

## DIPS

<b>Hommus</b>	Chick peas, lemon,tahini,garlic,olive oil	<b>\$14</b>
<b>Hommus with Lamb</b>	Served with lamb and pine nuts	<b>\$18</b>
<b>Smoked Labni</b>	with shredded carrots and garlic	<b>\$15</b>
<b>Baba Channouge</b>	Smoked eggplant,lemon,tahini,garlic olive oil	<b>\$15</b>
<b>Labni</b>	Thick homemade yogurt	<b>\$12</b>
<b>Yogurt and Cucumber</b>	Chopped cucumber,yogurt,garlic,mint,olive oil	<b>\$14</b>
<b>Garlic Dip</b>	Home made fresh garlic,lemon,salt and olive oil	<b>\$12</b>

## SALADS

<b>Tabouli Salad</b>	Parsley,tomatoes,shallots,mint,cracked wheat,lemon,olive oil	<b>\$15</b>
<b>Fattoush salad</b>	Seasonal vegetables,with crispy bread and special dressing	<b>\$17</b>
<b>Shanklish Salad</b>	Aged cheese,capsicum,tomatoes,shallots,mint,lemon,olive oil	<b>\$19</b>
<b>Zanobia Baba Ghannouge</b>	smoked eggplant,mixed with tomato,capsicum,onion,olive oil	<b>\$17</b>



## ENTREE

<b>Falafel(V) 4 pieces</b>	Chickpeas,coriander,garlic,parsley,mixed spices;served with tahini sauce	<b>\$14</b>
<b>Vive Leaves(V)</b>	Hand rolled vine leaves stuffed with rice and tomato	<b>\$13</b>
<b>Potato</b>	Diced potatoes mixed with garlic,coriander and lemon and Chilli	<b>\$13</b>
<b>Coriander(V)</b>		
<b>Cauliflower(V)</b>	Fried cauliflower served with a side of tahini sauce	<b>\$14</b>
<b>Eggplant(V)</b>	Lightly floured,golden fried served with yogurt mint sauce	<b>\$14</b>
<b>Lebanese Rice</b>	Basmati rice cooked with extra virgin olive oil,mixed with fried egg noodles	<b>\$11</b>
<b>Panfried haloumi</b>	Crumbed with almond flour,sesame,served with baby rocket	<b>\$19</b>
<b>Ladies fingers</b>	Four pieces of fillo pastry filled with cheese and fresh mint	<b>\$14</b>
<b>Lamb Sambusic</b>	Four Pieces os pastry filled marinated minced lamb and nuts	<b>\$16</b>
<b>Makanek</b>	Panfried sausages finished with lemon,chef's spices and pine nuts	<b>\$18</b>
<b>Fried Kibbeh</b>	Deep fried rolls of minced lamb mixed with wheat,onion and pine nuts	<b>\$19</b>
<b>Kibbeh Nieh</b>	Fresh lean meat mixed with secret chef's recipe	<b>\$21</b>
<b>Chicken Wings</b>	Smoked and marinated with garlic,touch of chilli,lemon and olive oil	<b>\$16</b>
<b>Grilled Calamari</b>	Tossed with lemon,garlic,oregano,pomegranate dressing,served with rocket	<b>\$21</b>
<b>Deep Fried Whiting</b>	Lightly battered,golden fine texture served with a fresh seasonal salad	<b>\$21</b>

## MAINS

<b>Lamb Skewers backstrap Cut</b>	Grilled,specialty marination,served with chilli bread	<b>\$29</b>
<b>Chicken Skewers breast Cut</b>	Grilled,marinated in garlic,Zenobia Herbs served with chilli bread	<b>\$27</b>
<b>Kafta Skewers</b>	Grilled,mixed with parsley and onion,served with chilli bread	<b>\$26</b>
<b>Cousa B Laban</b>	Stuffed Zucchini with minced meat cooked in Goat yogurt & mint	<b>\$31</b>
<b>Lamb shoulder</b>	Oven-baked,off the bone,aromatic rice,secret recipe spices	<b>\$34</b>
<b>Riz A-La-Dijaj</b>	Whole baby chicken served with lamb minced rice & mint yogurt	<b>\$32</b>
<b>Tagine Shanks</b>	Lamb Shanks,in a broth with Vegetables,served with saffron rice	<b>\$34</b>
<b>Quails</b>	2 grilled quails marinated in herbs and spices on avocado salsa	<b>\$32</b>
<b>Chicken Shawarma</b>	Marinated shredded chicken served with pickles and chips	<b>\$29</b>
<b>Lamb Shawarma</b>	Marinated shredded lamb served with pickles and chips	<b>\$32</b>
<b>King Prawns</b>	Mediterranean marination,grilled,served with salad	<b>\$41</b>
<b>Samki Harra</b>	Oven baked barramundi fillet,tahini spicy sauce with mixed nuts	<b>\$36</b>
<b>Tagine Vegetarian</b>	Grilled vegetables,cooked in a broth of spices,served with rice	<b>\$27</b>
<b>Okra Vegetarian</b>	Baby okra cooked in tomato broth salsa served with rice	<b>\$27</b>



## SWEETS

<b>Baklava</b>	Served with pistachio ice-cream and caramel sauce	<b>\$11</b>
<b>Sweets cheese</b>	Thinly rolled sweet cheese filled with fresh cream and syrup	<b>\$12</b>
<b>Mouhalanieh</b>	Homemade traditional dessert served with Persian ferry floss	<b>\$14</b>

For more desserts variety, please ask our friendly staff.