

## Dips

1. **Hommos**- chick peas, tahina, garlic, lemon juice & olive oil .....\$7 V, G
2. **Baba Ghanouj**- eggplant, tahina, garlic, lemon juice, olive oil.....\$7 V, G
3. **Labneh**- drained yogurt with a drizzle of olive oil.....\$7 V, G
4. **Cucumber & Yoghurt** Diced cucumber mixed in yoghurt & a hint of fresh garlic & herbs.....\$7 V, G
5. **Garlic Sauce**.....\$2 V, G

## Appetisers

### COLD DISHES

6. **Green Beans**- green beans cooked with olive oil, tomato & onion .....\$10 V, G
7. **Eggplant**- thinly sliced & fried portions of eggplant.....\$10 V, G
8. **Vine Leave Rolls**- vine leaves stuffed with rice, tomato, parsley, mint & onions cooked in olive oil .....\$11 V, G
9. **Mjadara**- Lentils & rice topped with caramelised onions .....\$13 V, G
10. **Mixed Pickles & Olives**- home-made mixed lebanese pickles, fetta cheese & olives .....\$8 V, G

### HOT DISHES

11. **Fattet Makdouse**- specialty of the house: eggplant, toasted Lebanese bread, mince lamb & pine nuts with special sauce, Try It You'll Love It! .....\$12
12. **Falafel**- chick peas, onions, garlic, parsley & mixed spices fried .....\$11 V, G
13. **Sambousek**- home-made pastry filled with mince lamb, onions & wallnuts (fried) .....\$11
14. **Spinach Triangles**- home-made pastry filled with spinach, onion & spices (fried) .....\$11 V
15. **Cheese Pastry**- home-made pastry filled with fetta cheese (fried) .....\$11 V
16. **Mixed Pastries**- Plate of 2 sambouseks, 2 spinach triangles and 2 cheese pasties .....\$13
17. **Lebanese Omelette**- Egg flour, chopped onion, parsley & spices (fried) .....\$11 V
18. **Cauliflower**- Crumbed couliflower, golden fried .....\$11 V
19. **Potato Coriander**- diced potatoes tossed in fresh coriander, crushed garlic & lemon .....\$11 V, G
20. **Lebanese Sausage**- lean meat spiced sausages, served with tahina sauce (grilled) .....\$13 G
21. **Chicken Wings**- Grilled marinated chicken wings .....\$13 G



## House Specials

29. **Ouzy**- fine pastry filled with fried rice, mince lamb, green peas, pistachio, almond .....\$26 V  
& pine nuts, (baked) served with a bowl of fresh yogurt (also available as vegetarian)
30. **Up-Side-Down** (Maalobeh)- fried rice, layered eggplant with mince lamb topped with roasted nuts, served with a fresh bowl of yoghurt (also available as vegetarian) .....\$26 V
31. **Vegetarian Kibbi** crushed Wheat & pumpkin shells, seasoned & filled with vegetables (fried).....\$26 V
32. **Kibbi Labanieh** crushed wheat, ground lamb shells, seasoned and filled with mince lamb, nuts & onion, cooked in a special yoghurt sauce .....\$26
33. **Chef's Special** kafta (mince lamb mixed with onion parsley spices) cooked & layered with potato, eggplant & special tomato sauce topped with caramelised onion & served with rice .....\$27

## Meat & Chicken Dishes

(Dishes 34 - 39 served with salad & Hommos)

34. **Kibbi**- crushed wheat, ground lamb shells, seasoned & filled with mince lamb, nuts & onions (fried) .....\$22
35. **Shish Kebab**- tender cubes of marinated lamb fillet (grilled) .....\$25 G
36. **Kafta**- fine mince lamb mixed with onions, parsley & spices (grilled).....\$24 G
37. **Shish Tawouk**- cubes of chicken fillet skewers, marinated & grilled .....\$24 G
38. **Shish Tawouk & Kafta Mix** - 2 skewers of chicken & 2 skewers of kafta.....\$24 G
39. **Shish Tawouk & Shish Kebab** - 2 skewers of chicken & 2 skewers of Shish kebab .....\$25 G
40. **Lamb Cutlets** - Marinated lamb cutlets grilled, served with chips & salad .....\$28
41. **Chicken & Fried Rice**- fried rice topped with chicken & nuts served with side salad or a fresh bowl of yoghurt .....\$22
42. **Chicken Schnitzel**- tender chicken fillet crumbed & golden fried, with chips & Salad .....\$23



## Salads

22. **Tabouleh**- finely chopped parsley, tomato, mint, onion, crushed wheat mixed with lemon juice & olive oil .....\$15
23. **Fatoush**- lettuce, tomato, parsley, cucumber, shallots, lemon juice, olive oil topped with crusty Lebanese bread .....\$13 V
24. **Garden Salad**- tomato, cucumber, lettuce, onion, lemon juice and olive oil .....\$10 V

## Seafood Dishes

25. **Samkeh Harah**- grilled barramundi fillet of fish topped with tahina sauce, coriander, crushed nuts & special spices, served with salad & rice.....\$26
26. **Sayadieh**- grilled barramundi fillets on a bed of rice topped with finely chopped tomato, onion salsa sauce and roasted nuts .....\$26
27. **Prawn kebabs**- grilled marinated prawn skewers served on a bed of basmati rice with salad .....\$26
28. **Prawn Cutlets**- prawns crumbed & golden fried, served with chips, salad & tartar sauce .....\$26

\* All Meals Served with Lebanese Bread • V = Vegetarian G = Glutenfree

## Platters for one.

43. **Mixed Plate**- tabouleh, hommos, Falafel, kafta, lamb kebabs, shish tawouk & potato coriander, served on a platter .....\$26
44. **Vegetarian Mixed Plate**- tabouleh, hommos, baba ghanouj, vine leaves rolls, falafel & green beans served on a platter .....\$24 V
45. **Mezza Mixed Plate**- tabouleh, hommos, falafel, cheese pastry, sambousek, kibbi & spinach triangle served on a platter .....\$25

## Children Meals

46. **Fish & Chips** .....\$12
47. **Chicken Nuggets & Chips** .....\$12
48. **Shish Tawouk & Chips** (Chicken skewers) .....\$13
49. **Lamb Skewers & Chips** .....\$13
50. **Kafta & Chips** .....\$12
51. **Chips** .....\$8

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# Al-Madina

LEBANESE CUISINE

Traditional Lebanese Cuisine

*Fine Lebanese food, fantastic service  
& a side order of fun.*

