

## 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 \$8.5

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

### Za'atar & Cheese \$9

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 \$10.5

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

### Meat \$11

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

### Kafta \$14.5

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

### Soujouk & Cheese \$13

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

### Halloumi \$11

Served on a sesame bread with tomatoes and olives.

### Knefeh \$17

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

## From the Kitchen

### Eggs Your Way \$16.5

Choose your style of eggs on your choice of bread.

### Soujouk eggs \$22

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

### Awarma Eggs \$25

Homemade lamb confit with eggs served with tradional lebanese bread.

### Labneh \$17

Traditional creamy yogurt , crispy bacon with a drizzle of maple syrup & za'atar& served with fresh lebanese bread.

### Fatteh \$23

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

### Hearty Foul Medamas \$23

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

### Hummus \$17

Homemade chickpeas & tahini dip .

### Add Awarma \$9

### Oriental Breakfast \$28

Fried eggs, hummus, white cheese, Labneh, tomato, falafel za'atar, cucumber, mint, olives with fresh lebanese bread.

### Shakshouka \$28

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

## From the Oven

### Falafel Wrap \$16

Falafel, tahini dressing, tomatoes, parsley & turnips.

### Famous Chicken \$17

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

### BLT with Cheese 14

Bacon, lettuce, tomatoes with cheese on fresh Lebanese bread

## Sides

Extra egg | tomato | Mushrooms \$3.5

Soujouk | Bacon | Avocado \$5

Butter | Jam | Labneh | Honey \$2.5

French Fries \$9

## All You Can Eat Lebanese Breakfast \$39 pp

Manakish Mix, Veggie Platter, Hummus, Labneh, Falafel, Foul Moudamas, Soujouk Eggs, Shakshouka, Homemade Bread, Crispy Bread.

Bottomless Lebanese Black Tea

Guidelines:

Minimum 2 adults per table required | Seating time is restricted to 90 mins  
Weekends will have a 10% surcharge | Children from 4 to 12 years old are \$15  
The all-you-can-eat menu must be ordered by the whole table

\*please note that leftovers from all-you-can-eat menu can not be taken away.

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