

BAKERY (V= Vegan, VG= Vegetarian, DF= Dairy Free)

OPEN PIZZAS

1.	ZAATAR	\$2.00 V/DF
	Oregano, thyme, sesame seeds, sumac, oil	
2.	ZAATAR WITH TOMATO AND ONION	\$3.50 V/DF
	Oregano, thyme, sesame seeds, sumac, oil, diced tomato & onions	
3.	ZAATAR WITH VEGGIES PIZZA	\$5.50 V/DF
	Zaatar, tomato, cucumber, onion, olives	
4.	MUHAMMARA	\$3.50 V/DF
	Blend of capsicum & in-house spices	
5.	MUHAMMARA WITH CHEESE	\$4.50 VG
	Blend of capsicum, in-house spices, halloumi cheese	
6.	KISHIK	\$4.00 VG
	Crushed wheat & dried yoghurt spread topped with tomato, onions	
7.	LAHM BI AJIN	\$3.50 DF
	Minced ground lamb, tomato, onions	
8.	CHUNKY LAHM BI AJIN	\$6.00 DF
	Lamb, tomato, onions, capsicum, in-house spices	
9.	OPEN CHEESE	\$8.00 VG
	Halloumi, mozzarella	
10.	VEGETARIAN PIZZA	\$10.00 VG
	Halloumi, mozzarella, tomato, capsicum, olives.	
11.	LABNEH WITH VEGGIES	\$8.50 VG
	Strained yoghurt, tomato, cucumber, capsicum, olives, mint	
12.	SUJUK PIZZA	\$10.00
	Halloumi, tomato, capsicum, sujuk.	
13.	BBQ CHICKEN & CHEESE	\$10.00
	Halloumi, chicken, BBQ sauce	_
14.	NUTELLA PIZZA	\$8.50 VG
	Nutella, strawberry, banana, fairy floss, icing sugar	

EXTRAS:

Shredded Halloumi, mozzarella, tomato, cucumber, capsicum, olives, onions, mint, spinach, pickles, turnips, sujuk \$0.50

Eggs, Chicken \$2.00

PASTRIES:

1.	CHEESE PASTRY	\$3.50 VG
	Halloumi, mozzarella	
2.	SPINACH & LEMON PASTRY	\$3.50 VG/DF
	Spinach, onion, sumac, fresh lemon,	
3.	SPINACH & FETTA PASTRY	\$4.50 VG
	Spinach, fetta cheese	
4.	CHICKEN & CHEESE PASTRY	\$5.00
	Marinated chicken, tomato, capsicum, halloumi, garlic paste	
5.	CHICKEN & MUSHROOM PASTRY	\$5.00
	Marinated chicken, mushroom, halloumi, garlic paste	
6.	ZAATAR PASTRY	\$4.50 VG
	Zaatar, tomato, capsicum, olives, sesame seeds, fetta cheese	
7.	SUJUK PASTRY	\$5.00
	Sujuk, halloumi, capsicum, tomato	
8.	SAUSAGE PASTRY	\$5.00
	Frankfurt sausage, Dijon mustard, BBQ sauce, halloumi	

KA'AK (V= Vegan, VG= Vegetarian, DF= Dairy Free)

1. KA'AK WITH CHEESE	\$5.00 VG
Sesame bagel, halloumi cheese	
2. KA'AK WITH VEGGIE	\$5.50 VG
Sesame bagel, halloumi, fetta, tomato, capsicum, onion, olives, spinach	
3. KA'AK WITH SUJUK	\$6.00
Sesame bagel, halloumi, sujuk, tomato, spinach, pomegranate molasses	

WRAPS

SIDE OF TABBOULI, FATTOUSH OR CHIPS \$3.00

1.	FALAFEL	\$8.00 VG		
Falafel, lettuce, pickles, turnips, hummus, tomato, mint, tahini sauce, in-house special sauce				
2.	SHISH TAOUK	\$10.00		
Chicken shish	, lettuce, tomato, pickles, garlic sauce			
3.	LAMB SHAWARMA	\$10.00		
Lamb, tomate	o, onion, parsley, chips, hummus, tahini sauce			
4.	CHICKEN SHAWARMA	\$10.00		
Chicken brea	st, lettuce, tomato, pickles, chips, garlic sauce			
5.	MIXED SHAWARMA WRAP	\$15.00		
Chicken brea	Chicken breast, Lamb, lettuce, tomato, pickles, chips, onion, parsley, hummus, tahini sauce, garlic sauce			
6.	KOFTA WRAP	\$12.00		
Mince lamb,	hummus, onion, lettuce, tomato, parsley, special in-house sauce			
7.	ZAATAR WITH VEGGIES	\$4.50 V/DF		
Zaatar, toma	to, cucumber, onion, olives			
8.	STEAK SANDWICH	\$12.00		
Scotch fillet,	spinach, cheese, in-house special sauce			

HOT MEZZA

All served with hummus, tomato, cucumber, mint & bread

1.	FALAFEL 6 PIECES	\$8.00 V/DF
2.	KIBBEH 4 PIECES	\$10.00 DF
3.	CHEESE BOURAK 4 PIECES	\$8.00 VG
4.	MIXED MEZZA (4 FALAFEL, 2 KIBBEH, 2 CHEESE BOURAK)	\$12.00

SIDE OF TABBOULI OR FATTOUSH \$3.00

EXTRAS:

Tomato, cucumber, capsicum, olives, onions, mint, spinach, pickles, turnips \$0.50

Falafel, Kibbeh, Cheese bourak \$1.00EACH

SALADS (V= Vegan, VG= Vegetarian, DF= Dairy Free)

1. TABBOULI \$7.	7.00 V/DF
Finely chopped parsley, with tomato, onion, burgle seasoned with olive oil, fresh lemon, salt & pepper	
2. FATTOUSH \$7.	7.00 V/DF
Chopped, Tomato, cucumber, red cabbage, capsicum, green onion, lettuce, radish seasoned with sumac,	

Pomegranate molasses salt & pepper

3. CHEF'S SALAD \$8.00

<u>DIPS</u>

1. HUMMUS	\$5.00 V/DF
2. BABAGANOUSH	\$5.00 VG
3. MATABLE (EGGPLANT WITH VEGGIES)	\$5.00 VG
4. LABNEH	\$5.00 VG
5. CAPSICUM	\$5.00 VG
6. Trio of Dips	
Capsicum, Hummus & Babaganoush	\$12.50
BREAKFAST From 8am	
1. EGGS YOUR WAY	\$8.00 VG
Scrambled, poached, fried, over-easy served on Penne di casa bread	
2. OMELETE	\$12.99
Tomato, spinach, sujuk, mushroom served with freshly made In-house bread	
3. BIG BREAKFAST	\$16.99
Eggs, hummus, labneh, tomato, cucumber, olives, feta cheese, jam, butter, sujuk, grilled	
Halloumi with Penne Di casa bread	444.00.110
4. AVO SMASH Average eggs resket modeley temate elives fetta en Benne Di Casa	\$14.99 VG
Avocado, eggs, rocket, medley tomato, olives, fetta on Penne Di Casa 5. SHAKSHUKA EGGS	\$14.50 VG
Eggs, capsicum, tomato, tomato sugo sauce, in-house spices with freshly baked	71 1 .50 VG
in-house bread	
6. OVEN BAKED EGGS WITH LAMB	\$14.99
Baked eggs with lamb, served with tomato, cucumber, fresh mint and freshly made in-hous	se bread
7. EGGS AND SUJUK	\$14.99
Eggs & sujuk mixed, served on side labne, cucumber, feta cheese, mushrooms and	d inhouse made bread
DUKKHA EGGS	\$14.99
Dukkha Eggs served with sujuk, grilled halloumi, mushroom, Labneh on Penne Di Casa Brea	
8. HUMMUS BE LAHM	\$10.00
Hummus, minced meat, served with mixed vegetables platter & freshly baked	
In-house bread	\$13.50 VG
 MAKHLAMAH Eggs, tomato sugo sauce, onion, garlic, capsicum with freshly baked in-house bread 	\$13.30 AG
10. FETTEH	\$8.50 VG
Fried bread, tahini, garlic, chickpeas, in-house yoghurt, topped with pine nuts and clarified	ψ0.50 T C
butter served with a mixed vegetables platter	
11. CHICKEN FETTEH	\$12.00
Fried bread, tahini, garlic, lemon, in-house yoghurt, chickpeas topped with pine nuts,	
clarified butter and chicken served with a mixed vegetables platter	
12. HUMMUS WITH VEGGIES	\$10.00 VG
Hummus, olive oil, mixed vegetable platter with freshly baked In-house bread	
13. FOUL WITH VEGGIES	\$10.00 V/VG
Foul, tomato, parsley, garlic, onion, mint, lemon, olive oil, mixed vegetables platter & freshl	V
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baked in-house bread	
baked in-house bread 14. PANCAKES Pancake stack with banana, strawberry, maple syrup, vanilla ice cream, fairy floss, Cinnamo	\$13.99 VG

EXTRAS:

Sliced Tomato, Grilled Tomato, cucumber, capsicum, olives, onions, mint, spinach, turnips, pickles, carrot, sliced sujuk, inhouse bread \$0.50

Sujuk, Eggs, Chicken, Grilled Halloumi \$2.00

Mixed vegetable platter \$5.00

MAINS from 10am

1.	SHISH TAOUK (2 Skewers)	\$15.00
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Marinated Chicken skewers served with salad, garlic sauce & your choice of rice or chips

2. FLAMING TAOUK \$20.00

Chicken breast infused in mushroom sauce & mozzarella served with salad & your choice of rice or chips

3. CHICKEN PARMIGIANA \$15.00

Crumbed chicken breast with homemade Napoli sauce, topped with mozzarella served with Chips & salad

4. KIFTA HALABIA (3 Pieces)

\$20.00

Minced Lamb served on hot plate with cooked vegetables in a tomato sugo sauce, hummus, mixed vegetable platter, rice & freshly baked in-house bread

5. OPEN LAMB SHAWARMA

\$15.00

Lamb shawarma served with chips, salad $\&\ hummus$

6. OPEN CHICKEN SHAWARMA

\$15.00

Chicken shawarma served with chips, salad & garlic sauce

EXTRAS:

Sliced Tomato, Grilled Tomato, cucumber, capsicum, olives, onions, mint, spinach, turnips, pickles, carrot, sujuk, in-house bread \$0.50

Sides: Rice, Chips, Tabbouli, Fattoush \$3.00

Mixed vegetable platter \$5.00

KIDS

1.	NUGGETS WITH CHIPS	\$6.50
2.	CHICKEN STRIPS WITH CHIPS	\$8.00
3.	BOWL OF CHIPS	\$5.00

DRINKS

HOT

COFFEE

Small \$3.50 Mug \$4.00

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	<u> </u>	-	Short black	\$3.50
-	Latte	-	Long black	\$4.00
-	Cappuccino	-	Short Macchiato	\$3.50
-	Flat white	-	Long macchiato	\$4.00
-	Chai latte	-	Piccolo	\$3.50
-	Mocha	-	Arabic Coffee	\$3.00

EXTRAS:

Shot, decaf, hazelnut, caramel, vanilla \$0.50

Hot chocolate

MILK OPTIONS

Soy, almond, lactose \$0.50

TEA

Small pot \$3.00 Regular pot \$5.00

Black

English breakfast

Earl grey

Peppermint

Lemon grass ginger

Green

COLD

Iced coffee\$4.50Iced chocolate\$4.50Iced mocha\$4.50

MILKSHAKES

\$7.00

\$7.50

Chocolate, strawberry, banana, caramel, vanilla

FRESHLY SQUEEZED JUICES

Orange

Freshly squeezed oranges

Apple

Freshly squeezed apples

Watermelon

Freshly squeezed watermelon

Pineapple

Freshly squeezed pineapples

Sweet & Sour

Freshly squeezed Orange and lemon

Tropical fruit

Freshly squeezed Orange, watermelon, pineapple