lemon and mixed nuts.</i>	28	REKAKAT (4 PIECE) V <i>Filo pastries filled with mozzarella, feta, haloumi and traditional herbs. Lightly fried for a crispy exterior.</i>	24
COGNAC CHILLI PRAWNS GF, DF <i>Pan-cooked prawns with onion, tomato, garlic, cognac and a touch of chilli for spice.</i>	29	SFIHA (4 PIECE) <i>Baked pastries filled with marinated lamb, tomato, onion & traditional spices.</i>	24
LAMB STUFFED POTATO <i>Hollowed potato filled with lamb mince and bechamel sauce, topped with cheese and baked to bubbly perfection.</i>	28	FALAFEL (4 PIECE) V, V+, DF, GF <i>Crispy, golden brown patties made with ground chickpeas, fresh herbs and warm spices. Served with tahini sauce and pickles.</i>	23
HALOUMI CHIPS V, GF <i>Deep-fried haloumi, served with a side of yoghurt and mint sauce, topped with fresh pomegranate.</i>	22	FATAYER (4 PIECE) V, V+ DF <i>Pastries filled with tomato, onion, spinach and traditional herbs. Fried until golden brown.</i>	24
EGGPLANT CHIPS V, V+, DF, <i>Crispy fried eggplant chips, served with a smooth tahini sauce.</i>	22	CALAMARI (5 PIECE) <i>Large crispy, deep-fried calamari rings, served with a side of tartare sauce.</i>	24
ZUCCHINI CHIPS <i>Crispy fried zucchini chips, served with a smooth tahini sauce.</i>	22		
MASH-STUFFED MUSHROOM BITES <i>Tender roasted mushroom filled with velvety mashed potato, topped with a blend of cheeses and baked to perfection.</i>	24		

V: Vegetarian. V+: Vegan. GF: Gluten Free. DF: Dairy Free. GFO: Gluten Free Option.

MAINS

MIX GRILL GFO	44
<i>Shish tawook, Kafta & Lamb skewers accompanied with salad, rice, hommos & garlic sauce. Topped with fresh saj bread.</i>	
SHISH TAWOOK (3 SKEWERS) GFO	39
<i>Juicy marinated chicken breast skewers, accompanied with salad, rice, hommos & garlic sauce. Topped with fresh saj bread.</i>	
LAMB KAFTA PLATE (3 SKEWERS) GFO	39
<i>Flavourful Kafta skewers, accompanied with salad, rice, hommos & garlic sauce. Topped with fresh saj bread.</i>	
LAMB PLATE (3 SKEWERS) GFO	44
<i>Succulent lamb tenderloin skewers, accompanied with salad, rice, hommos & garlic sauce. Topped with fresh saj bread.</i>	
MIX SHAWARMA GFO	39
<i>Tender chicken and lamb shawarma, served with a side of salad, rice & garlic sauce. Topped with fresh saj bread.</i>	
LAMB SHAWARMA GFO	42
<i>Thinly cut lamb tenderloin, served with a side of salad, rice & garlic sauce. Topped with fresh saj bread.</i>	
CHICKEN SHAWARMA GFO	39
<i>Thinly cut marinated chicken, served with a side of salad, rice & garlic sauce. Topped with fresh saj bread.</i>	
GRILLED CHICKEN GF	39
<i>Half a boneless marinated chicken, grilled and served with baked vegetables, rice, hommos, garlic sauce & salad.</i>	
GRILLED SALMON	39
<i>Grilled salmon served on a bed of smooth mashed potatoes, side of baked vegetables and topped with a creamy fennel sauce.</i>	
GRILLED FISH AND VEG GF	39
<i>Grilled barrimundi filet, served with baked vegetables, rice, salad, hommos & garlic sauce.</i>	
OUZEH (SLOW COOKED LAMB) GFO	40
<i>Tender, slow-cooked lamb served on a bed of oriental rice, with oriental sauce, yoghurt cucumber sauce & a side salad with mixed nuts.</i>	
WARAK ENAB BIL LAHMEH GF	39
<i>Hand-rolled grapevine leaves filled with slow-cooked lamb and spiced rice served on a bed of braised leg of lamb. Served with a side of yoghurt & cucumber sauce.</i>	

VEGAN PLATE V, V+, GFO **38**
Carefully crafted plate consisting of cauliflower, fatayer, falafel, vine leaves, moudardara, baked vegetables, salad, garlic sauce, hommos & bread.

MOUDARDARA V, GF **32**
Delicately cooked lentils with rice topped with caramelised onion, served with a side of yoghurt cucumber sauce & salad.

BANQUETS

Minimum table of 4, whole table only.

Lebanese Luxe - \$69 pp

*hommos, baba ganouj, labneh bil toum
fattoush or tabouli, vine leaves, rekakat
fatayer, falafel, loubieh bil zeit,
arnabeet, batata harra, haloumi chips,
baked veggies, moudardara.
desserts - baklava & turkish delight.*

Sahret Lubnan - \$89 pp

*hommos, baba ganouj, labneh bil toum
fattoush, batata harra, loubieh bil zeit
rekakat, lamb sambusek, falafel, samak harra
kafta skewers, chicken skewers.
desserts - baklava & turkish delights*

Tawlet al Malak - \$110 pp

*hommos, baba ganouj, labneh bil toum
fattoush or tabouli, makanek, chilli prawns
cheese sambusek, kibbie, stuffed capsicum,
loubieh bil zeit, mixed pickles, batata harra
lamb skewers, chicken skewers.
desserts - mixed lebanese sweets & lebanese
coffee or tea*

Please note:

*There is a surcharge on all card payments.
10% surcharge applies on Sundays. 15% surcharge applies on public holidays.*