

# AGRABA'S FAVOURITES

## **ARAK FAKRA 9 / 90**

An aniseed flavoured Lebanese liqueur, Arak is distilled for three months & is traditionally drunk with mezze, sipped over the course of the meal. Arak is diluted with water & served with ice.

## **LEBANESE LIMONADA 4.5 – ADD A SHOT OF WYBOROWA VODKA OR TANQUERY GIN 4.5**

Refreshing home-made Lebanese limonada infused with rose water.

**ALMAZA PILSNER 8.5** A pilsner style Lebanese beer, Almaza is light in colour with a crisp, clean taste of hops. Perfect for mezze.

**TURKISH DELIGHT 19** A simply delightful vodka martini combining the classic Turkish Delight flavours of chocolate and rosewater.

**YANSOON 4.5** made from Anise Seed, this traditional Lebanese tea has a slightly sweet, liquorice flavour

<b>NV</b>	<b>RUGGERI</b> Prosecco Brut DOC	Italy	10	45
<b>2014</b>	<b>JACKAL'S RUN</b> Chardonnay	Mornington VIC	10	48
<b>2015</b>	<b>CHÂTEAU FAKRA</b> Viognier, Sauvignon Blanc & Muscat blend	Mount Lebanon	9	45
<b>2013</b>	<b>MONTEVECCHIO</b> Rosato Lagrein	Heathcote VIC	9	45
<b>2012</b>	<b>CHÂTEAU FAKRA</b> Cabernet Sauvignon, Syrah & Cinsault blend	Bekaa Valley, Lebanon	9	45

# MEZZE

<b>PICKLES</b> – house pickled vegetables & olives <b>(V GF)</b>	<b>8</b>
<b>HUMMUS</b> – classic chickpea dip served with pita bread <b>(V GF*)</b>	<b>9.5</b>
<b>BABA GHANOUSH</b> – smoked eggplant dip served with pita bread <b>(V GF*)</b>	<b>9.5</b>
<b>LABNE</b> – yoghurt cheese dip with Za’atar served with pita bread <b>(V GF*)</b>	<b>9.5</b>
<b>SAMBOUSIK</b> – pastry envelopes filled with spiced lamb, onion & pinenuts	<b>11</b>
<b>SAMBOUSIK JIBNEH</b> – pastry envelopes filled with Fetta & Ricotta cheese <b>(V)</b>	<b>11</b>
<b>CHICORY</b> – wilted with sumac, garlic, olive oil & fresh chilli <b>(V GF DF)</b>	<b>9.5</b>
<b>SHANKLISH</b> – a soft, herb encrusted cow’s milk cheese, topped with finely diced tomato, spring onion, mint, olive oil & sumac <b>(V GF)</b>	<b>10</b>
<b>HALOUMI</b> – crumbed & fried <b>(V)</b>	<b>10</b>
<b>LOUBIA</b> – sautéed green beans with olive oil, coriander & tomato <b>(V GF DF)</b>	<b>10</b>
<b>ARNABEET MEKLIEH</b> – fried cauliflower & broccoli with tahini sauce & lemon <b>(V GF DF)</b>	<b>10</b>
<b>BATATA HARRA</b> – diced potato sautéed with garlic, coriander, mixed spices & chilli <b>(V GF DF)</b>	<b>10</b>
<b>FALAFEL</b> – home-made served with pickled vegetables & tahini sauce <b>(V GF DF)</b>	<b>11</b>
<b>WARAK ARISH</b> – rice and finely diced vegetables wrapped in grape vine leaves <b>(V GF DF)</b>	<b>10</b>
<b>MALFOUF</b> – spiced minced lamb & rice rolled in cabbage leaves <b>(GF DF)</b>	<b>11</b>
<b>MA’ANEK</b> – Lebanese style cinnamon spiced sausage served with pomegranate molasses & lemon <b>(GF DF)</b>	<b>10</b>
<b>KAFTA BI TAHINI</b> – lamb kafta burgers on Lebanese rice with tahini sauce & pinenuts	<b>15.5</b>
<b>KIBBEH MEKLIEH</b> – casings of ground lamb bound with burghal (cracked wheat), stuffed with pinenuts, spiced lamb & onion, served with a yoghurt dipping sauce	<b>14.5</b>
<b>LAMB SKEWERS</b> – skewered lamb pieces with capsicum & onion, served on rice	<b>17.5</b>

<b>CHICKEN SKEWERS</b> – marinated with garlic, lemon and a touch of chilli, served on rice	<b>17.5</b>
<b>SAMEKI HARRA</b> – a fish fillet layered with a finely chopped medley of walnuts, coriander, garlic and capsicum, baked then topped with tahini & pinenuts, served on a bed of rice	<b>18</b>
<b>BATENGAN BI FURN</b> – oven-baked eggplant and fresh tomatoes served with chickpeas, caramelized onion, mint, crushed garlic and Lebanese spices <b>(V)</b>	<b>17.5</b>
<b>COUSSA</b> – Lebanese zucchini stuffed with spiced minced lamb & rice, served with light tomato broth <b>(GF)</b>	<b>17.5</b>
<b>FATOUSH</b> – fresh herbs, tomato, cucumber, crisp flatbread with a sumac, lemon & olive oil dressing <b>(V DF)</b>	<b>10</b>
<b>TABOULI</b> – parsley, burghal (cracked wheat), tomato & spring onion dressed with lemon & olive oil <b>(V DF)</b>	<b>10</b>
<b>ADD</b>	
<b>RICE</b> – basmati rice with vermicelli noodles	<b>6.5</b>
<b>TOUM</b> – garlic dip	<b>2.5</b>
<b>TAHINI</b> – sesame sauce	<b>2.5</b>
<b>GLUTEN FREE BREAD*</b>	<b>3</b>
<b>FOR THE KIDS</b>	<b>10</b>
<b>CHICKEN SKEWERS &amp; CHIPS</b>	
<b>LAMB SKEWERS &amp; CHIPS</b>	

# DESSERT

<b>ZNOUD EL SIT</b>	<b>8</b>
Ashtah, a type of lebanese cream, wrapped in filo pastry, fried and dipped in rosewater syrup	
<b>KNAFEH</b>	<b>9</b>
A sweet cheese dessert, served warm and topped with crushed pistachios and soaked in rosewater syrup	
<b>BAKLAVA</b>	<b>5</b>
A Middle Eastern Classic! House baked Baklava, sweet & crunchy with a delicious cashew centre	
<b>TURKISH DELIGHT</b>	<b>4.5</b>
Assorted flavours of vanilla, almond and rosewater, covered in icing sugar	
<b>MAHALABIA</b>	<b>9</b>
Lebanese style orange blossom panna cotta topped with coconut and crushed pistachio's	

## Why not have a Lebanese coffee or tea with one of our delicious desserts?

<b>Lebanese Coffee</b> - like any good coffee, served black and strong	<b>3.5</b>
<b>Zhourat</b> - a traditional Lebanese herbal tea made from a blend of wild flowers and herbs, with red rose, camomile, thyme, sage and lemon verbena	<b>4.5</b>
<b>Yansoon</b> - made from Anise Seed, this traditional Lebanese tea has a slightly sweet, liquorice flavour	<b>4.5</b>
<b>'Turkish Delight' Hot Chocolate</b> – Rose water infused Hot Chocolate	<b>5</b>
<b>Coffee</b>	<b>3.8/4.8</b>
<b>Tea</b> - Peppermint, French Earl Grey, English Breakfast, Green, Chamomile, Vanilla Chai	<b>4.5</b>

# COCKTAILS

- TURKISH DELIGHT** 19  
A simply delightful vodka martini combining the sweet Turkish Delight flavours of chocolate and rosewater.
- STRAWBERRY FIELDS FOREVER** 19  
Let us take you there with a caipiroska infused with fresh strawberries, mint, apple juice and vodka.
- HERE COMES THE SUN** 19  
Everything will be alright, with our white rum Mojito sharpened by the sweet tang of pomegranate
- OCTOPUS GARDEN** 19  
Come and see our classic Gin martini with cucumber infused Vermouth.
- YELLOW SUBMARINE** 19  
Sink into a life of ease, you'll have all you need with lemon, brandy and triple sec in this classic Side Car.
- I'M SO TIRED** 19  
Not feeling it? Let us fix you a drink with a blend of vodka, vanilla liqueur and a double shot of coffee - an espresso martini is the perfect way to kick start your evening.

## BEER & CIDER

<b>Almaza Pilsner</b> - pale in colour with a crisp, clean taste of hops	<b>Lebanon</b>	<b>9</b>
<b>Cascade Premium Light</b>	<b>TAS</b>	<b>8</b>
<b>Melbourne Bitter</b>	<b>VIC</b>	<b>8</b>
<b>Crown Lager</b>	<b>VIC</b>	<b>9</b>
<b>Peroni Pilsner</b>	<b>Italy</b>	<b>9</b>
<b>Treehouse Apple Cider</b>	<b>QLD</b>	<b>9</b>

## SOFT DRINKS & MINERAL WATERS

<b>Lebanese Limonada</b> – homemade infused with rosewater		<b>4.5</b>
<b>Soft Drinks</b> - Coke, Diet Coke, Lift, Fanta, Sprite		<b>4</b>
<b>Raspberry Lemonade</b>		<b>4.5</b>
<b>Lemon Lime Bitters</b>		<b>4.5</b>
<b>San Pellegrino Mineral Water</b>	<b>250ml</b>	<b>4.5</b>
	<b>500ml</b>	<b>7</b>
<b>San Pellegrino</b> – Limonata, Aranciata Rossa, Chinotto		<b>4.5</b>

## SPARKLING

<b>NV</b>	<b>TEN DEGREES</b> Sparkling Brut	Swan Hill VIC	9.5	44
<b>NV</b>	<b>RUGGERI</b> Prosecco Brut DOC	Italy	10	45

## WHITE

<b>2015</b>	<b>CHÂTEAU FAKRA</b> Viognier, Sauvignon Blanc & Muscat blend	Mount Lebanon	9	45
<b>2016</b>	<b>FRIDAY MONKEY</b> Riesling	Clare Valley, SA	9	42
<b>2015</b>	<b>LA-VIS SIMBOLI</b> Pinot Grigio	Trentino Italy	10	48
<b>2016</b>	<b>TAI NUI</b> Sauvignon Blanc	Marlborough NZ	9	45
<b>2014</b>	<b>JACKAL'S RUN</b> Chardonnay	Mornington Peninsula VIC	10	48

## ROSE

<b>2016</b>	<b>MONTEVECCHIO</b> Rosato Lagrein	Heathcote VIC	9	45
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# RED

<b>2015</b>	<b>TEN DEGREES</b> Pinot Noir	Murray Darling VIC	9	45
<b>2012</b>	<b>FATTORIA ZERBINA CEREGIO</b> Sangiovese	Emilia Romagna Italy	9	48
<b>2013</b>	<b>KNEE DEEP</b> Cabernet Merlot	Margaret River WA	9	45
<b>2012</b>	<b>CHÂTEAU FAKRA</b> Cabernet Sauvignon, Syrah & Cinsault blend	Bekaa Valley, Lebanon	9	45
<b>2014</b>	<b>MITOLO 'JESTER'</b> Cabernet Sauvignon	McLaren Vale SA	9	45
<b>2014</b>	<b>HARCOURT VALLEY MT CAMEL RANGE</b> Shiraz	Heathcote VIC	10	45
<b>2014</b>	<b>HEIDENREICH 'OLD SCHOOL' PRINCIPLES</b> Shiraz	Barossa Valley SA		48
<b>2012</b>	<b>HEATHCOTE ESTATE</b> Shiraz	Heathcote VIC		70

# SPIRITS & LIQUERS

## GIN

WINDSOR	8
TANQUERY	9
BOMBAY SAPPHIRE	10.5
HENDRICK'S	10.5

## VODKA

WYBOROWA	9
ŽUBRÔWKA	10
GREY GOOSE	11

## RUM

MT GAY	9
CAPTAIN MORGAN SPICED DARK	9
HAVANA DARK	9
BEENLEIGH	8

## SCOTCH & WHISKY

BALLANTINES	8
CANADIAN CLUB	8.5

## BOURBON

JACK DANIEL'S	9
MAKER'S MARK	9.5
BULLEIT	8.5

## COGNAC/PORT/SHERRY

ST REMY	8.5
MILDARA CHESTNUT TEAL	9
RAMOS PINTO PORTO TAWNY	9

## APERITIF/LIQUERS

L'ESPIRIT D'AMOUR	8
APEROL	8
CAMPARI	8
BAILEYS	8
PIMMS	8
COINTREAU	9
KAHLUA	8
FRANGELICO	9
TIA MARIA	8
MOLINARI BLACK SAMBUCCA	9
GALLIANO VANILLA	8
OPAL NERA SAMBUCA	9
PEACH SCHNAPPS	8