



AL NAFOURA

LEBANESE CUISINE

FOOD MENU

HOT ENTREE

FALAFEL (V.G) \$15

Spicy croquettes made from beans, chickpeas, garlic, onion and tahini sauce

LAMB CIGARS \$16

Lean minced lamb, onion, herbs and spices rolled into filo pastry

SAMBOUSIK \$15

Filo pastry filled with cheese and herbs

HALLOUMI \$16

Pan-fried halloumi cheese served with salad, tomato and almonds

HOMMUS BI LAHMI \$18

Finely sliced marinated lamb fillet on hommus

KIBBEH \$18

Egg-shaped minced lamb, cracked wheat and onion

VINE LEAVES \$14

Fragrant rice and vegetables rolled in vine leaves

ZAHRA \$15

Shallow-fried cauliflower dusted with cumin served with tahini sauce

BATATA HARRA \$15

Potato fried with fresh coriander, garlic and spices

MA'ANEK \$16

Grilled spiced lamb sausage with lemon and sumac

CHARGRILLED CHICKEN WINGS \$15

Dressed with garlic and lemon juice

SOUDA DAJAJ \$15

Sautéed chicken liver with onion, garlic, lemon and pomegranate sauce

QUAIL \$22

Chargrilled quail marinated, dressed with fresh lemon, garlic and coriander

MAIN OR ALA CARTE

SHISH TAWOOK \$29

Marinated chargrilled chicken breast with garlic lemon.

Served with rice and salad

SHISH KEBAB \$32

Marinated chargrilled lamb fillet.

Served with rice and salad

KAFTA HALABI \$32

Marinated Chargrilled mice lamb.

Served on bed of eggplant and tahini sauce

MIX CHARGRILLED PLATTER \$35

A selection of lamb, chicken, kafta.

Served with rice and salad

CHICKEN SHAWARMA \$28

Shared chicken fillet marinated with Lebanese herbs and spices.

Served with chips, pickles and garlic sauce

FAROJ MESHWEE \$32

Chargrilled open whole chicken, marinated in Lebanese spices and herbs.

Served with chips and garlic sauce

MOUSAKA'A \$24

Oven baked eggplant with garlic, onion, tomato and hint of chilli.

Served with yellow rice

KIDS MEALS

CHICKEN NUGGETS \$12

CHIPS \$8

POTATO WEDGES \$8

CHICKEN WINGS \$12

V - VEGETARIAN | V.G - VEGAN



AL NAFOURA

LEBANESE CUISINE

FOOD MENU

SALADS & SIDES

TABOULEH (V) \$16

A fresh mix of parsley, tomato, onion, cracked wheat, dressed in olive oil and lemon juice

FATTOUSH SALAD (V) \$16

Mixed garden salad with sumac, pomegranate and crispy bread

WILD ROCKET SALAD \$16

Baby rocket, onion, cherry tomato, topped with parmesan cheese

SALATET AL-RAHEB (V.G) \$18

Smoky chargrilled eggplant mixed with diced capsicum, tomato, onion, mint, and walnuts

KABEECE \$12

Homemade cucumber, turnip, chilli, pickles, and black and green olives

FOTR (V.G) \$18

Portobello mushroom sautéed with garlic capsicum, pomegranate and fresh coriander

KIBBEH NAYEH \$28

Fresh raw mince meat with Burghul and Lebanese spices

FRIES \$8

DIPS

All dips served with homemade Lebanese bread and crispy bread

HOMMUS (V.G) \$14

Pureed chickpea mixed with tahini, garlic and lemon juice

BABA GHANOUJ (V.G) \$14

Smoky chargrilled eggplant purée, mixed with tahini and lemon juice

LABNEH (V.G) \$14

Thickened yoghurt with olive oil

DIPS PLATTER (V.G) \$24

Our selection of dips to share
Hommus, baba ghanouj, labneh, mix pickles, Lebanese bread and crispy bread

SEAFOOD

ZA'ATER CALAMARI \$18

Grilled calamari with garlic, za'ater and pomegranate sauce topped on salad

SAMKEH HARRA \$36

Fresh wild barramundi filet' topped with tahini sauce chopped fresh coriander and roasted walnuts

KRAIDIS \$38

Chargrilled Australian prawns.
Served with coriander sauce and vegetable salad

SCALLOPS \$34

Sautéed scallops with leek, onion, fresh coriander and lemon juice.
Served with chips and salad

SAMAK MAKLY (Min 2 people) \$45

Marinated fried silver whiting fish.
Served with chips and tahini sauce

BANQUETS

BANQUET 1 \$55

Hommus, baba ghanouj, labneh, fattoush, tabouleh, falafel, sambousik, lamb cigars, jawaneh, makanek, shish tawook, shish kebab, Turkish delight, baklava, mahallabiah, Lebanese coffee

BANQUET 2 \$65

Hommus, baba ghanouj, labneh, kabbece, tabouleh, fattoush, falafel, sambousik, lamb cigars, jawaneh, makanik, kibbi, vine leaves, chips, shish tawook, shish kebab, shish kafta, Turkish delight, baklava, mahallabiah, Lebanese coffee

SEAFOOD BANQUET \$65

Hommus, baba ghanouj, fattoush, tabouleh, sambousik, lamb cigars, jawaneh, makanek, za'atar calamari, samkeh harra, garlic prawns, Turkish delight, baklava, mahallabiah, Lebanese coffee