

DRINKS MENU



COCKTAILS

LEBAB MOJITO (COCKTAIL)	\$ 16
Kraken spiced rum, Barcadi rum, fresh mint, lime, pomegranate juice and soda	
PIMM'S (GLASS)	\$ 16
Pimms No.1 Aperitif, mint, orange wedge, cucumber, strawberry and dry ginger ale	
PIMM'S (JUG)	\$ 29
Pimms No.1 Aperitif, mint, orange wedge, cucumber, strawberry and dry ginger ale	
APEROL SPRITZ	\$ 16
Aperol, Prosecco, soda and fresh orange	
LEBANESE MINT LEMONADE (GLASS) (COCKTAIL)	\$ 16
Vodka, lemon, fresh mint, sweet syrup and soda	
LEBANESE MINT LEMONADE (JUG) (COCKTAIL)	\$ 27
Vodka, lemon, fresh mint, sweet syrup and soda	
CLASSIC MARGARITA	\$ 18
Tequila, Cointreau and lime juice	
ELECTRIC SMURF	\$ 16
Malibu rum, pineapple juice, blue curacao and sprite	
SWINGING SULTAN	\$ 18
Vodka, Cointreau, pomegranate juice, raki and lime juice	
TURKISH DELIGHT	\$ 18
Turkish Delight liqueur, vodka and rose Turkish delight sweet	
LYCHEE MARTINI	\$ 18
Lychee liqueur, vodka and Skewered lychee	

MOCKTAILS

LEBANESE MINT LEMONADE (GLASS) (MOCKTAIL)	\$ 12
LEBANESE MINT LEMONADE (JUG) (MOCKTAIL)	\$ 22
BLUE LAGOON	\$ 12
Blue Syrup, pineapple juice and sprite	
LEBAB MOJITO (MOCKTAIL)	\$ 14
Pomegranate juice, fresh mint, lime and soda water	
LYCHEE LYCHEE	\$ 14
Plenty of lychee, touch of apple and skewered lychee	

BEER

CORONA 4.5%	\$9
STONE AND WOOD PACIFIC ALE 4.4%	\$10
ASAHI SUPERDRY 5%	\$9
HENEKIN LAGER 5%	\$9
PURE BLONDE ULTRA LOW CARB 4.2%	\$9
BALTER XPA 5%	\$11
GREAT NORTHERN ORIGINAL LAGER 4.2%	\$11

CIDERS

SOMERSBY APPLE CIDER 4.5%	\$9
SOMERSBY PEAR CIDER 4.5%	\$9

TEQUILA

DON JULIO	\$14
JOSE CUERVO	\$10

RUM

KRAKEN SPICED RUM	\$10
BACARDI	\$9
MALIBU WHITE RUM WITH COCONUT	\$8

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BOMBAY SAPPHIRE	\$9
HENDRIKS	\$10
TANQUERAY	\$8
ROKU	\$10

VODKA

ABSOLUTE	\$9
GREY GOOSE	\$10
KAI	\$7
GREY GOOSE STRAWBERRY AND LEMONGRASS	\$11

NON ALCOHOLIC DRINKS

COKE	\$5
COKE NO SUGAR	\$5
SPRITE	\$5
LEMON LIME BITTERS	\$6
SODA WATER	\$5
TONIC WATER	\$5
SPARKLING WATER	\$5
GINGER BEER	\$6
ORANGE JUICE	\$5
APPLE JUICE	\$5
PINEAPPLE JUICE	\$5

LIQUOR RANGE

CHIVAS REGAL 12 YRS OLD	\$9
JOHNNIE WALKER RED LABEL	\$8
JOHNNIE WALKER BLACK LABEL	\$9
JOHNNIE WALKER GOLD LABEL	\$12
GLENFIDDICH 12 YRS	\$11
MONKEY SHOULDER	\$10
ABERLOUR	\$14
YENI RAKI	\$10
JACK DANIEL	\$10
CANADIAN CLUB	\$8

WHITE WINE

HESKETH SAUVIGNON BLANC (GLASS 150 ML)	\$12
HESKETH SAUVIGNON BLANC (BOTTLE)	\$50
DAYS + DAZE PINOT GRIS (GLASS 150 ML)	\$11
DAYS + DAZE PINOT GRIS (BOTTLE)	\$45
FIRST CREEK BOTANICAL CHARDONNAY (GLASS 150 ML)	\$11
FIRST CREEK BOTANICAL CHARDONNAY (BOTTLE)	\$45

ROSE WINE

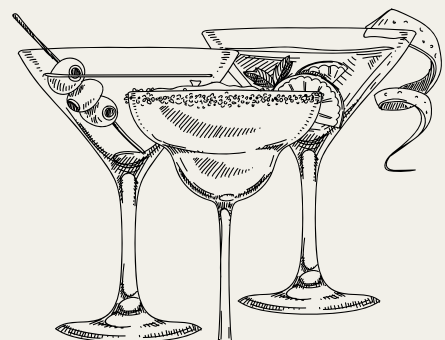
LA LA LAND ROSE (GLASS 150 ML)	\$11
LA LA LAND ROSE (BOTTLE)	\$45

RED WINE

EL DESPERADO PINOT NOIR. (GLASS 150 ML)	\$12
EL DESPERADO PINOT NOIR. (BOTTLE)	\$50
HEAD 'HEART & HOME' SHIRAZ BLEND (GLASS 150 ML)	\$11
HEAD 'HEART & HOME' SHIRAZ BLEND (BOTTLE)	\$45
MOJO FULL COLOUR CABERNET SAUVIGNON LIMESTONE COAST (GLASS 150 ML)	\$11
MOJO FULL COLOUR CABERNET SAUVIGNON LIMESTONE COAST (BOTTLE)	\$45

SPARKLING WINE

CLOUD STREET SPARKLING (GLASS 150 ML)	\$11
CLOUD STREET SPARKLING (BOTTLE)	\$40



DIPS

ALL DIPS ARE SERVED WITH BREAD / GFO AVAILABLE

HUMMUS (GF,V,VE,DF)	\$14
Chickpea, tahini, garlic, lemon juice, olive oil	
GARLIC (GF,V,VE,DF)	\$14
Creamy garlic, lemon juice, olive oil	
MOUTABLE (GF,V)	\$14
Flame roasted eggplant, yogurt, tahini, garlic, chilli flakes, juice, olive oil	
TAKTAUKA (GF,V,VE,DF)	\$14
Spicy capsicum, tomato, garlic, lemon juice, olive oil	
HAYDARI (GF,V)	\$14
Yogurt, garlic, mint, lemon juice, olive oil	
TRIO OF DIPS	\$17
Pick any 3	
BEETROOT HUMMUS (GF,V,VE,DF)	\$14
Beetroot, chickpea, tahini, garlic, lemon juice, olive oil	
CHILLI GARLIC (GF,V,VE,DF)	\$14
Chilli, garlic, Tomato, lemon juice, olive oil	

MEZZE

KOFTE (GF,V,VE,DF) (4PCS.)	\$16
Lentil kofte with pomegranate molasses and pickled vegetables	
FALAFEL (GF,V) (SPCS.)	\$16
Housemade falafel with haydari	
CALAMARI (GFO,DF) (4 TO 5 PCS.)	\$18
Crumbed deep fried calamari with garlic dip	
PRAWNS (GF) (4PCS.)	\$18
Grilled prawns on zesty garlic dip with pine nut cooked in burnt butter sauce	
HUMMUS AWARMA (GFO)	\$18
Spiced lamb with hummus, mixed nuts and bread	
MIDDLE EASTERN CHICKEN WINGS (GF,DF)	\$14
Chicken wings tossed in spiced tomato sauce	
VINE LEAVES (GF,V,VE ,DF) (5 PCS.)	\$16
Spiced rice with herbs wrapped in grape leaves served with lemon wedge and Haydari	
SPINACH + FETA PASTRIES (V)	\$16
Pastry filled with spiced spinach and feta served with Haydari	
CRISPY CAULIFLOWER (GF,V)	\$18
Crispy cauliflower with citrus tahini and yogurt sauce, cranberries, flaked almonds, mint and pomegranate molasses	
MIDDLE EASTERN LAMB PIZZA (LAMB ON FLAT BREAD)	\$18
Baked spiced lamb on a flat bread served with pickled vegetables, sumac onion and tahini sauce	

KIDS MEAL

LAMB/CHICKEN SKEWER WITH RICE/CHIPS	\$14
Choice of skewer lamb/chicken with rice/chips	
LAMB SKEWERS WITH CHIPS (GF,DFO)	\$14
Kids shawarma chicken or lamb with chips	
CHICKEN/LAMB SHAWARMA WITH CHIPS	\$14

SALADS

BATATA HARRAH (GFO,V)	\$16
Spiced crispy potatoes, coriander, garlic, crispy bread	
FATTOUSH (GFO,DF,V,VE)	\$17
fresh lettuce, cucumber, red onion, tomato, pickle chilli, radish, fried khubz, pomogranate molasse, tossed in lemon dressing	
HALLOUMI AND QUINOA SALAD (GF, V)	\$16
Grilled halloumi served with quinoa	

SWEET

BAKLAVA (V)	\$12
Layered pastry filled with chopped nuts, served with pistachio icecream	
ICECREAM	\$5
TURKISH DELIGHT OR PISTACHIO	

GF : GLUTEN FREE

V: VEGETARIAN

VE: VEGAN

DF: DAIRY FREE

MAIN DISHES

VEGETABLE SHISH (GFO,DFO) (2 VEGETABLE SHISH)	\$ 24
Vegetable shish, served with tabbouleh salad, bread, rice, hydari and hummus	
CHICKEN SHISH (GFO,DFO) (2 CHICKEN SHISH)	\$ 26
Chicken Shish served with tabbouleh salad, bread, rice, hydari and hummus	
LAMB SHISH (GFO,DFO) (2 LAMB SHISH)	\$ 28
Lamb shish, served with tabbouleh salad, bread, rice, hydari and hummus	
CHICKEN SHAWARMA (GFO,DFO)	\$ 22
chicken shawarma, wrapped in bread with tabbouleh, sumac onion, pickled vegetables and garlic sauce served with classic fries	
LAMB SHAWARMA (GFO,DFO)	\$ 24
lamb shawarma, wrapped in bread with tabbouleh, sumac onion, pickled vegetables, Haydari sauce and tahini served with classic fries.	
VEGGIE SHAWARMA (GFO,DFO,V)	\$ 20
Lentil kofta wrapped in bread, with tabbouleh, sumac onion, pickled vegetables and haydari served with classic fries.	
FALAFEL IN A BUN (V, GFO,DFO)	\$ 22
Spiced chickpea and fava beans falafel, grilled halloumi, cos lettuce, sumac onion, roasted capsicum sauce, haydari, pickled cucumber on a toasted bun served with classic fries	
GRILLED CHICKEN ROLL (GFO,DFO)	\$ 24
Flame grilled chicken thigh, grilled halloumi, cos lettuce, sumac onion, garlic sauce, roasted capsicum sauce, pickled cucumber on a toasted bun served with classic fries	
SPICED LAMB BURGER (GFO,DFO)	\$ 26
Middle eastern spiced ground lamb patty, crumbed feta, cos lettuce, sumac onion, haydari and tahini sauce on a toasted bun served with classic fries	
CHICKEN MARYLAND (GF,DF)	\$ 26
2 Maryland Spiced grilled chicken maryland on bone, chips, salad, mixed pickles served with garlic dip.	
LAMB ADANA SHISH (GFO,DFO)	\$ 26
3 Adana Shish Turkish spiced ground lamb skewers, bread, rice and salad served with haydari and hummus	
GRILLED FISH (GF, DFO)	\$ 30
Grilled barramundi skin on fillet marinated with olive oil, herbs, garlic and sumac served with roasted lemony potatoes. tahini sauce and salad	
LAMB CUTLETS (GF, DFO)	\$ 36
Rosemary lamb cutlets with tabbouleh salad, batata harah and Haydari	

SHARED PLATTERS

VEGETARIAN (GFO,V)	\$ 60
Vegetarian platter with veggie shish, halloumi, fried lentil kofte, falafel, choice of two dips, pita bread, pilaf, fattoush, salad, marinated olives, pickled cabbage, chillies, tabbouleh and classic fries	
MIXED PLATTER (GFO)	\$ 75
Chicken shish, lamb shish, chicken maryland, adana shish, glazed chicken wings, choice of two dips, bread, fattoush salad, pickled cabbage, chillies, tabbouleh rice and classic fries	

SIDES

SPICED CHIPS (GF,V)	\$8	TABBOULEH (GFO,V)	\$6
HARRISA MARINATED OLIVES (GF,V)	\$4	GLUTEN FREE BREAD	\$4
PICKLED CHILLI (GF,V)	\$4	EXTRA CHICKEN SHISH (GF)(1PCS.)	\$8
PICKLED CABBAGE(GF,V)	\$4	EXTRA LAMB SHISH (GF)(1PCS.)	\$9
SIDE OF BREAD	\$3	EXTRA HALLOUMI (GF)(2 PCS.)	\$6
GARDEN SALAD(GF,V)	\$5	EXTRA DIP	\$3
PILAF(GF,V)	\$6	EXTRA VEGETABLE SHISH(GF,V)(1PCS.)	\$7
		EXTRA ADANA SHISH (GF)(1PCS.)	\$8

TURKISH DELIGHT (GF,V)	\$8
Homemade rose water Turkish delight with Turkish delight icecream	
TRIO OF DESERT	\$18
Baklava, Turkish delight and Dark chocolate Tahini mousse with pistachio ice cream and Turkish delight ice cream	
CHOCOLATE BROWNIE	\$16
Smooth chocolate tahini mousse, dark brownie, pistachio ice cream and sesame seed praline	
SPICED TURKISH TEA	\$5
Cardamom and cinnamon infused turkish tea served with turkish delight	

DINE-IN MENU