

LIL' PLATES TO SHARE

TURKISH ZA'ATAR BREAD  	8
Toasted Turkish bread smothered in za'atar spices.	
LEBANESE BREAD 	2.5
Crunchy or Fresh - Required for most dishes below.	
HALLOUMI FRIES 	18
Topped with fresh pomegranate, mint, pomegranate molasses, sumac & yogurt dressing.	
GRILLED EGGPLANT & CAULIFLOWER   	20
Topped with tahini taratoor, sumac & za'atar.	
SUMAC & BURNT LIME SQUID	19
Marinated in buttermilk & served with toum aoli.	
HABIB'S HUMMUS  	16
Our gorgeous hummus served with a burnt almond & pine nut butter, pistachio & pomegranate.	
BARBARA GHANOUSH  	14
Charred eggplant and tahini dip. Served with pomegranate molasses, parsley, toasted pine nuts & fresh pomegranate.	
MUMMA'S MUHAMMARA 	14
Roasted capsicum, pomegranate & walnut dip served with pomegranate mollases, pistachio, parsley & fresh pomegranate.	
ROASTED GARLIC LABNE  	12
Lebanese hung yogurt topped with chilli oil & za'atar. Served with house pickled cucumbers.	
MAKANEK  	20
Mild spiced Lebanese sausages sauteed in a sticky pomegranate sauce. Served with hummus, topped with toasted pine nuts and almonds, parsley & fresh pomegranate.	
MEAT KIBBE 	18
Lamb mince & burgal parcels stuffed with beef, onion, pine nuts & Lebanese spices. Served with hummus.	
PUMPKIN KIBBE 	18
Pumpkin and burgal parcels stuffed with spinach, onion, walnuts & chickpeas. Served with hummus.	

MIXED MEZZE \$12PP

(MIN 2PPL)

**HUMMUS, BABA GHANOIJ, MUHAMARRA,
ROAST GARLIC LABNE, PERSIAN FETA, STUFFED
OLIVES, TURKISH ZA'ATAR & LEBANESE BREAD**

PLEASE ADVISE IF YOU
ARE CELIAC OR HAVE ANY OTHER
DIETRY REQUIREMENTS
BEFORE ORDERING.



VEGAN



VEGETARIAN



GLUTEN
FREE



MEAL CAN BE
ALTERED TO
BECOME
GLUTEN FREE



DAIRY
FREE



A LIL' LIGHTER

FAT TUSH 26

Sumac & lemon marinated chicken breast served on a fresh Fattoush salad consisting of fresh greens & herbs, tomato, radish, cucumber & capsicum. Tossed in our lemon & pomegranate dressing & topped with crunchy pita pieces. Vego? Swap chicken for grilled halloumi! 

LAMB SHOULDER SALAD 28

Served with roast garlic labneh and topped with cucumber ribbons, Persian feta, radish, fresh pomegranate & mint tossed in a lemon dressing.

CAMEL BABY OCTOPUS 36

Baby octopus soaked in our house sweet chilli & balsamic marination before being chargrilled to perfection & finished in a zesty butter sauce. Served with one side of your choice.

A LIL' BIGGER

LAMB SHOLDER 38

Slow roasted lamb shoulder, pulled and marinated with our blended roast vegetable ragu. Served on a bed of pistachio pesto with roasted cherry tomatoes.

SAMKE HARRA 38

Pan seared barramundi fillets cooked with a spicy tahini and coriander sauce. Topped with toasted pine nuts and almonds. Served on a bed of crunchy garlic and coriander potatoes.



BUTTER ME UP 32



Grilled kafta served on a bed of hummus. Topped with a burnt almond & pine nut butter, pistachio, pomegranate molasses and sumac. Served with Turkish za'atar bread.



GRILLED A LIL'



GRILL PLATES ARE SERVED WITH COMPLIMENTARY PICKLES & LEBANESE BREAD. ALONG WITH A DIP & 2 (HALF PORTION) SIDES OF YOUR CHOICE.

LAMB SHISH   **38**
Tender lamb rump pieces grilled to perfection with onion & capsicum.

CHICKEN SHISH   **36**
Succulent chicken thigh marinated in our house tawook spices & garlic. Grilled with onion & capsicum.

KAFTA SHISH   **36**
Minced lamb hand mixed with Lebanese spices, onion, parsley & capsicum

MIXED GRILL   **42**
A trio of three skewers above.

HALLOUMI GRILL   **36**
Grilled halloumi served with thyme confit mushrooms, roasted capsicum & cherry tomato.

VEGAN GRILL   **32**
Grilled eggplant basted with our garlic & lemon dressing, served with fried cauliflower. Topped with tahini tarator dressing.



SIDES

DIPS

REG 6 / LG 12

Hummus  



Baba Ghanouj  

Tzatziki  



Garlic Toum  

FRIED CAULIFLOWER   **17**
Topped with tahini tarator, za'atar & sumac.

BATATA HARRA   **14**
Spiced crunchy potatoes covered in our house capsicum paste, coriander, garlic & spices.

BRUSSELS SPROUTS   **18**
Crispy brussels sprouts tossed in fresh lemon juice & topped with pomegranate molasses.

FRIES   **10**
Covered in our house seasoning

FATTOUSH SALAD   **16**
Fresh greens and herbs, tomato, radish, cucumber & capsicum. Tossed in our lemon & pomegranate dressing. Topped with crunchy pita pieces.

TABOULI   **16**
Freshly chopped parsley, onion & tomatoes tossed in a olive oil & lemon dressing.

HOUSE SALAD   **12**
Rocket leaf & tomatoes tossed in our za'atar, pomegranate & lemon dressing. Topped with house pickles & pepitas.

LEBANESE PICKLES   **4**

