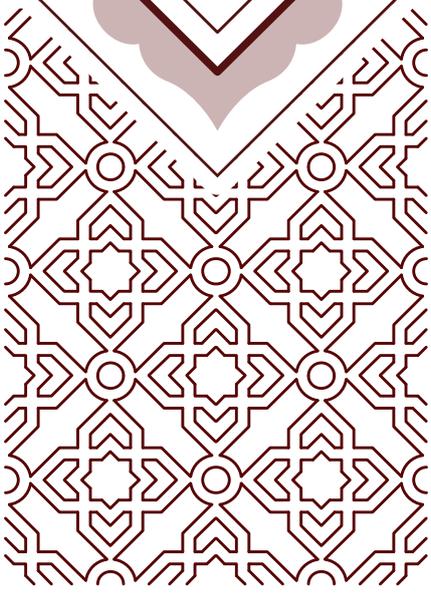


Leyalina

Restaurant | Functions | Catering

Meaning 'the night is ours', Leyalina is about breaking bread with loved ones, sharing stories and celebrating life. Keeping true to our Egyptian heritage we use cooking techniques that date back centuries to offer you a truly Middle Eastern experience. From perfectly grilled chargrilled meats to our famous tagines, come and try the authentic flavours of our motherland.

The night is ours.





Mezze

A selection of small dishes served to accompany drinks as a course or as appetizers before the main dish

Hummus Dip (VG, GF) Chickpeas blended with tahini, garlic, lemon and olive oil	9.5
Baba Ghanoush Dip (VG, GF) Eggplant blended with tahini, garlic, olive oil and lemon	9.5
Yoghurt and Cucumber Dip (GF) Naturally thickened yoghurt with cucumber, garlic and mint, topped with olive oil	8.5
Leyalina Appetiser Tray Combination of three dips served with pita bread	22
Dukkah (VG, GF) Traditional Egyptian ground roast nuts and herbs, accompanied with a herb infused olive oil	6
Chicken Wings (GF) Tender grilled chicken wings served on a bed of rocket served with house made aioli	12
Kebda Eskandrany (GF) Beautiful dish from Alexandria, beef liver cooked with Cumin, lemon, garlic and green chili pepper served with pita bread, tahini and pickled vegetable	15
Hawawshy "Araies" Minced lamb seasoned with onion and spices, baked in pita bread served with pickled vegetables	15
Salt & Pepper Calamari Lightly floured calamari fried, served with golden brown chips	14
Falafel (VG, GF) Lightly fried chickpea patties seasoned with coriander and a special blend of Leyalina spices, served with tahini dip, pita bread and pickled vegetables	12
Grilled Haloumi (V, GF) Delicious house made Haloumi cheese served with rocket, cucumber and tomatoes	12
Betengan (VG, GF) Roasted eggplant, marinated with lemon and garlic served with rocket, cucumber and tomatoes	12
Arnabeet (GF) Seasoned cauliflower fried and served with tahini, rocket, cucumber and tomatoes	12

Table Spread For Two

- Hummus dip, Baba Ghanoush and Yoghurt & Cucumber dip served with bread
- Fattoush, Falafel, Arnabeet and Grilled Halomi
- Vine leaves, Hawawshy and Chicken Wings & Chips
- Zalabia For dessert

50
Per Person

Salads

Tabouleh (VG)

A traditional Lebanese salad made up of finely chopped parsley, tomato, onion and cracked wheat, finished with a lemon and olive oil dressing

12

Fattoush (VG)

Lettuce, tomatoes, cucumbers, green capcican, radish, carrots and crispy pita bread tossed with a pomegranate molasses, sumac, garlic and olive oil

12

Garden Salad (VG, GF)

Mixed lettuce with tomato, cucumber, carrots, finished with a lemon and olive oil dressing

9

Warm Chicken Salad (GF)

Grilled chicken served on a bed of mixed salad with a pomegranate and sumac dressing

17

Lamb Salad (GF)

Grilled lamb served on a bed of mixed salad and couscous topped with olives and a yoghurt & cucumber dressing

20

Soup

Yellow lentil (VG)

Served with crispy pita bread

9

Lesan Asfour

Lamb soup with risoni

8

Sides

Leyalina Roz (GF)

Basmati rice, mince meat, mix spice and nuts

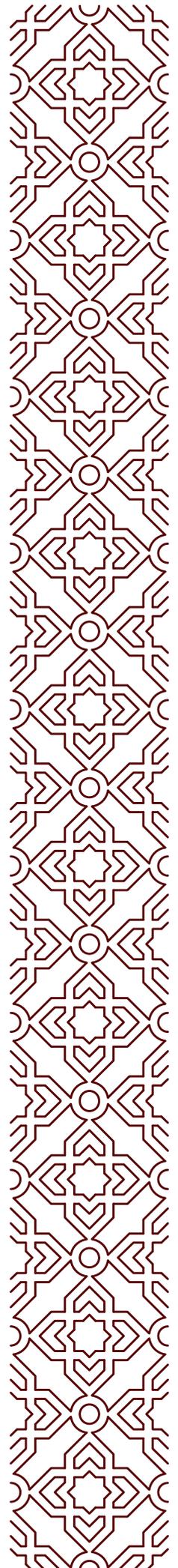
10 Hot Chips (VG, GF)

7

White Rice (GF)

6 Wedges (VG, GF)

9





From the Grill

Marinated for 24 hours in traditional Egyptian recipe so the flavours infuse right through, then chargrilled to perfection

Lamb Shish Kebab (GF) 29

Three skewers of tender lamb pieces, marinated and grilled, served with rice or chips, salad, and tahini

Chicken Shish Tawouk (GF) 27

Three skewers of tender chicken seasoned and marinated then grilled, served with rice or chips, salad and a house made aioli

Kofta (GF) 27

Three skewers of grilled minced lamb, seasoned with parsley, onion and spices, served with rice or chips, salad and tahini

Mixed Grill (GF) 29

Mix of lamb shish kebab, kofta and shish tawouk served with rice or chips, salad, tahini and aioli.

Leyalina Charcoal Grill For Two (GF) 66

Two lamb shish kebab skewers, two koftas skewers, two shish tawouk skewers, two chicken wings, and one quail, served on leyalina's special tabletop grill, accompanied by rice or chips, salad, house made aioli and tihini

Lamb Cutlets (GF) 34

Marinated lamb cutlets rolled in dukkah served with our yoghurt and cucumber dip and your choice of rice or chips

Chicken Thigh Fillets (GF) 28

Marinated in our special garlic and herb sauce, served with salad, house made aioli and your choice of rice or chips

Charcoal Grilled Quail (GF) 28

Two marinated grilled quails, served with salad and your choice of rice or chips

Molokheya and Chicken (GF) 29

Considered to be one of Egypt's national dishes, a full bodied soup of finely chopped jute leaves and garlic served with white rice and grilled chicken thigh fillets

Hamam Mahshy (2 hrs Pre-order) 39

Squab stuffed with traditional Egyptian freekeh, lightly pan fried and served with rice or freekeh

Tagine

A historically North African Berber dish that is named after the earthenware pot in which it is cooked. Similar to a slow cooker, tagines encapsulate the flavours of all the ingredients in the dish.

Béchamel Tagine 26
Baked penne in a Béchamel and bolognese sauce topped with parmesan cheese

Moussaka Tagine (GF) 26
Eggplant baked with minced beef and tomatoes, served with white rice

Okra Tagine (GF) 26 
Okra baked with lamb pieces and tomatoes, served with white rice

Vine Leaves (GF) 25
Seasoned rice and lamb mince wrapped in vine leaves and simmered in a rich lamb stock served in tagine

Roz Moammar (GF) 26
Creamy rice baked with beef pieces

Moza Dunney 28
Roasted lamb shank baked with traditional Middle Eastern freekeh served with our minty yoghurt and cucumber dip

Sayadia Tagine (GF) 32 
Your choice of barramundi fillet or king prawns, baked in a tomato, coriander and onion sauce, served with sayadia rice

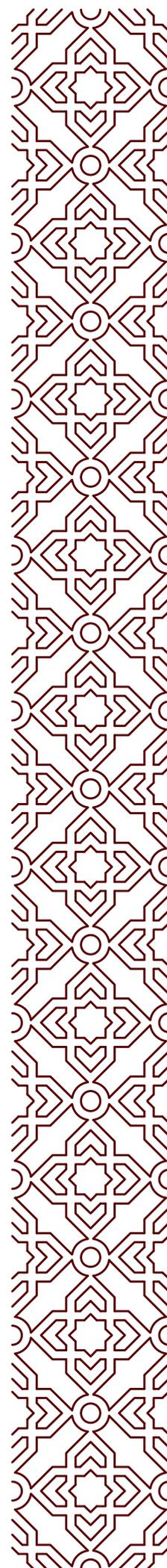
From the Sea

Creamy Garlic Prawns (GF) 32
Sautéed prawns with a lemon, garlic & cream sauce, served with rice and salad

Grilled King Prawns (GF) 32
King prawn cutlets with a cumin and lemon rub grilled to perfection, served with sayadia rice, salad and tahini

Samaka Harrah (GF) 32
Grilled or fried Barramundi fillet served with a traditional spicy tahini and coriander sauce, served with sayadia rice or chips

Samak Mashwi (GF) 34 
Grilled whole fish marinated with traditional Middle Eastern spices, stuffed with celery, carrot and onion, served with sayadia rice





Vegetarian

- Koshari (VG)** ★ 18
The Egyptian classic. Lentils mixed with rice and macaroni, topped with chickpeas, fried onions and a tomato & garlic sauce.
- Falafel (VG, GF)** 12
Lightly fried chickpea patties seasoned with coriander and a special blend of Leyalina spices, served with tahini dip, pita bread and pickled vegetables
- Foul Medammas (VG, GF)** 12
Fava beans seasoned with cumin, lemon, olive oil and tahini, served with pita bread and pickled vegetables
- Stuffed Vegetables (VG, GF)** 22
Peppers and tomatoes stuffed with rice, onion and herbs
- Grilled vegetables (VG, GF)** 18
A mix of grilled vegetables, seasoned with herbs and a lemon dressing, served with rice
- Arnabeetl (VG, GF)** 12
Seasoned cauliflower fried and served with tahini, rocket, cucumber and tomatoes

For the Kids

- Chicken Nuggets & Chips** 12
Six chicken breast nuggets served with golden brown chips
- Chicken & Chips (GF)** 12
One shish tawouk skewer served with golden brown chips
- Kofta & Chips (GF)** 12
One kofta skewers served with golden brown chips
- Penne Napoli (VG)** 12
Penne cooked in our tomatoes, basil, garlic and onion sauce
- Penne Bolognese** 12
Penne cooked in our bolognese sauce

Dessert

Basboussa (V)

Baked semolina topped with crushed hazelnut and syrup, served with fresh cream

10

Baklawa (V)

An assortment of traditional sweet pastries filled with chopped nuts

9

Roz Bel Laban (GF)

Egyptian rice pudding topped with ice cream and nuts

10

Om Ali Tagine

A famous and traditional Egyptian dessert made of puff pastry with crushed nuts and milk, served up in a tagine

10

Baklawa Ice Cream

Ice cream with crushed Baklawa and nuts topped with sweet rose water syrup

11

Konafa

Angel hair pastry soaked in a sweet syrup, filled with our house made cream and served with berry coulis

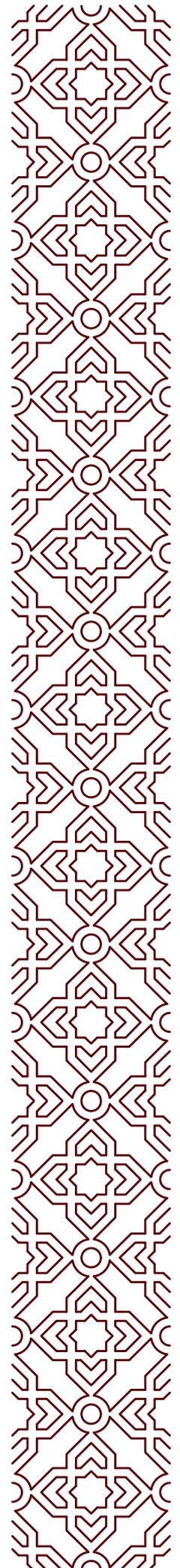


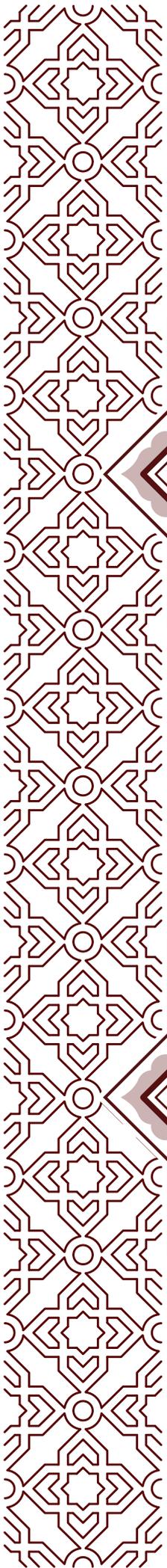
12

Zalabia (VG)

Deep fried dough, crunchy on the outside and fluffy on the inside, soaked in syrup and sprinkled with icing sugar. The donuts of the Middle East

10





\$48
per person
minimum 2 people

Banquet 1 - Mashawi

First Course

Dukkah served with bread and dipping olive oil

Second Course

Hummus Dip, Yoghurt & Cucumber Dip and Fattoush

Third Course

Mix of Grilled Lamb Shish Kebab, Kofta and Shish Tawouk

Served with Leyalina rice

Fourth Course

Desert choice of Om Ali Tagine or Baklawa or Zalabia



\$52
per person
minimum 2 people

Banquet 2 - Seafood

First Course

Dukkah served with bread and dipping olive oil

Second Course

Hummus and Fattoush

Third Course

Creamy garlic prawns and samaka harrach

Served with sayadia rice

Fourth Course

Desert choice of Om Ali Tagine, Baklawa or Zalabia

Banquet 3 – Grill Lovers

First Course

Dukkah served with bread and dipping olive oil

Second Course

Hummus, Yoghurt & Cucumber Dip,
and Fattoush

Third Course

Mix of Grilled Lamb Shish Kebab, Kofta,
Chicken Shish Tawouk, Chicken Wings
and half Quail per person

Served with Leyalina rice

Fourth Course

Desert choice of Om Ali Tagine, Baklawa or
Zalabia



\$54
per person
minimum 2 people

Banquet 4 – Taste of Egypt

First Course

Dukkah served with bread and dipping olive oil

Second Course

Hummus, Yoghurt and Cucumber Dip,
and Fattoush

Third Course

Mix of Lamb Shish Kebab, Kofta and
Shish Tawouk

Served with Leyalina rice

Fourth Course

Creamy garlic prawns and samaka harrah

Served with sayadia rice and salad

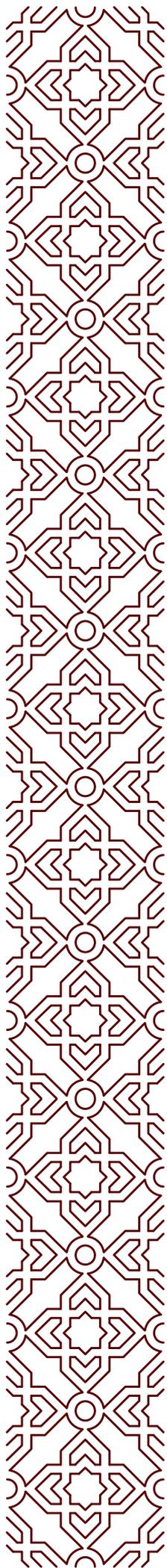
Fifth Course

Desert choice of Om Ali Tagine, Baklawa or
Zalabia

Tea, Coffee or Karkadeh (Hibiscus)



\$65
per person
minimum 4 people



Sparkling



Tobacco Road Prosecco

King Valley Vic

9

34

Light stone fruits, apples & pears & fragrant nose, gently sweet & crisp apples & pears on the palate

White

Mount Vernon Sauvignon Blanc

Marlborough NZ

9.5

39

Fresh cut nectarine & lavender on the nose, citrus & minerals on the dry palate

Montevecchio Moscato

Heathcote Vic

9.5

38

Lightly spritzed Moscato that's bursting with sweet, fruit flavours and has a refreshing finish

Hidden Story Pinot Grigio

Marlborough NZ

35

Fresh fruit aromas of juicy pear & subtle tropical fruit, spice while the finish & is crisp & clean

Waterstone Bridge Chardonnay

Gippsland Vic

9

32

Fresh cut nectarine & lavender on the nose, citrus & minerals on the dry palate

Xanadu 'DJL' Chardonnay

Margaret River WA

40

Melon & mineral soil influences blending with soft fermentation & French oak characters

Rosé

Torzi Matthews 'Vigna Cantina' Rosé

Barossa Valley SA

36

Dry style with a savoury tang. Lovely pristine juicy fruit centre, subtle herbal spices & fine line of tannin & texture

Red

San Pietro Pinot Noir

Lively & bright with a seductive aroma leading to strong spicy overtones of red fruits

Mornington Peninsula Vic



9.5



38

Mitolo 'Jester' Cabernet Sauvignon

Fresh cassis, violet with typical tobacco leaf, bright flavours of red cherry, cassis savoury dark chocolate

McLaren Vale SA

39

Hidden Story Merlot

Rich, mouth filling, well balanced & complete. It finishes long, with a final grip of fine tannins & spicy fruit flavours

King Valley Vic

34

Henrietta Shiraz

Ripe plum, dark chocolate, liquorice & a hint of raisins, ripe rich flavour of dark plum, chocolate, liquorice & spice

Barossa Valley SA

9.5

35

Beer

Local

VB	7
Carlton Draught	7
Crown	8
Pure Blonde	8

International

Peroni	9
Asahi	9
Corona	9
Heineken	9

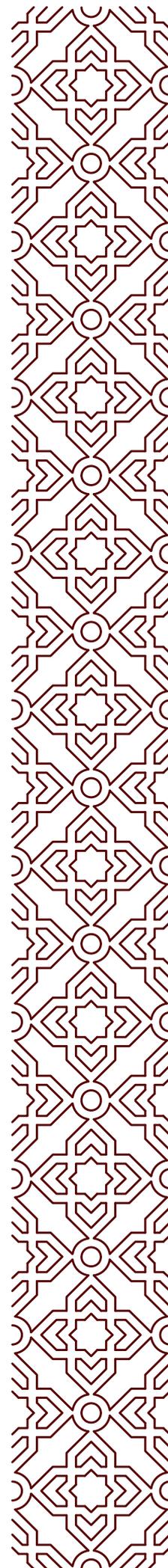
Spirits

Basic spirits

Johnnie Walker Red	10
Smirnoff	
Jack Daniels	
Jim Beam	
Canadian Club	
Tanqueray	
Bacardi	
Jose Cuervo	
Kahlua	
Frangelico	

Premium

Johnnie Walker Black	12
Chivas Regal	
Belvedere	
Hennessy VSOP	





Cold Drinks

Coke/Coke Zero	4	House made Tamr Hindi	6
Fanta	4	Hibiscus & Elderflower	6
Lemonade	4	Soda Water	6
Lemon Lime Bitters	4.5	Tonic Water	6
Mineral Water	4	Red Bull	6

Juice & Chiller

Egyptian Mango Juice Egyptian Mango blended with ice			7
Egyptian Guava Juice Egyptian Guava juice with ice			7
Fresh Lemonade w/mint Fresh lemonade blended with fresh mint and Ice			7
Fresh Orange Juice Fresh squeezed orange with Ice			7
Berry Chiller Mixed berries blended with apple mango juice			8
Watermelon Chiller Fresh watermelon blended with ginger and lemon juice			7
Salted Caramel Chiller Milk topped with espresso coffee and salted caramel sauce blended with ice topped with caramel sauce			8
Iced Coffee Milk and vanilla ice cream blended with espresso coffee topped with chocolate powder			8

Hot Drinks

Short Black (Espresso)	3.5	Turkish Coffee	5
Short Macchiato	3.5	Small Teapot	4
Long Macchiato	4	Large Teapot	8
Long Black	4	Karkadeh "Hibiscus"	5
Cappuccino	4	Sahlab with nuts	7
Cafe' Latte	4	Hummus Sham	7
Flat White	4		
Mocha	4.5		
Chai Latte	4.5	Extra Shot	(extra) 0.5
Hot Chocolate	4.5	Soy Milk	(extra) 0.5

Shisha

Al Fakher Molasses Flavour

30

Two Apples

Apple + Mint

Apple + Grape

Apple + Grape + Mint

Grape

Grape + Mint

Mint

Rose

Gum

Strawberry

Cherry

Orange

Lemon

Peach

Watermelon

Blueberry

Coconut

Ask us about additional flavours.

Fresh Head

Apple 5

Orange 10

Pineapple 30

