

Menu

Middle Eastern Pickles & Olives | 9.5 (V)

Hummus - Chick pea, tahini, lemon | 14.5 (V)

Lamb, pine nuts, onion | 19.5

Baba Ghanouj – Eggplant, tahini, lemon | 14.5 (V)

Labneh – strained Lebanese yoghurt, za'atar, extra virgin olive oil | 14.5

Meza Dip Plate – Hummus, Baba Ghanouj, labneh, mixed vegetables, fresh & crispy bread | 25.5

Grilled Haloumi (4) – Za'atar, honey | 15.5

Tabouli – Parsley, tomato, shallots | 14.5 (V)

Fattoush – Lettuce, tomato, cucumber, radish, parsley, shallots, purslane, sumac, crispy bread, Lebanese spices | 14.5 (V)

Cauliflower – Lemon tahini tarator, toasted chickpeas | 14.5 (V)

Brussels Sprouts - Pomegranate molasses, toasted walnuts, crumbled shanklish. Vegan option | 15.5

Grilled Eggplant - Eggplant, lemon vinaigrette, shanglish, Mixed herbs, red onion. Vegan option | 18.5

Vine Leaves (6) – Grape leaves with rice, vegetables, laban | 14.5

Fries | 8.5 (V)

Coriander Potatoes – Potatoes, lemon, coriander, garlic | 13.5 (V)

Falafel (4) – Chick pea, tahini tarator, pickles | 14.5 (V)

Lamb Kibbeh (3) – Minced lamb and wheat balls, onion, pine nuts, minted laban | 15.5 (V)

Sambousek Cheese (3) – Fetta cheese, vegetables | 14.5 (V)

Sambousek (3) – Lamb mince, onion, pine nuts puffs | 14.5 (V)

Mjudrah – Lentils, rice, fattoush | 14.5 (V)

Baby Octopus – Octopus, lemon, pomegranate molasses, garlic, Lebanese spices | 25.5

Sumka Hurra – Barramundi filet, spicy tahini, coriander, roasted pine nuts, walnuts | 31.5

Kafta Shish Skewers (3) – Lamb, parsley, onion, tomato | 23.5

Lamb Shish Skewers (3) – Capsicum, onion, chili | 25.5

Chicken Shish Taouk Skewers (3) – Onion, toum | 24.5

Za'atar Ribeye filet 350g – Za'atar, chickpea puree, honey toasted sesame | 39.5

ENTIRE MENU GLUTEN FREE UNLESS STATED (V) VEGAN + GLUTEN FREE (V)
A 10% SURCHARGE APPLIES TO ALL RESERVATIONS OF 8 AND ABOVE*