

Chef Banquet \$65pp (min 2 people) from 4pm

Starters

Trio of drips served w Bread

Babaghanoush, Hummus & Labne

Tabouli & Fattoush

Cheese Bourak (2 pcs), Kibbeh (2 pcs) & Falafel (2 pcs)

Followed by

2 x Chicken Skewers

2x Lamb skewers

2 x lamb cutlets

Served with Rice & Garlic Dip

Dessert

Baklawa pieces with Arabic Coffee or Tea

This is a set menu. items that cannot be changed.

BAKERY 8am - 2pm

OPEN PIZZA

ZAATAR \$2.50 V/DF Oregano, thyme, sesame seeds, sumac, oil

ZAATAR W/ TOMATO & ONION \$5.00 V/DF Oregano, thyme, sesame seeds, sumac, oil, diced tomato & onions

ZAATAR W/ FRESH VEG PIZZA \$6.50 V/DF Zaatar, tomato, cucumber, onion, olives

MUHAMMARA \$4.50 V/DF Blend of capsicum & in-house spices

MUHAMMARA W/ CHEESE \$5.50 VG Blend of capsicum, in-house spices, halloumi cheese

KISHIK \$5.00 VG Crushed wheat & dried yoghurt spread topped with tomato, onions

LAHM BI AJEN \$5.00 DF Minced ground lamb, tomato, onions

MISKEH SPECIAL \$7.50 DF Lamb, tomato, onions, capsicum, in-house spices

OPEN CHEESE \$9.00 VG Halloumi, mozzarella

VEGETARIAN PIZZA \$12.00 VG Halloumi, mozzarella, tomato, capsicum, olives.

LABNEH VEGGIE PIZZA \$9.50 VG Strained yoghurt, tomato, cucumber, capsicum, olives, mint

SUJUK PIZZA \$12.00 Halloumi, tomato, capsicum, sujuk.

BBQ CHICKEN PIZZA \$12.00 Halloumi, chicken, BBQ sauce

NUTELLA PIZZA \$12.00 VG Nutella, strawberry, banana, fairy floss, icing sugar

Extras:

\$1.00each - Shredded Halloumi, mozzarella, tomato, cucumber, capsicum, olives, onions, mint, spinach, pickles, turnips, sujuk

\$2.50each - Eggs, Chicken

PASTRIES

CHEESE PASTRY \$5.00 VG Halloumi, mozzarella

SPINACH & LEMON PASTRY \$5.00 VG/DF Spinach, onion, sumac, fresh lemon,

SPINACH & FETA PASTRY \$5.50 VG Spinach, feta cheese

CHICKEN & CHEESE PASTRY \$6.00 Marinated chicken, tomato, capsicum, halloumi, garlic paste

CHICKEN & MUSHROOM PASTRY \$6.00 Marinated chicken, mushroom, halloumi, garlic paste

ZAATAR PASTRY \$5.50 VG Zaatar, tomato, capsicum, olives, sesame seeds, feta cheese

SUJUK PASTRY \$6.00 Sujuk, halloumi, capsicum, tomato

SAUSAGE PASTRY \$6.00 Frankfurt sausage, Dijon mustard, BBQ sauce, halloumi

KA'AK

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

KA'AK WITH CHEESE \$7.00 VG Sesame bagel, halloumi cheese

KA'AK WITH VEGGIE \$8.00 VG Sesame bagel, halloumi, fetta, tomato, capsicum, onion, olives, spinach

KA'AK WITH SUJUK \$8.50 Sesame bagel, halloumi, sujuk, tomato, spinach

Extras:

\$1.00each - Shredded Halloumi, mozzarella, tomato, cucumber, capsicum, olives, onions, mint, spinach, pickles, turnips, sujuk

\$2.50each - Eggs, Chicken

BREAKFAST 8am - 4pm

EGGS YOUR WAY VG \$12.00

Scrambled, poached, fried or sunny-side up served on Pane Di Casa

OMELETTE \$17.99

Tomato, spinach, sujuk, mushroom served with freshly baked in house bread

BIG BREAKFAST \$21.99

Eggs, hummus, labneh, tomato, cucumber, olives, feta cheese, jam, butter, grilled halloumi, sujuk with Pane Di Casa bread

AVOCADO SMASH VG \$17.99

Avocado, eggs, rocket, medley tomato, fetta, olives on Pane Di Casa

SHAKSHUKA EGGS VG \$16.50

Eggs, capsicum, tomato, onion, garlic, in-house spices with freshly baked in-house bread

DUKKAH EGGS \$18.99

Dukkah eggs served with sujuk, grilled halloumi, mushrooms, fresh tomato, cucumber and labneh on Pane Di Casa bread HUMMUS

BE LAHM \$14.99

Hummus, minced meat, served with mixed vegetables platter served with freshly baked in house bread

MAKHLAMAH \$18.00

Eggs, capsicum, tomato, onion, garlic, lamb and in-house spices with freshly baked in-house bread

FETTEH \$14.00

Fried bread, tahena, garlic, chickpeas, in-house yoghurt, topped with pine nuts and clarified butter served with a mixed vegetables platter.

CHICKEN FETTEH \$15.99

Fried bread, tahena, garlic, lemon, in-house yoghurt, chickpeas, topped with chicken, pine nuts and clarified butter served with a mixed vegetables platter

LAMB FETTEH \$15.99

Fried bread, tahena, garlic, lemon, in-house yoghurt, chickpeas, topped with lamb, pine nuts and clarified butter served with a mixed vegetables platter

HUMMUS WITH VEGGIES \$10.00 VG

Hummus, olive oil, mixed vegetables platter with freshly baked in house bread

FOUL WITH VEGGIES V \$13.99

Foul, tomato, parsley, garlic, onion, mint, lemon, olive oil, mixed vegetables platter with freshly baked in-house bread

OVEN BAKED EGGS WITH LAMB \$16.99

Baked eggs with lamb, served with tomato, fresh mint and freshly baked in-house bread

PANCAKES VG \$14.99

Two pancakes topped with strawberry, banana & icing sugar and side of maple syrup & vanilla ice cream

SUJUK & EGGS \$17.99

Eggs & sujuk mixed in scrambled eggs, served with labne, cucumber, feta cheese, olives and mushrooms

Extras: \$1.00each - Sliced tomato, cucumber, capsicum, olives, onions, mint, spinach, turnips, pickles, sujuk, in-house bread,

penne di cassa bread

\$2.50each - sujuk, egg, chicken, grilled tomato, grilled halloumi, avocado, banana, strawberry

<u>MEZZA</u>

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MOZZARELLA STICKS \$10.00 VG

Deep fried mozzarella sticks (6pcs) w/ herbed breadcrumbs served with Sweet chilli sauce

DOLMA \$15.00 VG

(6 pcs) Vine leaves filled with mixture of rice, tomato, onion, parsley and zest of lemon

BATATA HARRA \$15.00 VG

Deep fried Squares infused w/ spicy capsicum sauce

FALAFEL 6 PIECES \$12.00 V/DF

Chickpeas blended with herbs and spices served with hummus, tomato, cucumber, pickled cucumbers and house bread.

KIBBEH 4 PIECES \$15.00 DF

Minced meat with cracked wheat fried and served with hummus, tomato, cucumber, pickled cucumbers and house bread.

CHEESE BOURAK 4 PIECES \$13.50 VG

Filo pastry filled with cheese and herbs served with hummus, tomato, cucumber, pickled cucumbers and house bread.

MIXED MEZZA \$17.00

4 FALAFEL, 2 KIBBEH, 2 CHEESE BOURAK served with hummus, tomato, cucumber, pickled cucumbers and house bread.

Add extra Falafel, Kibbeh, Cheese bourak for \$2.50ea

Extras

\$1.00each - Fresh sliced tomato, cucumber, capsicum, olives, onions, mint, spinach, turnips, pickles, sujuk, in-house bread

\$3.00each - Chips

\$ 5.00each - Side of Fattoush, Rice, Tabbouli, Mixed vegetable platter

<u>SALADS</u>

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HALLOUMI SALAD \$14.00 VG

Diced Grilled Halloumi served with fresh mixed greens, tomato, cucumber and avocado w/ light lemon dressing

TABOULI \$12.00 V/DF

Finely chopped parsley, with tomato, onion, burgle seasoned with olive oil, fresh lemon, salt & pepper

FATTOUSH \$10.00 V/DF

Chopped tomato, cucumber, red cabbage, capsicum, green onion, lettuce, radish, seasoned with sumac, pomegranate molasses, salt & pepper

CHEF'S SALAD \$ 14.00

Fresh mixed greens, tomato, and cucumber with chicken

DIPS

HUMMUS \$5.00 V/DF

LABNEH \$5.00 VG

SPICY CAPSICUM \$5.00 VG

BABAGANOUSH \$6.00 VG

MATABLE \$6.50 VG

Eggplant with veggies

TRIO OF DIPS \$12.00

Babaganoush, hummus & Labneh

WRAPS

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FALAFEL \$12.00 V

Falafel, lettuce, pickles, turnips, hummus, tomato, mint, tahena sauce, in-house special sauce

SHISH TAOUK \$14.00

Chicken shish, lettuce, tomato, pickles, chips, garlic sauce

LAMB SHAWARMA \$14.00

Lamb, tomato, onion, parsley, hummus, tahena sauce

CHICKEN SHAWARMA \$14.00

Chicken breast, lettuce, tomato, pickles, chips, garlic sauce

MIXED SHAWARMA WRAP \$16.00

Chicken breast, lamb, lettuce, tomato, pickles, chips, onion, parsley, hummus, tahini sauce, garlic sauce

KOFTA WRAP \$16.00

Mince lamb, hummus, onion, lettuce, tomato, parsley, special in house sauce

STEAK SANDWICH \$14.99

Scotch fillet, spinach, cheese, in-house special sauce

Extras

\$1.00each - Fresh sliced tomato, cucumber, capsicum, olives, onions, mint, spinach, turnips, pickles, sujuk, in-house bread

\$3.00each - Chips

\$ 5.00each - Side of Fattoush, Rice, Tabbouli, Mixed vegetable platter

MAINS

BEEF BURGER \$12.00 (add side of chips \$3.00)

Middle Eastern Beef patty w/ Mozzarella cheese, tomato, lettuce, onion and special sauce

GRILLED LAMB SKEWERS \$35.00

Three marinated Lamb Skewers on a bed of rice w your choice of salad (Tabouli or Fattoush) and Hummus

MIXED GRILL PLATE \$45.00

One Chicken skewer, one Lamb skewer, one Kofta, one Lamb Cutlet on a bed of rice with your choice of salad (Tabouli or Fattoush), garlic dip and hummus.

SHISH TAOUK SKEWER \$22.50

Three Marinated chicken skewers served with mixed salad, garlic dip & your choice of rice or chips

FLAMING TAOUK \$28.50

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

CHICKEN PARMIGIANA \$22.50

Crumbed chicken breast with homemade Napoli sauce, topped with mozzarella served with chips and mixed salad

KIFTA HALABIA \$28.00

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

OPEN LAMB SHAWARMA \$25.00

Lamb shawarma served with chips, mixed salad & hummus

OPEN CHICKEN SHAWARMA \$25.00

Chicken shawarma served with chips, mixed salad & garlic dip

OPEN MIXED SHAWARMA \$28.00

Lamb & chicken shawarma served with chips, mixed salad & hummus

EXTRAS

\$1.00each - Fresh sliced tomato, cucumber, capsicum, olives, onions, mint, spinach, turnips, pickles, sujuk, in-house bread

\$3.00each - Chips

\$ 5.00each - Side of Fattoush, Rice, Tabbouli, Mixed vegetable platter

\$ 6.00each - Chicken Skewer, Kofta, lamb skewer, Cutlet

DRINKS

COFFEE

SMALL \$4.00 | MUG \$4.50

Latte

Cappuccino

Flat white

Chai Latte

Mocha

Hot chocolate

Short black \$3.50

Long black \$4.00

Short Macchiato \$3.50

Long Macchiato \$4.00

Piccolo \$3.50

Arabic Coffee \$3.00

EXTRAS

\$ 0.50 - Shot, decaf, soy milk, almond milk, lactose free milk, oat

<u>TEA</u>

SMALL POT (2 CUPS) \$ 3.00 | REGULAR POT (4 CUPS) \$ 5.00

Black

English breakfast

Earl grey

Peppermint

Lemongrass ginger

Green

COLD DRINKS

Add ice cream for \$2.00

Iced coffee \$5.00

Iced chocolate \$5.00

Iced mocha \$5.00

MILKSHAKES \$8.00

Chocolate, strawberry, banana, caramel, vanilla

FRESHLY SQUEEZED JUICES \$8.50

Freshly Squeezed Oranges

Freshly Squeezed Apples

Freshly Squeezed Watermelon

Sweet & Sour (Orange and lemon)

Tropical fruit (Orange, watermelon, pineapple)

