

## 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** (laban be khyar)- Diced cucumber mixed in yoghurt & a hint of fresh garlic & herbs \$7 V, G

## Appetizers (Entree)

### COLD DISHES

5. **Green Beans** (lubeyh bezet)- green beans cooked with olive oil, tomato & onion \$10 V, G
6. **Vine Leave Rolls** - vine leaves stuffed with rice, tomato, parsley, mint & onions cooked in olive oil \$10 V, G
7. **Eggplant**- thinly sliced & fried portions of eggplant \$10 V, G
8. **Mjadara**- Lentils & rice topped with caramelised onions \$12 V, G
9. **Mixed Pickles & Olives**- home-made mixed lebanese pickles, mild chilli & olives \$8 V, G

### HOT DISHES

10. **Fattet Makdouse**- specialty of the house: eggplant, toasted Lebanese bread, mince lamb & pine nuts with special sauce, Try It You'll Love It! \$10
11. **Falafel**- chick peas, onions, garlic, parsley & mixed spices fried \$10 V, G
12. **Sambousek**- home-made pastry filled with mince lamb, onions & walnuts (fried) \$10
13. **Spinach Triangles**- home-made pastry filled with spinach, onion & spices (fried) \$10 V
14. **Cheese Pastry**- home-made pastry filled with fetta cheese (fried) \$10 V
15. **Potatoe Coriander**- diced potatoes tossed in fresh coriander, crushed garlic & lemon \$10 V, G
16. **Lebanese Sausage**- lean meat spiced sausages, served with tahina sauce (*grilled*) \$12 G

## Salad

17. **Tabouleh**- finely chopped parsley, tomato, mint, onion, crushed wheat mixed with lemon juice & olive oil \$12 V
18. **Fatoush**- lettuce, tomato, parsley, cucumber, shallots, lemon juice, olive oil topped with crusty Lebanese bread \$12 V
19. **Garden Salad**- tomato, cucumber, lettuce, onion, lemon juice and olive oil \$8 V

## Seafood Dishes

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

V = Vegetarian G = Glutenfree

Fine Let

## House Special

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|-----|--|------|---|
| 24. | <b>Oozy</b> - fine pastry filled with fried rice, mince lamb, green peas, pistachio, almond & pine nuts, ( <i>baked</i> ) served with a bowl of fresh yogurt ( <i>also available as vegetarian</i> ) | \$25 | V |
| 25. | <b>Up-Side-Down (Maalob)</b> - fried rice, layered eggplant with mince lamb topped with roasted nuts, served with a fresh bowl of yoghurt ( <i>also available as vegetarian</i> )                    | \$25 | V |

Ask about our traditional Home style Lebanese dishes, available only Tues - Thurs night

## Meat & Chicken Dishes

(Dishes no.26 - 29, served with hommos & salad)

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|-----|--|------|---|
| 26. | <b>Shish Kebab</b> - tender cubes of marinated lamb fillet ( <i>grilled</i> )  | \$23 | G |
| 27. | <b>Kafta</b> - fine mince lamb mixed with onions, parsley & spices ( <i>grilled</i> )                                    | \$23 | G |
| 28. | <b>Kibbi</b> - crushed wheat, ground lamb shells, seasoned & filled with mince lamb, nuts & onions ( <i>fried</i> )      | \$21 |   |
| 29. | <b>Shish Tawouk</b> - cubes of chicken fillet skewers, marinated & grilled   | \$23 | G |
| 30. | <b>Chicken &amp; Fried Rice</b> - fried rice topped with chicken & nuts served with side salad or cucumber & yoghurt dip | \$21 |   |
| 31. | <b>Chicken Schnitzel</b> - tender chicken fillet crumbed & golden fried (served with chips & salad)                      | \$23 |   |

## Children Meals

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|-----|------------------------------------|------|--|
| 32. | <b>Fish &amp; Chips</b>            | \$12 |  |
| 33. | <b>Chicken Nuggets &amp; Chips</b> | \$12 |  |
| 34. | <b>Shish Tawouk &amp; Chips</b>    | \$12 |  |
| 35. | <b>Kafta &amp; Chips</b>           | \$12 |  |
| 36. | <b>Chips</b>                       | \$8  |  |

## Platters

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|-----|---|------|---|
| 37. | <b>Mixed Plate</b> -<br>tabouleh, hommos, kibbi, kafta, lamb kebabs, shish tawouk & potatoe coriander, served on a platter      | \$25 |   |
| 38. | <b>Vegetarian Mixed Plate</b> -<br>tabouleh, hommos, baba ghanouj, vine leaves rolls, falafel & green beans served on a platter | \$23 | V |
| 39. | <b>Mezza Mixed Plate</b> -<br>tabouleh, hommos, falafel, cheese pastry, sambousek, kibbi & spinach triangle served on a platter | \$24 |   |

## Banquets (Minimum 2 people)

A selection of various delicious dishes chosen by the chef to give your taste buds an unforgettable Lebanese treat. Highly recommended. (See attached banquet menu for full description of Banquets)

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|-----|--|-----------------|---|
| 40. | <b>Meat &amp; Mezza Banquet</b>  | \$35 per person |   |
| 41. | <b>Al-Madina Banquet</b>   | \$40 per person |   |
| 42. | <b>Vegetarian Banquet</b>  | \$30 per person | V |
| 43. | <b>The Complete Banquet</b> (Al-Madina banquet with tea/coffee, baclava & turkish Delight) | \$45 per person |   |