

## Manakish

Can be best described as flatbreads cooked with a range of traditional lebanese fillings.

### **Za'atar 4.5**

Delicious thyme mixed with sesame, sumac, oil & dried lime.

### **Cheese 7**

Traditional levantine "akkawi" cheese spread on dough & baked to perfection.

### **Za'atar & Cheese 8**

Best of both worlds.

Cheese topped with Za'atar.

### **Spinach & Cheese 8.5**

Spinach mix with zesty lemon and mixed spices & feta cheese mix.

### **Labneh 9.5**

Traditional creamy yogurt mixed with tomato, cucumber & fresh mint.

### **Meat 10**

Topped with beef mince mix with shallots, fresh tomato & capsicum served with lemon or chilli.

### **Kafta 13**

Topped with beef mince mix with parsley, cheese, fresh tomato & mayo.

### **Soujouk & Cheese 12**

Dry, spicy and fermented sausage mince with cheese, pickles & fresh tomatoes .

### **Halloumi 9**

Served on a sesame bread with tomatoes and olives

#### **Add-ons**

Olives | Cucumber | Tomato | Mint 0.5

Chorizo | Smoked salmon | Bacon | Avocado 5

Labneh 2.5

## From the Oven

### **Mariana's Knefeh 14.5**

Homemade Knefeh baked on sesame bread with levantine cheese mix topped with a layer toasted semolina crust served with rosewater syrup .

### **Falafel wrap 15**

Falafel with Tomato, tahini dressing, tomatoes, parsley & turnips.

### **Famous Chicken 16**

Poached chicken breast with mixed cheese, tomatoes, pickles & homemade aioli dressing.

### **BLT with Cheese 14**

Bacon, lettuce, tomatoes with cheese on fresh lebanese bread

## From the Kitchen

### **Eggs your way 15**

Choose your style of eggs on your choice of bread.

### **Soujouk eggs 18**

Fried eggs with soujouk served with fresh lebanese bread with fresh tomato slices & pickles.

### **Awarma Eggs 19**

Homemade lamb confit with eggs served with traditional lebanese bread

### **Trio Dips 20**

Hummus, Labneh & Baba Ghannouj served with our freshly made Lebanese bread

### **Labne Crumpet 27**

Crumpet with smashed avocado, labne, crispy bacon with a drizzle of maple syrup & zaatar.

### **Fatteh 20**

Slow-cooked spiced chickpeas with Crispy pita & garlicky tahini yogurt topped with noisette ghee & slivered almonds.

### **Hearty Foul Medamas 21**

Slow-cooked fava beans with lemon juice, garlic, olive oil , topped with fresh tomatoes & served with fresh lebanese bread.

### **Hummus with Awarma 21**

Homemade hummus topped with Awarma and slivered almonds

### **Oriental Breakfast 28**

Fried eggs, hummus, white cheese, Labneh, tomato, zaatar, cucumbers, mint, olives with fresh lebanese bread.

### **Shakshuka 28**

Eggs in flavourful stewed blend of ripe tomatoes, roasted capsicum, feta & coriander on a fresh lebanese flatbread.

### **Benny Nest 27**

Poached eggs with avocado salmon dill smash & homemade hollandaise sauce on a phyllo nest.

### **Smashed Avocado 24**

Lemony avocado with mixed fresh mint & Coriander, feta, toasted soy mixed seeds on a sourdough & poached egg .

### **French Fries 12**

Roasted kaffir lime & mayo.

### **Sides**

Extra egg | Hollandaise | Roasted tomato | Mushrooms 3.5

Chorizo | Soujouk | Smoked salmon | Bacon | Avocado 5

Butter | Jam | Labneh | Honey | Peanut Butter 2.5

**A surcharge of 10% applies on weekends**

Please inform us if you have any dietary requirements or allergies.

## Crêpes

### **Dominique 16**

Ham off the bone & oregano with tasty cheese.

### **Laurice 19**

Béchamel sauce, chicken, fresh mushrooms with tasty cheese & a sprinkle of parmesan cheese.

### **Lili 10**

Zesty lemon, sugar & cultured butter.

### **Carmel 15**

Brûlée Signature chocolate spread, banana & nuts.

### **Build your own crêpe 10**

Butter | Jam | Labneh | Honey | Peanut Butter 2.5

Banana | Strawberries | Vanilla ice cream 3.5

White chocolate | Chocolate spread 3.5

Coconut | hazelnut | Pistachio 2

## Display Cabinets

Check our display cabinets for  
Homemade  
Freshly baked croissants, cakes  
salads, sandwiches  
pies & much more



@salam\_portmelbourne

40 Crockford St, Port Melbourne, 3207, VIC.



Authentic Franco-Lebanese Flavours

## The Inspiration Behind the Business

Mariana always wanted to introduce authentic Lebanese food to the Australian market and keep our tradition going into future generations.

With the growing appetite for Lebanese food, as well as vegan & vegetarian, the market for it is huge. Mariana's vision is to open up a place where authentic Lebanese food is showcased in the same way it is served in Lebanese villages to maintain our traditions and expose village food that is different from standard Lebanese restaurants here in Australia, like the mezza and grills.

Why "Salam"? It is a traditional Lebanese word that is used in greeting and parting. All cultures know and can relate to it, including all Arab communities. It means "Peace".

## Who Do We Support

Brûlée Group proudly supports Moira Kelly Creating Hope Foundation that builds on Moira's decades of work caring for sick and needy children & families. It provides comfort, hope, protection and safety to children and families who need it most.

Mariana met Moira and became friends. She got involved with Moira's work for over 5 years in her early 20's,

Looked after the kids and witnessed the separation of Trishna and Krishna. Moira had a big impact on Mariana's life, she is her only living idol.

Mariana is currently on the foundation's advisory board. Brûlée is and will support Moira in every way and at any time.

Our staff generously donate all the tips to the foundation.

[www.creatinghopefoundation.org.au](http://www.creatinghopefoundation.org.au)  [@mkcreatinghope](https://www.instagram.com/mkcreatinghope)

## Our Story

Born and raised in Lebanon, Mariana migrated to Sydney Australia at the age of 18.

In 2007, she moved to Melbourne and quickly fell in love with the culinary culture that the city had to offer.

At the age of 27, inspired by the story of 'Julia Child', Mariana decided to pursue her dream of becoming a chef. She travelled to France to follow in the footsteps of her idol.

By 2014, Mariana had completed a comprehensive training program in Cuisine and Pâtisserie, and graduated with a Grand Diplôme from Le Cordon Bleu in Paris.

After this, Mariana pursued another learning journey with Brasserie Thoumieux, under the mentorship of Chef Jean-Francois Piège.

Mariana's professional culinary career started in Paris at the Michelin-starred restaurant La Tour D'argent, under the supervision of Chef Yohan Lastre.

Upon returning to Melbourne, she embarked on an exploration and experimentation journey using the finest local produce, ultimately enabling her to forge her own path within the culinary scene, finally founding Brûlée in 2020.

