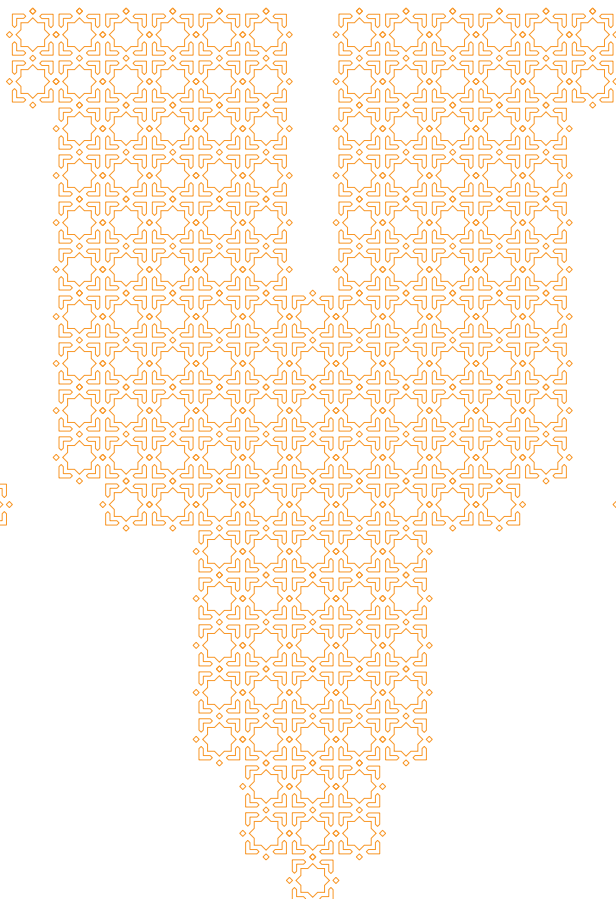


M A S H R O O B



COFFEE + TEA

	ESPRESSO + MILK
3.8 4.2 + 60c	Small Large Soy milk
3.5	ESPRESSO BLACK Small / Large
3.0 per head	LEBANESE COFFEE Finely ground, unfiltered 'stove top' coffee. Served black.
9.0	TAHINI ICED COFFEE CHOC OR MOCHA Double shot of espresso, milk & vanilla ice cream topped with whipped cream, a momoul biscuit & smashed backlava!
4.5	POT of TEA ENGLISH BREAKFAST/ EARL GREY/ PEPPERMINT/ CHAMOMILE/ LEMONGRASS & GINGER/ GREEN/ CARDAMON LEBANESE BLACK TEA

COLD DRINKS

GLASS	CARAFE	HOUSEMADE
5.0	12.0	HOUSE MADE LEBANESE ICED TEA with pomegranate and mint
5.0	12.0	APPLE + ROSE ICED TEA
5.0	12.0	PEPPERMINT + GREEN ICED TEA with lemon
5.0	12.0	TRADITIONAL LEBANESE JALLAB Lebanese cocktail served on ice with pinenuts & dates
6.0	14.0	LEBANESE LEMONADE with fresh lemons & mint
6.0	14.0	ROSE WATER + POMEGRANATE LEMONADE traditional lebanese lemonade with fresh pomegranate and rosewater
SMALL	LARGE	WATER
FREE	FREE	STILL BREEQ – Melbourne's finest Lebanese jug of still water
6.0	8.0	SPARKLING BREEQ Lebanese jug of sparkling water. Add fresh lemon or mint!
	3.8	Mt Franklin Still – 600ml
	3.8	Mt Franklin Sparkling – 450ml
	4.0	Zico Coconut Water – 330ml
SOFT DRINKS		
	4.0	Coke – 330ml Diet Coke – 330ml Coke Zero – 330ml Sprite – 330ml Fanta – 330ml
	4.5	Lemon, fresh lime and bitters
	4.5	Strange Love organic lemon squash 275ml Strange Love organic ginger beer 275ml Strange Love organic bitter grapefruit 275ml
JUICE		
AYOMO COLD PRESSED JUICES Raw farm fresh produce that are gently pressed to protect their essential enzymes, nutrients and minerals. Made fresh daily with no preservatives. Fruit to bottle, nothing else, nothing in between.		
6.5		SUNNY SIDE UP 250ml orange, carrot, lemon, ginger & tumeric
6.5		BACK TO ROOTS 250ml apple, spinach, beetroot, lemon & parsley
6.5		GARDEN GREEN 250ml apple, spinach, celery, cucumber & kale
	4.5	Millas organic orange juice 375ml

BEER + CIDER

ON TAP

8.0	Coopers Pale Ale	425ml
8.5	Brunswick Bitter Ale	425ml

BOTTLED BEER + CIDER

9.0	Almaza Pilsner – Lebanon	330ml
9.5	Crown Lager – Australian	375ml
9.5	Asahi Superdry – Japan	330ml
9.0	Peroni – Italy	330ml
10.0	Feral Hophog IPA – Australian	330ml
10.5	Hoegaarden White – Belgium	330ml
9.0	Apple Thief Pink Lady Apple Cider – Australia	330ml
12.0	Rekorderlig Strawberry and Lime Cider – Sweden	500ml

WHITE WINE

GLASS BOTTLE

9.0	42.0	Miritu Bay , Sauv Blanc, Marlborough, New Zealand, 2014 Variety: Sauvignon Blanc Aromas of lemon, white peach, green capsicum and hints of passionfruit. Classic Marlborough fruit characters with a combination of tropical white peach and fresh cut grass with lively acidity. Clean long and refreshing finish.
10.0	43.0	Caves de Pouilly sur Loire Coteaux du Giennois Blanc, Nievre, France, 2014 Variety: Sauvignon Blanc From a small vineyard situated on the hillsides along the right side of the Loire river on the north of Pouilly and on the east of Sancerre in France. With a golden and green tint and the aromas of Citrus fruits. An elegant that goes well with fish, poultry and cheeses.
13.5	60.0	Domaine Mittnacht Pinot Blanc, Alsace, France, 2015 Varieties: 40% Pinot Blanc and 60% Pinot Auxerrois Organic / Biodynamic / vegan Bright yellow in colour with pleasants scents of fresh butter and orchard fruits. Fresh and complex on the palate. Crisp fruit finish.
13.5	60.0	Domaine Mittnacht Riesling, Alsace, France, 2015 Variety: Riesling Organic / Biodynamic / vegan Dry white wine with citrus flavours. A well structured and powerful palate with vivid acidity and a medium finish. Goes well with fish poultry and cheeses.
12.5	58.0	Les Breteches , Blanc, Kefraya, Lebanon, 2014 Varieties: Muscat a petits grains, Bourboulenc, Sauvignon blanc, Viognier, Verdejo and Clairette A clear pale yellow, with slight gold highlights. Subtle notes of muscat, flowers and honey. Balanced and fresh on the palate, with muscat notes mixed with exotic flavours of apricot and fresh mango.
13.5	64.0	Champalou Vouvray Chenin Blanc, Loire Valley, Vouvray, 2015 Varieties: Chenin blanc Delicious texture and minerality, the wine is fresh, fruity and has delicate aromas but still part of the dry wines family. The palate offers notes of peach, stone fruits and hints of honey and orange.
12.0	55.0	Avani Amrit Chardonnay, Mornington Peninsula, Australia 2016 Variety: Chardonnay Biodynamic / vegan Wine producer works with minimum intervention with her wines. The Chardonnay is from a Warm climate vineyard in RedHill. The Chardonnay is picked early in order to keep that natural acidity. The grapes are hand harvested and fermented with natural yeast in stainless steel tanks. The wine is then aged in french oak for 10 months. Notes of whites flowers, with hints of lemon and caramel.
	65.0	Domaine des Malandes Petit Chablis, Burgundy, France, 2015 Varieties: Chardonnay Simple and very attractive Chardonnay with notes of peach. Fresh and excellent to drink alongside a Lebanese Soufra!

SPARKLING

GLASS BOTTLE

13.5	60.0	NV Domaine J.Laurens Blanquette de Limoux Sparkling Brut, Languedoc-Roussillon, France Varieties: Mauzac 90%, Chenin 5%, Chardonnay 5% Mauzac is the traditional grape variety of the Limoux vineyards. Clean, refreshing medium bodied sparkling with a creamy mid palate that is filled with ripe citrus. With aromas of green apple, acacia flowers and apricot with toasted nuances. Well made Limoux that pairs well with a variety of dishes. Enjoy!
	155.0	NV Thienot Brut Champagne, Reims, France Varieties: 45% Chardonnay, 35% Pinot Noir, 20% Pinot Meunier This blend of three classic Champagne varieties forms a signature Thienot style of finesse, fruit and freshness, offering springtime notes, a magnificent balance and lingering finish. The Champagne House's great classic

ROSE

GLASS BOTTLE

9.0	42.0	Beelgara Black label Grenach Rosé, Clare Valley, Australia 2015 Displays fruit flavours reminiscent of the red berries and spice with a soft round palate. This cool climate Rosé shows attractive colours of pink and purple and a bouquet of lavender, violet and spicy red fruit made in a dry style.
10.5	44.0	Jeff Carrel Villa des Anges Rose, Languedoc, France, 2015 Varieties: Cinsault This 100% Cinsault rose is made from grapes planted in an 50 yrs old vineyard in Languedoc (Corbieres). This dry light bodied wine, intensely crisp and vividly fresh. It offers aromas of strawberries, red currants and hints of quince.
12.5	57.0	Les Breteches , Rose, Kefraya, Lebanon, 2014 Varieties: Grenache noir, Syrah, Tempranillo, Cinsaut Round and well balanced on the palate, with notes of peach and apricot

RED

GLASS BOTTLE

10.5	44.0	Six Foot Six , Pinot Noir, Geelong, Victoria, Australia, 2015 Variety: Pinot Noir Earthy, exotic and perfumed, with dark cherry, clove-spiced raspberry jam notes. The palate shows bright red berry fruits mixed with smoke, savoury nuances. A little dry tannin grip to clean up the finish.
10.5	44.0	Six Foot Six , Shiraz, Geelong, Victoria, Australia, 2014 Variety: Shiraz Aromas of fruit driven with concentrated plum, black cherry and meaty overtones. Medium bodied palate with black cherry and plum given an aniseed and spicy lift. The tannins give grip and structure to the finish.
10.5	44.0	Sutton Grange Winery Fairbank Syrah, Bendigo, Victoria, Australia, 2016 Variety: Syrah Organic / Biodynamic / vegan Lively and fresh aromas of ripe blue and purple fruits, with undertones of sweet spices, pepper and provincial herbs. Soft textured tannins, a crunchy and medium bodied palate weight.
12.0	55.0	Les Breteches Rouge, Kefraya, Lebanon, 2013 Varieties: Cinsaut, Syrah, Cabernet Sauvignon, Tempranillo and Carignan Full and textured, balanced and round with a slightly toasted finish. The structure is defined by strong, soft tannins.
12.0	46.0	Jeff Carrel Bistologie Carignan, Languedoc, France, 2015 Variety: Carignan Delectable wine, filled with red and black fruits. The aroma is mild. Palate is light to medium, fresh and round expressing subtle spice and smooth tannins.
13.0	54.0	Marcel Joubert Beaujolais Village, Beaujolais, France, 2013 Variety: Gamay Natural/ Vegan / Sulfur free Pale red and very clear in colour. Is very fresh and little in length with juicy fresh red fruits in its aroma and on the palate.
13.5	60.0	Les Coteaux de Chateau Kafraya, Lebanon, 2012 Varieties: Syrah, Marselan and Cabernet Franc The wine is full, rich and powerful on the palate with notes of wood and black fruit. The wood component is apparent without being aggressive and combines perfectly with the fruit. The finish is sustained and powerful

COCKTAILS

15.0	PHOENICIAN LEMONADE Citrus vodka, orange liqueur, mint, lemon & orange blossom water
15.0	FEBRUARY IN FARAYA Warming whiskey cocktail. With cardamon & lemon. Served hot
15.0	LIQUID FATTOUSH Our fattoush salad with the addition of citron vodka..... Made into a drink!!!!
15.0	SUMAC MARGARITA Tequila, orange liqueur, pomegranate juice & lime
15.0	KSARAK Refreshing Lebanese lemonade with freshly squeezed lemons, mint & vodka
15.0	YALLA YALLA! ESPRESSO MARTINI Hit of espresso, Khalua, vodka & cream with a pistachio crumb
15.0	BOOS DADDY Hazelnut and orange with citrus & fresh mint on crushed ice
15.0	KHALINI SHOUFAK BILLEIL 'LET ME SEE YOU AT NIGHT' Frozen dessert cocktail with jallab, baileys, kailua and cream. Served with a choc covered mamoul biscuit.
15.0	MY HABIBI An elegant rose water and cucumber gin martini with fresh lime, bitters & cardamon
13.0	FAIRUZ FIZZ Orange blossom water, cube of sugar, fresh orange & sparkling wine
15.0	SAHTEN-I APPLETONI Sour apple, vodka, apple schnapps & fresh lime

ARAK

9.0 (30ml)	FAKRA ARAK AL SHALLAL 50% Arak aged in clay amphoras. Aromas of anise, fennel, citrus & a touch of cumin
10.0 (30ml)	GANTOUS + ABDO RAAD ARAK 50% Distilled 3 times from fermented white grapes & with the best aniseeds to produce its famous smooth taste.
12.0 (30ml) 98.0 (350ml)	KEFRAYA ARAK 53% Arak de Kafraya is a traditional spirit where the very best French distillation methods are matched with Lebanese tradition. Arak de Kefraya is the only Arak that is distilled four times to obtain a pure arak & a very smooth taste

BASIC SPIRITS

Please ask our helpful staff

