

## SALADS

*With marinated Chicken / Kafta \$5; Lamb \$6*

*Extra Falafel \$3 / Avocado \$3 / Haloumi \$3 per slice, Feta \$3*

### **Fattoush** 15.50

Zaida's most loved salad of mesclun leaves, cut fresh garden vegetables and fried bread tossed in sumac and lemon dressing and topped with fresh pomegranate seeds

### **Tabouli** 13.00

A refreshing salad of chopped parsley, cracked wheat, tomato and onion with freshly squeezed lemon juice and olive oil

### **Grilled Chicken Salad\*** 16.50

Tender chicken breast served on a freshly mixed salad of tomato, spanish onion, cucumber, mesclun leaves & oregano with lemon dressing

### **Grilled Lamb Salad\*** 17.00

Succulent diced lamb nestled in a mixed salad of tomato, cucumber, spanish onion, capsicum, mesclun leaves and lightly tossed in lemon dressing

### **Rocket & Pumpkin\*** 17.00

A delicious salad nestled in rocket, tossed with toasted pistachio and almond, pumpkin, feta with lemon dressing

### **Falafel Salad\*** 16.00

Chunks of flavourful falafel tossed in a cut fresh garden vegetables, mixed pickles, & tahini dressing

## DIPS

### **Traditional Middle Eastern Dips** 22.00

A platter of mixed home-made dips (hommus, tzatziki & baba ghanoush) served with lightly toasted Lebanese bread

### **Hommus\*** 8.00

Pureed chickpeas blended with lemon juice, garlic, extra virgin olive oil & tahini

### **Tzatziki\*** 8.00

Refreshing yoghurt infused with grated cucumber, finely chopped roasted garlic & desiccated mint

### **Baba Ghanoush\*** 8.00

Char-grilled eggplant blended with lemon juice, garlic, extra virgin olive oil & tahini

### **Garlic Dip\*** 8.50

Pureed garlic blended with home-made lemon dressing

### **Labneh Dip\*** 8.50

A tangy traditional Lebanese yoghurt served with olives and extra virgin olive oil

### **Shanklish\*** 10.00

Aged & dried yoghurt fused with herbs, tomato, onion, olive oil, mint & a dash of parsley

*1.5hr seating limit, no split bills, fully licenced and BYO wine only, \$4 per person charge, gluten free options\**

## MEZZE

### Mixed Pickles\*

Pickle cucumbers, turnips, chilli & olives 7.00

### Lebanese Garlic Bread

Toasted Lebanese bread filled with savoury garlic sauce drizzled with za'atar  
(add mozzarella \$1) 6.50

### Hommus with Minced Meat & Pine Nuts\*

Hommus dip topped with minced meat roasted pine nuts, garnished with  
toasted almonds & pistachio 12.00

### Arayes Kafta

Toasted Lebanese bread filled with minced lamb in fresh parsley & onion  
seasoning combined with authentic Lebanese spices (add mozzarella \$1) 15.00

### Sambousek

Half-moon shaped pastry filled with sautéed onions, minced meat, spices 14.00

### Sambousek Cheese

Half-moon shaped pastry filled with feta and mozzarella cheese 14.00

### Kibbeh

Cracked wheat shells filled with sautéed minced meat and Middle Eastern  
spices 15.00

### Makanek

Flambéed spicy Lebanese sausages with sweet spices and citrus garnished  
with lemon 15.00

### Haloumi with Vegetables\*

Grilled Cypriot cheese presented with garden-fresh mesclun greens,  
tomatoes and cucumber 15.50

### Haloumi Stack with Black Olives\*

Grilled Cypriot cheese with layers of fresh tomatoes, cucumber, mint & olive  
paste served with black olives 17.00

### Eggplant & Cauliflower\*

Char-grilled eggplants with fried cauliflower dressed in tahini and sesame  
seeds 17.00

### Cauliflower\*

Fried cauliflower dressed in tahini and sesame seeds 17.00

### Falafel\*

Four domes of homemade delicious fried savoury ground chickpeas &  
sesame seeds served with tahini dressing 13.00

### Chicken Mezze\*

Three succulent chicken skewers marinated in lebanese spices served with  
garlic dip & mixed pickles 19.00

### Kafta Mezze\*

Three char-grilled minced lamb seasoned with authentic lebanese spices  
served with hommus dip & mixed pickles 19.00

*1.5hr seating limit, no split bills, fully licenced and BYO wine only, \$4 per person charge, gluten free options\**

|   |       |
|---|-------|
| <b>Lamb Mezze*</b>  | 20.00 |
| Three appetizing lamb skewers marinated in our special house seasoning served with tzatziki dip & mixed pickles |       |
| <b>Mixed Mezze*</b>   | 20.00 |
| A delicious combination of kafta, chicken and lamb skewers served with garlic dip & mixed pickles               |       |
| <b>Mjadra*</b>  | 6.50  |
| Rice and lentils simmered in low heat garnished with caramelised onion and mixed pickles                        |       |
| <b>Zaida Chips with Herbs*</b>  | 8.00  |
| Handcut potato chips seasoned with Zaida's house herbs <i>(add mozzarella \$1)</i>                              |       |

## MAINS

*All served with Cabbage Salad or Tabouli, Zaida Chips and Lebanese bread*

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|--|-------|
| <b>Chicken</b>   | 26.50 |
| Three succulent chicken skewers marinated in Lebanese spices, hommus & garlic dips   |       |
| <b>Kafta</b>   | 26.50 |
| Three char-grilled minced lamb seasoned with fresh parsley, onion, and authentic Lebanese spices, hommus & baba ghanoush dips                |       |
| <b>Lamb</b>  | 27.50 |
| Three appetizing lamb skewers marinated in our special house seasoning, hommus & tzatziki dips   |       |
| <b>Mixed Grill</b>   | 27.50 |
| A delicious combination of kafta, chicken and lamb skewers served, hommus & baba ghanoush dips   |       |
| <b>Falafel</b>   | 26.50 |
| Six domes of homemade delicious fried ground chickpeas & sesame seeds mixed with Lebanese spices, tahini, hommus & baba ghanoush dips        |       |
| <b>Vegetarian</b>  | 27.50 |
| Two homemade falafels, fried cauliflower dressed in tahini & sesame seeds with two char-grilled haloumi, tahini, hommus & baba ghanoush dips |       |
| <b>Vegan</b>   | 27.50 |
| Two homemade falafels, grilled eggplant, fried cauliflower dressed in tahini & sesame seeds, tahini, hommus & baba ghanoush dips             |       |

### Add to any platter:

Extra Chicken/Kafta \$5, Lamb \$6, Falafel \$3, Avocado \$3, Haloumi \$3 per slice

**Kibbeh Nayeh (24 hours notice) \$15 per serve**

## **BANUQETS**

**(Minimum of 4 people)**

(Any group of 10 or more is required to have set menu)

### **\$42 Banquet per person**

*Comes with a free bottle of house wine!*

*(wine can be upgraded for additional cost)*

Traditional Middle Eastern Dips

Fattoush Salad

Falafel, Grilled Eggplant & Cauliflower

Zaida Chips

Kafta, Lamb & Chicken Skewers

Lebanese Sweets

### **\$52 Banquet per person**

*Comes with a free bottle of house wine!*

*(wine can be upgraded for additional cost)*

Traditional Middle Eastern Dips

Fattoush & Tabouli

Falafel, Grilled Eggplant & Cauliflower

Sambousek, Kibbeh

Zaida Chips

Arayes Kafta

Kafta, Lamb & Chicken Skewers

Lebanese Sweets