

zahlirestaurant.com

So what do we mean by Modern Middle Eastern?

Well, it's all about taking the very best dishes from the rich history of Lebanese cooking and giving them a new lease of life in a fresh, contemporary environment. Our dishes will excite, our flavours delight and our experience will stay with you.

Until the next time.

 vegetarian dish

 zahli signature

BANQUETS

All banquets are for a minimum of 2 people & are served with fresh & crisp bread.

the zahli 60

hommos, baba ghannouj, labneh, tabbouli, fattoush, mixed pickles, sambousik meat, falafel, potato coriander, salt & pepper squid, bbq king prawns, grilled octopus, grilled lamb & chicken skewers

the mediterranean 50

hommos, baba ghannouj, labneh, tabbouli, fattoush, mixed pickles, cauliflower, fried kibbeh, sambousik meat, falafel, potato coriander & mixed grill (kafta, lahem mishwee & shish tawook)

the vegetarian 48

hommos, baba ghannouj, labneh, tabbouli, fattoush, mixed pickles, spinach pastry, falafel, cauliflower, potato coriander, loubieh, mjadra & mixed vegetarian grill (zucchini, capsicum, eggplant, mushroom)

kids aged 5 -12 years sharing in banquet 20

desserts can be included as part of the banquet 6

fruit platter can be included as part of the banquet 6

combination of desserts & fruit platter 10

SALADS

garden 14

mixed greens, tomato, cucumber & spanish onion with balsamic dressing

tabbouli 14

finely chopped parsley, mint, tomato, shallots, crushed wheat, fresh lemon juice & olive oil

fattoush 15

lettuce, tomato, cucumber, radish, capsicum, mint, parsley, onions, crisp bread, sumac, pomegranate molasses & olive oil

the zahli 15

rocket, beetroot, spanish onion & walnuts dressed with fresh lemon juice & olive oil



DIPS

All of our dips are drizzled with extra virgin olive oil.

hommos 10

smooth chickpeas blended with tahini & fresh lemon juice

hommos with meat 15

topped with minced meat & pine nuts

baba ghannouj 13

smoked chargrilled eggplant, blended with tahini & fresh lemon juice

mutabal 15

smoked chargrilled eggplant, mixed with tomato, spanish onion, capsicum, garlic, parsley & fresh lemon juice

labneh 10

home made strained yoghurt

yoghurt & cucumber 11

home made yoghurt mixed with cucumber, garlic & dried mint

garlic 9

fresh garlic blended with oil & lemon

mixed dips 20

hommos, baba ghannouj & labneh

COLD MEZZA

kibbeh nayye 18

fresh raw lamb meat, finely blended & mixed with crushed wheat, herbs & special condiments, served with a side of fresh greens & olive oil

the zahli vegetable platter 18

chefs selection of fresh seasonal vegetables & pickles

mixed pickles 8

turnip, cucumber, olives & chilli

shanklish 12

spicy aged cheese, mixed with tomato, onion & parsley

vine leaves 14

filled with rice, tomato, onion, parsley & fresh lemon juice



HOT MEZZA

falafel 12

a blend of fava beans & chickpeas, mixed with sesame seeds, dried coriander & cumin, served with pickles & tahini sauce

fried kibbeh 16

a shell of ground meat & crushed wheat, filled with finely minced meat, onion, pine nuts & spices

eggplant 12

sliced fried eggplant, served with garlic yoghurt

cauliflower 12

golden fried cauliflower, served with tahini sauce

potato coriander 12

crispy fried diced potato, tossed with fresh coriander, garlic, lemon & chilli

sambousik meat 14

traditional lebanese pastry, filled with minced meat, onion, pine nuts & spices

sambousik cheese 14

traditional lebanese pastry, filled with feta cheese & parsley

ladies fingers 12

filo pastry, filled with feta cheese & parsley

spinach pastry 14

traditional lebanese pastry, filled with spinach, onion & sumac

mixed finger food 17

fried kibbeh, falafel, sambousik meat, ladies fingers, spinach pastry

halloumi cheese 16

grilled halloumi served with tomato, olives & drizzled with extra virgin olive oil

makaneek 15

pan fried lebanese sausages tossed in fresh lemon juice

chicken liver 14

pan fried with garlic, fresh lemon juice & spices

chicken wings 14

wings sautéed with garlic, fresh lemon juice & fresh coriander sauce

foul 12

cooked fava beans, seasoned with fresh lemon juice, garlic & olive oil

loubieh 12

green beans simmered in a traditional tomato salsa



MAIN COURSE

kafta 25

chargrilled minced lamb mixed with parsley & onion, served with tahini sauce & chilli bread

lahem mishwee 27

chargrilled tender lamb marinated in mixed spices, served with chilli bread

shish tawook 26

chargrilled chicken breast fillets marinated in garlic, lemon juice & mixed spices, served with garlic dip & chilli bread

mixed grill 27

combination of 3 skewers (kafta, lahem mishwee & shish tawook), served with garlic dip, tahini sauce & chilli bread

mixed vegetarian grill 23

chargrilled vegetable skewers drizzled in a balsamic & oregano sauce, served on a bed of rice

shawarma lamb 25

strips of lamb marinated in tahini, onions, white vinegar, lemon juice & mixed spices, served with tahini sauce & chilli bread

shawarma chicken 25

strips of chicken thigh fillets marinated in a lemon & garlic sauce, served with garlic & chilli bread

mansaf lamb 28

seasoned rice pilaf with minced meat, topped with slow cooked lamb & roasted nuts, served with cucumber yoghurt

mansaf chicken 27

seasoned rice pilaf with minced meat, topped with slow cooked chicken & roasted nuts, served with cucumber yoghurt

lemon garlic chicken 29

chargrilled chicken breast tossed in a creamy sauce with garlic, fresh lemon juice & parsley

ferri 28

chargrilled quails marinated in lemon, garlic & mixed spices, served with garlic dip & chilli bread

lamb cutlets 32

chargrilled lamb served with grilled vegetables & roasted rosemary chat potato

kousa 29

stuffed zucchini with rice & meat, cooked in a tomato sauce

mjadra 24

lentil & rice pilaf, topped with caramelized onion, served with a side of salad



SEAFOOD

samki harra 27

seared barramundi fillet, topped with roasted mixed nuts, spices & tahini sauce

white bait 16

lightly floured & fried until golden, served with tahini sauce

salt & pepper squid 17

served with aioli sauce

grilled octopus 23

grilled baby octopus with coriander & tossed in a balsamic dressing, served on a bed of green salad

whiting 24

lightly floured & fried until golden, served on crispy bread with tahini sauce

sizzling garlic prawns 24

cooked with tomato, garlic, chilli, coriander, shallots & served in a hot pot

bbq prawns 35

grilled king prawns, marinated with garlic butter

balmain bugs 37

pan fried in a chilli garlic sauce, served with rice

DESSERT

lebanese premium mastic ice cream

1 scoop 4.5 2 scoops 7.5

turkish delight, roasted pistachio, sweet sesame halawa, chocolate & cinnamon, fig jam & walnut, coffee & cardamom

petit four 8

a mixed selection of shortbread biscuits

turkish delight 8

squares of authentic rose flavoured turkish delight

rice pudding 10

milk and rice pudding infused with rose water & topped with pistachios, served chilled

mhalabiye 10

milk pudding infused with rosewater & orange blossom, topped with blanched almonds & pistachios, served chilled

baklava 12

filo pastries with cashews & syrup & topped with crushed pistachios

namoura 12

a semolina & coconut slice with orange blossom flavoured syrup

fruit platter

small 18 large 28

medley of fruit selected by the chef

