

Lebanese Tapas Bar

Mezza. Shared plates combined to make a full meal

Cold Mezza

Marinated Olives ^{v, gf, df} | 8
Spiced Sicilian green olives

Hummus ^{v, gf, df} | 9
Chickpea dip, tahini, pickled cucumber, cherry tomatoes, lemon & extra virgin olive oil

Beetroot Tahini ^{v, gf, df} | 12
Roast beetroot puree, nigella seeds, tahini, dill, pickled turnip, lemon & extra virgin olive oil

Grape Leaves ^{v, gf, df} | 13
Braised rice, fennel, radish, tomatoes, herbs & pine nuts

Avocado Zaatar Labneh ^{v, gf available} | 14
Strained yoghurt, zaatar, avocado, sweet pickled chilli, toasted sunflower seeds & extra virgin olive oil

All dips are served with bread. Gluten free bread available on request.

Salad Mezza

Quinoa Tabbouli ^{v, gf, df} | 14
Parsley, mint, shallots, tomatoes, cucumber, quinoa, lemon juice & extra virgin olive oil

Fattoush ^{v, gf available, df} | 14
Cos lettuce, tomato, cucumber, radish, mint, coriander, sumac, lemon juice, extra virgin olive oil & zaatar Lebanese chips

Shankleesh ^{v, gf available} | 16
Pickled fennel, capsicum, Lebanese green olives, crisp bread, oregano, almonds & orange

Fried Mezza

Zaatar Fries ^{v, df available} | 9
Zaatar & garlic yoghurt

Syrian String Cheese Cigar ^v | 16
Crisp pastry, string cheese, nigella seeds, coriander & tomato harissa

Falafel ^{v, df} | 12
Chickpeas, spices, pickled beetroot & herbed tahini yoghurt

Arnabeet ^{v, gf, df available} | 16
Fried cauliflower, tahini, preserved lemon, apricot golden raisin chutney, almond & coriander

Lamb Kibbeh | 18
Spiced minced lamb, pine nuts, crushed wheat, saffron labneh, radish & coriander

Comfort Mezza

Charred Eggplant ^{v, gf, df} | 17
Chargrilled eggplant, roast peppers, pistachio, cumin & pickled cucumber

Roast Pumpkin ^{v, gf, df} | 17
Coriander crusted roast pumpkin, pepita tarator, date molasses & pecan

Chargrilled Lamb Shoulder ^{gf} | 24
Spiced slow cooked lamb & roast onion labneh

Grilled Chicken ^{gf} | 20
Spiced grilled chicken, pickles, toum & fresh herbs

Scotch Meshwi ^{gf} | 26
Grilled scotch fillet, merguez spices, carrot puree & paprika butter

Samkhe Harra ^{gf} | 22
Chargrilled barramundi, tahini dressing, walnut butter, pickled chilli & coriander

King Prawn ^{gf, df} | 8 each (minimum 2)
Chargrilled king prawns, chilli, bay leaf, cardamom & lemon

Spiced Pilaf ^{v, gf} | 14
Pistachio & fig

Whilst we will endeavor to accommodate your dietary needs, we are unable to guarantee any dish completely free of traces of allergens.

Fully licenced and BYO wine \$4 per person
Sorry no split bills. 10% surcharge applies on Sundays & Public Holidays

Drinks & Dessert 

Dessert

Baklava Ice Cream ^{v, gf available} | 12

Pistachio ice cream, baklava pastry, barberry & nuts

Summer Pudding ^{gf} | 12

Chilled summer milk saheb, seasonal fruits, orange blossom, cinnamon & walnut

Drinks

BEIRUT SANGRIA | 20

Hearty Lebanese red wine, apricot liquor, arak and lemonade with fresh fruit.

Wine

White

Los Espinos Sauv Blanc, Central Valley, Chile | 8/28

Well balanced acidity with some herbaceous notes. Fresh with character, slight minerality and deliciously crispy.

Stable Hill Pinot Grigio, Clare Valley, SA | 9/32

Floral perfume, lemon citrus, honeysuckle and grapefruit. Well structured with a delightful length of refreshing citrus.

Fakra Blanc De Blanc, Bekaa Valley, Lebanon | 10/36

Beautiful straw yellow in colour. A refined light and balanced Blanc de Blancs, with floral aromas. Exotic fruits enrich the aromatic intensity on the palate.

Rosé

Pierre et Papa, Herault, France | 9/32

Perfect for any season, a light and refreshing Rosé bursting with red fruits, lychee and green apple.

Rose de Ksara, Bekaa Valley, Lebanon | 10/34

Deep salmon pink in colour, fresh and easy drinking with great berry aroma.

Red

Ksara Reserve du Couvent, Bekaa Valley, Lebanon | 8/28

Cabernet Sauvignon blended with Syrah and Cabernet Franc. With a deep ruby colour it combines finesse and elegance with oaky and vanilla aromas and supple tannins to give it a rich and sumptuous feel with a persistent finish.

Bullant Shiraz, Langhorne Creek, SA | 9/32

Vivid deep crimson, black fruits and chocolate notes abound in a red that has a wonderful length of flavour.

Weemala Pinot Noir, Orange, NSW | 10/36

Brilliant red hues and cherry aromas followed by strawberry and thyme flavours with a great earthy finish.

Beer

Almaza Pilsner, Lebanon | 8

Mexican Almaza, Lebanon | 9

Chilled glass rimmed in salt, shot of fresh lemon juice & ice cold Almaza

Corona, Mexico | 9

4 Pines Pale, Brookvale, NSW | 9

Hills Apple Cider, Adelaide Hills, SA | 8

Spirits

Please choose from the bar.

Non Alcoholic Drinks | 3.5

Coke

Coke Zero

Fanta

Sprite

Ginger Beer

Mt Franklin Water

Sparkling Water | 4

Orange Juice

Apple Juice

Coffee & Tea | 4

Espresso

Macchiato

Cappuccino

Mocha

Latte

Flat White

Long Black

Hot Chocolate

Chai Latte

Tea Pot

Peppermint, Chai, Black, Chamomile, Green, Earl Grey, English Breakfast