

SaltVine

Lebanese Tapas & Cocktail Bar

v = vegetarian | V = vegan | gf = gluten free | df = dairy free

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.

Banquets

Deluxe 50pp

Start with a selection of Cold Mezza including marinated olives, our homemade dips of hummus and beetroot tahini.

Move onto our Fried Mezza and Salad including zaatar fries, falafel, arnabeet and fattoush.

Finish with our Comfort Mezza including charred eggplant, chargrilled lamb shoulder and grilled chicken.

Vegetarian 45pp

Start with a selection of Cold Mezza including marinated olives, grape leaves, our homemade dips of hummus and beetroot tahini.

Move onto our Fried Mezza and Salad including falafel, arnabeet and fattoush.

Finish with our Comfort Mezza including charred eggplant, roast pumpkin and spiced pilaf.

Banquets are minimum 4 people.

Banquets are required for groups of 8 or more.

Cold Mezza

Marinated Olives ^{v, V, gf, df} 8

Spiced Sicilian green olives

Hummus ^{v, V, gf, df} 12

Chickpea dip, tahini, pickled cucumber, cherry tomatoes, lemon & extra virgin olive oil

Beetroot Tahini ^{v, V, gf, df} 13

Roast beetroot puree, nigella seeds, tahini, dill, pickled turnip, lemon & extra virgin olive oil

Grape Leaves ^{v, V, gf, df} 13

Braised rice, fennel, radish, tomatoes, herbs & pine nuts

Avocado Zaatar Labneh ^{v, gf available} 16

Strained yoghurt, zaatar, avocado, sweet pickled chilli, toasted sunflower seeds & extra virgin olive oil

All dips are served with bread. Additional bread \$3 per serve.

Gluten free bread \$4 per serve.

Fried Mezza

Zaatar Fries ^{v, V/df available} **10**

Zaatar & garlic yoghurt

Syrian String Cheese Cigar ^v **16**

Crisp pastry, string cheese, nigella seeds, coriander & tomato harissa

Falafel ^{v, V, df available} **13**

Chickpeas, spices, pickled beetroot & herbed tahini yoghurt

Arnabeet ^{v, gf, V/df available} **16**

Fried cauliflower, tahini, preserved lemon, apricot golden raisin chutney, almond & coriander

Lamb Kibbeh ^{df available} **18**

Spiced minced lamb, pine nuts, crushed wheat, saffron labneh, radish & coriander

Salad Mezza

Quinoa Tabbouli ^{v, V, gf, df} **16**

Parsley, mint, shallots, tomatoes, cucumber, quinoa, lemon juice & extra virgin olive oil

Fattoush ^{v, V, gf available, df} **15**

Cos lettuce, tomato, cucumber, radish, mint, coriander, sumac, lemon juice, extra virgin olive oil & zaatar Lebanese chips

Shankleesh ^{v, gf available} **17**

Pickled fennel, capsicum, Lebanese green olives, crisp bread, oregano, almonds & orange

Comfort Mezza

Charred Eggplant ^{v, V, gf, df} 17

Chargrilled eggplant, roast peppers, pistachio,
cumin & pickled cucumber

Roast Pumpkin ^{v, V, gf, df} 17

Coriander crusted roast pumpkin, pepita tarator, date molasses & pecan

Spiced Pilaf ^{v, gf, df} 14

Rice, spices, pistachio & fig

Chargrilled Lamb Shoulder ^{gf} 26

Spiced slow cooked lamb & roast onion labneh

Grilled Chicken ^{gf} 23

Spiced grilled chicken, pickles, toum & fresh herbs

Scotch Meshwi ^{gf} 26

Grilled scotch fillet, merguez spices, carrot puree & paprika butter

Samkhe Harra ^{gf} 26

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

Dessert

Baklava Ice Cream ^{v, gf available} **13**

Pistachio ice cream, baklava pastry, barberry & nuts

Summer Pudding ^{v, gf} **12**

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

Coffee 4

Espresso, Macchiato, Cappuccino

Mocha, Latte, Flat White

Long Black, Hot Chocolate, Chai Latte

Tea Pot 5

Peppermint, Chai, Black, Chamomile, Green,

Earl Grey, English Breakfast

Cocktails

Fayrouz 19

Vodka, apple, fennel, sugar, citrus

Yalla Yalla 19

Vodka, Aperol, vanilla, passionfruit, bitters

Beirut Fizz 19

Gin, labneh, mint, cucumber, dry ginger spritz

Cedar Sour 19

Whisky, fig, bitters, citrus, sugar, whites

Habibi Colada 19

Coconut Rum, Arak, pineapple, orgeat, citrus

Pomegranate Martini 19

Pomegranate, Apricot Brandy, citrus

Lebanese Delight 19

Tequila, Crème de Cacao, rose, citrus, whites

Beirut Sangria 24

Hearty Lebanese red wine, apricot liquor, arak and lemonade with fresh fruit in a 1L jug

Arak 9

Grape-based classic Lebanese aniseed liquor served in a short glass at a ratio of one part Arak & two parts water with ice

Dandan Shot 6

Vodka, lemon juice, tabasco, olive

Wine List

White

McWilliams On The Grapevine Pinot Grigio, Australia 10/34

Fruit driven, with fresh ripe pear and a splash of green apple and honeysuckle blossom on the nose. It is medium to fuller bodied on the palate with some grippy texture and refreshing vibrating acidity.

Ksara Chateau Blanc De Blanc, Bekaa Valley, Lebanon 13/38

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

Yalumba Y Series Sangiovese Rosé, Australia 10/32

Salmon pink in colour with a delicate fragrance of fresh strawberries and raspberries. Ripe red fruit flavours fill the palate with just an off-dry level of residual sugar.

La Planchelière Cabernet d'Anjou Rosé, France 12/36

Beautifully delicate wine with structure and poise that is stunningly easy to drink. Nose of red berries and a hint of smoke. Fruit sweetness on the palate and a long lingering finish.

Red

Massaya Le Colombier, Bekaa Valley, Lebanon 12/36

A fresh, thirst-quenching wine for everyday drinking, distinguished by hints of spice and pepper.

Ksara Chateau Rouge, Bekaa Valley, Lebanon 14/38

Beautiful ruby red, a fruity nose of raspberries, black currant and a little vanilla. In the mouth, it has power and length with balanced and mellow tannins that get rounder with time, taking up a leathery and spicy character.

Beer

Almaza Pilsner, Lebanon 8

Mexican Almaza, Lebanon 9

Beirut's Classic Chilled glass rimmed in salt, shot of fresh lemon juice & ice cold Almaza

Corona, Mexico 9

Strongbow Apple Cider, Australia 8

Beer on Tap

Please choose from the bar

Spirits

Please choose from the bar

Non Alcoholic

Lemonada 6

Homemade lemonade with a hint of orange blossom water

Coke, Coke Zero, Sprite, Ginger Beer 5

Lemon Lime Bitters 6

Sparkling Water 7

Juice 5

Orange, Apple, Pineapple, Cranberry