

SaltVine

Lebanese Tapas & Cocktail Bar

v = vegetarian | V = vegan | gf = gluten free | df = dairy free

Whilst we will endeavor to accommodate your dietary needs, we are unable to guarantee any dish completely free of traces of allergens.

Fully licenced and BYO wine \$4 per person

Sorry no split bills. 10% surcharge applies on Sundays & Public Holidays.

Banquets

Deluxe 50pp

Start with a selection of Cold Mezza including marinated olives, our homemade dips of hummus and beetroot tahini.

Move onto our Fried Mezza and Salad including zaatar fries, falafel, arnabeet and fattoush.

Finish with our Comfort Mezza including charred eggplant, chargrilled lamb shoulder and grilled chicken.

Vegetarian 45pp

Start with a selection of Cold Mezza including marinated olives, grape leaves, our homemade dips of hummus and beetroot tahini.

Move onto our Fried Mezza and Salad including falafel, arnabeet and fattoush.

Finish with our Comfort Mezza including charred eggplant, roast pumpkin and spiced pilaf.

Banquets are minimum 4 people

Banquets are required for groups of 8 or more

Cold Mezza

Marinated Olives ^{v, V, gf, df} 8

Spiced Sicilian green olives

Hummus ^{v, V, gf, df} 9

Chickpea dip, tahini, pickled cucumber, cherry tomatoes, lemon & extra virgin olive oil

Beetroot Tahini ^{v, V, gf, df} 12

Roast beetroot puree, nigella seeds, tahini, dill, pickled turnip, lemon & extra virgin olive oil

Grape Leaves ^{v, V, gf, df} 13

Braised rice, fennel, radish, tomatoes, herbs & pine nuts

Avocado Zaatar Labneh ^{v, gf available} 14

Strained yoghurt, zaatar, avocado, sweet pickled chilli, toasted sunflower seeds & extra virgin olive oil

All dips are served with bread. Gluten free bread available on request.

Fried Mezza

Zaatar Fries ^{v, V/df available} **9**

Zaatar & garlic yoghurt

Syrian String Cheese Cigar ^v **16**

Crisp pastry, string cheese, nigella seeds, coriander & tomato harissa

Falafel ^{v, V, df available} **12**

Chickpeas, spices, pickled beetroot & herbed tahini yoghurt

Arnabeet ^{v, gf, V/df available} **16**

Fried cauliflower, tahini, preserved lemon, apricot golden raisin chutney, almond & coriander

Lamb Kibbeh ^{df available} **18**

Spiced minced lamb, pine nuts, crushed wheat, saffron labneh, radish & coriander

Salad Mezza

Quinoa Tabbouli ^{v, V, gf, df} **14**

Parsley, mint, shallots, tomatoes, cucumber, quinoa, lemon juice & extra virgin olive oil

Fattoush ^{v, V, gf available, df} **14**

Cos lettuce, tomato, cucumber, radish, mint, coriander, sumac, lemon juice, extra virgin olive oil & zaatar Lebanese chips

Shankleesh ^{v, gf available} **16**

Pickled fennel, capsicum, Lebanese green olives, crisp bread, oregano, almonds & orange

Comfort Mezza

Charred Eggplant ^{v, V, gf, df} 17

Chargrilled eggplant, roast peppers, pistachio,
cumin & pickled cucumber

Roast Pumpkin ^{v, V, gf, df} 17

Coriander crusted roast pumpkin, pepita tarator, date molasses & pecan

Chargrilled Lamb Shoulder ^{gf} 24

Spiced slow cooked lamb & roast onion labneh

Grilled Chicken ^{gf} 20

Spiced grilled chicken, pickles, toum & fresh herbs

Scotch Meshwi ^{gf} 26

Grilled scotch fillet, merguez spices, carrot puree & paprika butter

Samkhe Harra ^{gf} 22

Chargrilled barramundi, tahini dressing, walnut
butter, pickled chilli & coriander

King Prawn ^{gf, df} 8 each (minimum 2)

Chargrilled king prawns, chilli, bay leaf, cardamom & lemon

Spiced Pilaf ^{v, gf, df} 14

Rice, pistachio & fig

Dessert

Baklava Ice Cream ^{v, gf available} 12

Pistachio ice cream, baklava pastry, barberry & nuts

Summer Pudding ^{v, gf} 12

Chilled summer milk sahleb, seasonal fruits, orange blossom,
cinnamon & walnut

Coffee 4

Espresso, Macchiato, Cappuccino

Mocha, Latte, Flat White

Long Black, Hot Chocolate, Chai Latte

Tea Pot 4

Peppermint, Chai, Black, Chamomile, Green,

Earl Grey, English Breakfast

Cocktails

Fayrouz 18

Vodka, apple, fennel, sugar, citrus

Yalla Yalla 18

Vodka, Aperol, vanilla, passionfruit, bitters

Beirut Fizz 18

Gin, labneh, mint, cucumber, dry ginger spritz

Cedar Sour 18

Whisky, fig, bitters, citrus, sugar, whites

Habibi Colada 18

Coconut Rum, Arak, pineapple, orgeat, citrus

Pomegranate Martini 18

Pomegranate, Apricot Brandy, citrus

Lebanese Delight 18

Tequila, Crème de Cacao, rose, citrus, whites

Seven Spiced Old Fashioned 18

Bourbon, cinnamon, bitters, seven spice syrup

Beirut Sangria 24

Hearty Lebanese red wine, apricot liquor, arak and lemonade with fresh fruit in a 1L jug

Arak 8

Grape-based classic Lebanese aniseed liquor served in a short glass at a ratio of one part Arak & two parts water with ice

DanDan Shot 6

Vodka, lemon juice, tabasco, olive

Wine List

Sourced straight from Lebanon

White

Fakra Blanc De Blanc, Bekaa Valley 10/36

Beautiful straw yellow in colour. A refined light and balanced Blanc de Blancs, with floral aromas. Exotic fruits enrich the aromatic intensity on the palate.

Rosé

Rosé de Ksara, Bekaa Valley 10/34

Deep salmon pink in colour, fresh and easy drinking with great berry aroma.

Myst De Chateau Kefraya 10/32

Delicate and full-bodied on the palate with notes of exotic fruits, cherries and strawberry.

Red

Ksara Reserve du Couvent, Bekaa Valley 10/30

Cabernet Sauvignon blended with Syrah and Cabernet Franc. With a deep ruby colour it combines finesse and elegance with oaky and vanilla aromas and supple tannins to give it a rich and sumptuous feel with a persistent finish.

Chateau Fakra, Kfardebian Valley 10/34

Nose of dried Mediterranean herbs, dried cranberry fruit and hints of rose petal. Leading to a rich, perfumed bitter cherry palate with a subtle kiss of oak.

Beer

Almaza Pilsner, Lebanon 8

Mexican Almaza, Lebanon 9

Beirut's Classic Chilled glass rimmed in salt, shot of fresh lemon juice & ice cold Almaza

Corona, Mexico 9

Strongbow Apple Cider, Australia 8

Craft on Tap

Please choose from the bar

Spirits

Please choose from the bar

Non Alcoholic

Lemonada 5

Homemade lemonade with a hint of orange blossom water

Coke, Coke Zero, Sprite, Ginger Beer 4

Lemon lime bitters 5

Juice 3.5

Orange, Apple, Pineapple, Cranberry

Water

Mt Franklin 4

San Pellegrino Sparkling 6