



salads

individual \$12 (24oz, serves 1)
share salad \$70 (serves 10)

tabouleh vg
Finely chopped parsley, mint, onion, tomato, olive oil, lemon juice & burghul

fat tounsh vg/gf option + \$2
Cherry tomato, lebanese cucumber, capsicum, fresh mint, parsley, radish, spring onions, red onions, crispy bread, sumac. Served with pomegranate dressing

pickled cauliflower salad vg gf
Chargrilled baba ghanouj, green lentils, parsley, currants & pomegranate

calamari salad gf
Za'atar spiced calamari, with winter greens, fennel & aioli

chicken salad
Shish tawouk, freekeh, pomegranate, cucumber tomato & herb

finger food + individual pieces

Minimum quantity 10 pieces per item

falafel vg gf \$2.5
Chickpeas, onion, kozbara, garlic & lebanese spices, served with tahini sauce

warak areesh vg gf \$2
Vine leaves filled with basmati, parsley, tomato, onion, lemon & olive oil

kibbeh n \$4.5
Minced beef & bulgur shell filled with lamb, onion & lebanese spices

rakakat jibneh v \$2.5
Mozzarella, feta & cheddar cheese with thyme wrapped pastry cigars

jawaneh gf \$3
Lebanese chicken wings with lemon, garlic & allspice

shish tawouk gf \$6
Marinated chicken breast skewer with garlic, lemon & za'atar. Served with toum dip

lahmeh gf \$8
Lamb fillet skewer with middle eastern spices. Served with hummus dip

kafta gf \$6
Minced lamb skewer with parsley, onion & spices. Served with hummus dip

halloumi gf \$7
Halloumi cheese skewer with vegetables. Served with baba ghanouj dip & lemon

soufra

Traditional lebanese feast

soufra - meat gf option + \$1
\$20 per person (10 guest minimum)

A mixed grill of lahmeh, shish tawouk, halloumi and kafta skewers. Served with tabouleh and fattoush salad, hummus, baba ghanouj and Beirut labneh dips, falafel pieces & lebanese bread

soufra - vegetarian v/gf option + \$1

\$18 per person (10 guest minimum)
Halloumi and vegetable skewers. Served with tabouleh salad, hummus, baba ghanouj and Beirut labneh, falafel pieces, warak areesh & lebanese bread



