



## Mt. Lebanon

Historically, Lebanon has been defined by these mountains. Their roots extend along the country, parallel to the Mediterranean coast.

The altitude of their sloping peaks has provided protection and valuable resources to the people of Lebanon since the Phoenicians used cedar to build ships in which they sailed the Mediterranean, becoming the first known people to inhabit the region.

To this day the last remaining old growth groves of the infamous Cedar of Lebanon lie upon the high slopes of Mt. Lebanon in the Cedars of God World Heritage site.

**May your soul tower with the strength of cedars; your heart pound with the power of the sea.**

**May joy rise in you like mountains and may it be a blessing you share with those you love.**

We hope you enjoy your experience at our restaurant.





## BANQUET ONE

**\$ 45 per person**

Hummus – Baba Ghanoush – Loubieh – Laban – Arnabit  
– Chips – Fava Beans – Mixed Pickles – Fattoush –  
Tabbouleh – Kafta & Chicken Skewers– Baklava –  
Tea or Lebanese Coffee

## BANQUET TWO

**\$55 per person**

Hummus – Baba Ghanoush – Loubieh – Laban – Arnabit  
– Falafel – Batata Harra – Chips – Mixed Pickles –  
Fattoush – Tabbouleh – Chicken Wings - Kafta, Chicken  
and Lamb Skewers– Jug of Soft Drink –  
Baklava Tea or Lebanese Coffee





## - DIPS & SALADS -

### **HUMMUS (gf) (V) 9**

Chickpeas, lemon, tahini & oil

### **BABA GHANOUSH (gf) (V) 11**

Our special smoked eggplant dip

### **LABAN (gf) 8**

Yoghurt, cucumber, garlic & mint

### **LABNEH (gf) 9.5**

Thickened yoghurt served w/virgin olive oil & mint

### **TOUM (gf) 8.5**

Garlic dip

### **FATTE 13.9**

Hummus, crispy bread, chickpeas, garlic, yoghurt topped w/pine nuts

### **TABBOULEH (V) 12.5**

Finely chopped tomatoes, parsley, mint, bulgur & onion, seasoned  
w/olive oil & lemon

### **FATTOUSH (V) 12**

Crusty flatbread w/mixed leaves and vegetables  
drizzled with pomegranate juice





## - MEZZE -

### **KIBBEH NAYYEH 16.9**

Traditional Lebanese raw mince dish w/special herbs & spices

### **KAFTA MEATBALLS (gf) 11.9**

Kafta mince seasoned w/parsley & onion served on a bed of rice

### **KIBBEH 12.9**

Fried bulgur filled w/mince, onion & pine nuts

### **HUMMUS BIL LAHME (gf) 12.9**

Hummus topped with lamb mince & pine nuts

### **SAMBOUSEK LAHME 11.9**

Pastry stuffed with lamb mince & pine nuts

### **SAMBOUSEK JIBNEH 11.9**

Pastry stuffed with cheese, parsley & mint

### **CHICKEN WINGS (gf) 12.9**

Marinated & char grilled served w/toum

### **CHICKEN LIVER (gf) 12.9**

Sautéed chicken livers w/ caramelised onion and garlic cloves

### **BASTURMA (gf) 12.9**

Aged beef finely shaved served on a bed of salad & pickles

### **LEBANESE SAUSAGES (gf) 13.9**

Special hot or mild sausages mixed with fresh tomato

### **MIXED MEZZE PLATTER 35**

Macdouse, basturma, shanglish, cheese, sambousek, olives, soujouk,  
beef salami, salad & pickles





## - VEGETARIAN MEZZE -

### **GRILLED HALLOUMI (gf) (V) 12.9**

Drizzled with lemon served & sprinkled with sesame seeds on a bed of salad

### **VINELEAVES (gf) (V) 11.9**

Marinated grape leaves stuffed w/ onion, tomato, parsley & spiced rice

### **FALAFEL (gf) (V) 10.9**

Homemade falafel served w/pickles and tahini

### **ARNABIT (gf) (V) 9.9**

Fried cauliflower served w/ tahini

### **MARINATED OLIVES (gf) (V) 7.9**

Olives marinated in lemon, chilli, garlic & virgin oil

### **BATATA HARRA (gf) (V) 11.9**

Fried & seasoned with chilli, coriander, lemon & garlic

### **FOUL MUDDAMAS (gf) (V) 9.9**

Fava beans, tomatoes, onion, basil & mint in lemon & garlic virgin oil

### **SHANGLISH (gf) 12.9**

Aged cheese served with fresh tomatoes & virgin oil

### **LOUBIEH BI ZEIT (gf) (V) 9.9**

Green beans in a tomato dressing w/garlic, onion & virgin oil

### **MACDOUSE (gf) (V) 10.9**

Marinated eggplant stuffed w/walnut, capsicum & garlic

### **MIXED PICKLES (gf) (V) 9.9**

Macdouse, turnip, wild & pickled cucumber, chilli and onion





## - SEAFOOD -

### **CALAMARI (gf) 28.9**

Grilled with chilli, garlic & spices served on a bed of salad

### **GARLIC PRAWNS (gf) 32.9**

Grilled with oil & garlic served on rice

### **CHILLI PRAWNS (gf) 32.9**

Grilled w/onion, capsicum, chilli & fresh tomato served with rice

### **SAMKE HARRA (gf) 34.9**

Barramundi grilled & seasoned with a special Lebanese mix of  
yoghurt chilli and tahini

### **SAYADIEH (gf) 29.9**

Barramundi fillet, caramelised onion & rice topped  
w/pine nuts, almonds and cashews

### **SAMAK MAKLI 29.9**

Deep fried whiting served with fried bread, chips and salad





## - MAINS -

### **KAFTA BIL SANIEH (gf) 26.9**

Oven baked spiced mince layered w/ marinated sliced potatoes & tomato on rice

### **SHIEKH AL MAHSHI (gf) 26.9**

Oven baked baby eggplant filled with mince, pine nuts, onion & tomato served w/rice

### **MIXED GRILL (gf) 32.9**

A feast of specially seasoned chicken, lamb & kafta skewers, one lamb cutlet, one chicken wing w/chips, dips & salad

### **VEGETARIAN PLATTER 27.9**

A combination of mezze including falafel, grilled halloumi, vine leaves, fattoush & a selection of pickles and dips

### **LAMB CUTLETS (gf) 31.9**

Specially seasoned lamb cutlets char grilled to your liking w/chips and salad

### **KABSA (gf) 28.9**

Choice of lamb or chicken served w/spicy rice, roasted almonds, pine nuts and laban

### **SHISH TAWOOK (gf)**

**Lamb 21.9    Chicken 19.9    Kafta 18.9**

Two skewers served with chips, salad & dip

### **SHWARMA LAHME (gf) 28**

Lamb marinated in special Lebanese marinade and cooked brisket style served upon a bed of parsley and onion

### **SHWARMA CHICKEN (gf) 28**

Grilled and marinated in lemon garlic and white pepper served w/ parsley, onion & tahini

### **ARAYEES 19**

Lebanese bread filled w/spiced mince, onion, basil & lemon served with salad

### **CHARCOAL CHICKEN (gf) 26.9**

Half a chicken char grilled & served w/chips, salad & toum





“and when you crush an apple with your teeth, say to it in your heart, ‘Your seeds shall live in my body and the buds of your tomorrow shall blossom in my heart, and your fragrance shall be my breath, and together we shall rejoice through all the seasons’”

– Khalil Gibran

