

Beirut Restaurant

LEBANESE CUISINE

Mezza Dips Selection of cold mezza

Middle Eastern Mixed Pickles

Pickled selection and green olives

Hommous

Chickpea and tahini purée blended with fresh lemon, a punch of garlic and olive oil

Suslo Eggplant

Fried eggplant cooked in oil with tomato, onions, garlic, herbs and tomato sauce

Abaganuss

Grilled eggplant mixed with Tahina garlic and extra virgin olive oil

Salads

Fatoush

Rustic Lebanese salad tossed with crispy bread, lettuce, parsley, cucumber, tomato, mint, shallots and radish, dressed with lemon, pomegranate molasses, olive oil and sumac

Entree/Hot mezza

Fried kebbeh

Potato Harra

Pomegranate Fried Calamari

Main

Mix Grill

BBQ a selection of kofta, Beef and Chicken Served with Oriental rice

SET MENU
\$30



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LEBANESE CUISINE

Mezza Dips

Selection of cold mezza

Middle Eastern Mixed Pickles

Pickled selection and green olives

Hommous

Chickpea and tahini purée blended with fresh lemon, a punch of garlic and olive oil

Dolma (vine leaves)

Hand rolled vine leaves stuffed with rice, parsley and tomato

Suslo Eggplant

Fried eggplant cooked in oil with tomato, onions, garlic, herbs and tomato sauce

Abaganuss

Grilled eggplant mixed with Tahina garlic and extra virgin olive oil

Salads

Fatoush

Rustic Lebanese salad tossed with crispy bread, lettuce, parsley, cucumber, tomato, mint, shallots and radish, dressed with lemon, pomegranate molasses, olive oil and sumac

Tabouleh

A refreshing combination of Continental parsley, mint, shallots, tomato and crushed wheat, dressed with lemon, olive oil and mixed spices

Entree/Hot mezza

Fried kebbeh

Potato Harra

Sujok from the Oven

Pomegranate Fried Calamari

Main

Mix Grill

BBQ a selection of kofta, Beef and Chicken Served with Oriental rice

SET MENU
\$40





Head to Beirut restaurant: Expect set menus in signature of Beirut Restaurant style for both lunch and dinner. There will be traditional entertainment on the weekends including live music. Lunch \$20 and dinner \$30 available every day.

Cuisine

Lebanese cuisine is famed for the numerous hors d'oeuvre dishes known as Meza. Without overwhelming the customer, Beirut restaurant focuses on a select variety of these items that reflect the fine, delicate tastes of lemon, olive oil, herbs and a hint of spice and garlic that are always a delight to the senses. The restaurant also has much success with its 'BBQ items'.

Clientele

Beirut restaurant an oriental, Lebanese restaurant, is set to open new branch in Sydney ,expected to open in may 2016.

- Beautifully designed to complement the restaurant, the private dining room seats up to 50 guests and is available to book for breakfast, lunch and dinner*
- Professional trained chefs from Lebanon to prepare the original Lebanese food.*