

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.

BYO wine only \$5 per person.

Split bills can only be equally split, 4 cards max.

10% surcharge applies on Sundays & Public Holidays.

Banquets

Banquets are minimum 4 people.

Banquets are required for groups of 8 or more.

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 falafel, arnabeet and fattoush.

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

Vegetarian 45pp

Start with a selection of 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 of charred eggplant.

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Cold Mezza

Marinated Olives ^{v, V, gf, df} **6.5**

Spiced Sicilian green olives

Hummus ^{v, V, gf, df} **13.9**

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

Beetroot Tahini ^{v, V, gf, df} **13.5**

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

Grape Leaves ^{v, V, gf, df} **12.8**

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

Avocado Zaatar Labneh ^{v, gf available} **16.9**

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.

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Fried Mezza

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

Zaatar & garlic yoghurt

Syrian String Cheese Cigar ^v **16.9**

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

Falafel ^{v, V, df available} **13.9**

Chickpeas, spices, pickled beetroot & herbed tahini yoghurt

Arnabeet ^{v, gf, V/df available} **17.5**

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} **16.5**

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

Nutty Fattoush ^{v, V, gf available, df} **16.8**

Cos lettuce, tomato, cucumber, radish, mint, dried cranberries, roasted almonds, coriander, sumac, lemon juice, extra virgin olive oil, zaatar & Lebanese crisps

Shankleesh ^{v, gf available} **16.9**

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

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Comfort Mezza

Charred Eggplant ^{v, V, gf, df} **18.8**

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

Roast Pumpkin ^{v, V, gf, df} **15.5**

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

Spiced Pilaf ^{v, gf, df} **13.8**

Rice, spices, pistachio & fig

Lamb Shoulder ^{gf} **28.9**

Spiced slow cooked lamb & roast onion labneh puree

Chicken Meshwi ^{gf} **24.5**

Spiced chargrilled chicken, pickles, toum & fresh herbs

Scotch Meshwi ^{gf} **28.9**

Chargrilled grain-fed scotch fillet, merguez spices,
carrot puree & paprika butter

Samkhe Harra ^{gf} **29.9**

Chargrilled barramundi, tahini dressing, walnut
butter, pickled chilli & coriander

King Prawn ^{gf, df} **8.5 each (minimum 2)**

Chargrilled king prawns, chilli, bay leaf, cardamom & lemon

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Dessert

Baklava Ice Cream ^{v, gf available} **15.9**

Pistachio ice cream, baklava pastry, barberry & nuts

Summer Pudding ^{v, gf} **14.8**

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

Coffee 4.5

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

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Cocktails

Fayrouz 19.5

Vodka, apple, fennel, sugar, citrus

Yalla Yalla 19.8

Vodka, Aperol, vanilla, passionfruit, bitters

Beirut Fizz 19.9

Gin, labneh, mint, cucumber, dry ginger spritz

Habibi Colada 19.5

Coconut Rum, Arak, pineapple, orgeat, citrus

Pomegranate Martini 19.9

Pomegranate, Apricot Brandy, citrus

Beirut Sangria 23

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

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Wine List

White

Sensi Pinot Grigio, Tuscany 12/35

The nose is intense with ripe yellow fruit notes reminiscent of peach and apricot and tending towards an almost tropical fragrance.

Ksara Château Blanc De Blanc, Bekaa Valley, Lebanon 13/39

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

Meraki Rosé, Australia 11/34

Fresh and lively strawberry bouquet, flavours of ripe berries. Crisp and clean.

Ksara Sunset Rosé, Bekaa Valley, Lebanon 13/38

Aromas of red berries and a hint of spice, with a pleasant roundness in the mouth, some mineral character, and a lively, clean finish.

Red

Ksara Reserve du Couvent, Bekaa Valley, Lebanon 13/39

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.

Massaya Le Colombier, Bekaa Valley, Lebanon 14/42

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

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Beer

Almaza Pilsner, Lebanon 9

Mexican Almaza, Lebanon 10

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

Corona, Mexico 9

Strongbow Apple Cider, Australia 8

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 750ml 7

Juice 5

Orange, Apple, Pineapple, Cranberry

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