

**HOT MEZZA**

**HOMMOUS TOPPED WITH MEAT     \$14.00**

Hommous dip topped with fried diced meat & pine nuts

**LEBANESE SAUSAGES                     \$12.00**

Lean lamb mince sausages pan fried in fresh tomatoes (with a choice of chilli)

**WEDGES                                     \$7.00**

Lebanese styled wedges hand cut

**CHICKEN WINGS                         \$12.00**

Chicken wings marinated in fresh coriander, garlic & lemon

**CHICKEN LIVER                         \$14.00**

Lightly pan fried fresh chicken liver in olive oil, lemon sauce & Pomegranate syrup

**FRIED KEBBI                             \$14.00**

Handmade lamb mince shells filled with mince meat, onion & pine nuts

**LADIES FINGER                         \$13.00**

Filo pastry filled with feta cheese, parsley, & herbs and spices

**SPINACH TRIANGLE                     \$12.00**

English spinach & onion wrapped in homemade pastry

**SAMBUSIC** **\$12.00**

Lamb onion, & pine nuts wrapped in homemade pastry

**POTATO CORIANDER** **\$13.00**

Diced potatoes tossed in fresh coriander, crushed garlic & lemon

**FALAFEL** **\$12.00**

Chickpeas, broad beans, blended with coriander, basil, spring onions,

Served with tahini dips

**MIXED PASTRY** **\$16.00**

Kebbi, sumbusic, falafel, spinach triangles & ladies finger

**GRILLED HALOUMI** **\$18.00**

Haloumi cheese grilled & served on a plate of grilled tomatoes

**FRIED EGGPLANT** **\$12.00**

**FRIED CALIFLOWER** **\$12.00**

COLD MEZZA

**HOMMOS** **\$9.00**

Soft chickpeas blended together with tahina sauce and lemon

**BABA GANOUI** **\$10.00**

Bbq eggplants blended with tahini & lemon

**STUFFED VINE LEAVES** **\$12.00**

Rice tossed together with tomatoes, mint, shallot and parsley then hand wrapped with fresh vine leaves and simmered in an oil and lemon sauce

**GARLIC LABNEH** **\$9.00**

Curdled yoghurt seasoned with garlic

**TOMME (Garlic)** **\$9.00**

This 100% blended garlic is a killer dip. It is lush, smooth & most desirable to true garlic fans.

**KEBBI NAYE (raw meat)** **\$17.00**

Lean lambs mince meat, kneaded together with crushed bulgur wheat

**RUNNER BEAN** **\$12.00**

Fresh green string beans, onions tossed with garlic & fresh tomato Sauce

**MIXED PICKLES** **\$10.00**

Home made mixed Lebanese pickles & hot chillies

**MIXED DIPS** **\$16.00**

Hommous, baba ganouj, garlic yoghurt, (Max 2 people)

**LENTUS MJADRE** **\$11.00**

Caramelised onions, lentils and rice with olive oil

BANQUET (Chef's Selection)

**VEGETARIAN BANQUET** **\$35.00**

**STARTERS:** Vegetarian, lentils mjadra, runner beans.

**SALAD:** Fattoush & Tabouleh

**DIPS:** Hommous & Baba ganouj

**HOT MEZZA:** Falafel, Spinach Triangles, Coriander potatoes

**FROM THE GRILL:** Veggie Skewers & rice

**ARABELLA BANQUET** **\$40.00**

**STARTERS:** Runnerbeans

**SALADS:** Fattoush & Tabouleh

**DIPS:** Hommous, Baba Ganouj & Garlic Yoghurt

**HOT MEZZA:** Falafel, Kebbi, Ladies finger, Araais & Coriander Potato

**FROM THE GRILL:** Lamb, Kafta & Chicken Skewers

Complimentary Lebanese sweets & coffee served with banquet menus.

Banquet menus are per person (items on banquet subject to change)