

SALADS

Fattoush 16.50
Zaida's most loved salad of mesclun leaves, cut fresh garden vegetables and fried bread tossed in sumac and lemon dressing and topped with pomegranates seeds

Tabouli 15.00
A refreshing salad of chopped parsley, tomato and onion with freshly squeezed lemon juice and olive oil

Greek Salad 16.00
lettuce tomato Spanish onion capsicum feta black olives with oregano and lemon dressing

Grilled Chicken Salad 17.50
Tender chicken breast served on a freshly mixed salad of tomato, spanish onion, cucumber & oregano with lemon dressing

Grilled Lamb Salad 16.50
Succulent diced lamb nestled in a mixed salad of tomato, spanish onion, capsicum & mesclun leaves lightly tossed in lemon dressing

Falafel Salad 16.00
Chunks of falafel tossed in mesclun leaves, garden vegetables, mixed pickles, & tahini dressing

Add to any salad:

Extra Chicken / Kafta \$6.50, Lamb \$7.50, Falafel \$3, Avocado \$3, Haloumi \$3

DIPS

Traditional Middle Eastern Dips 25.00
A platter of mixed home-made dips (hommus, tzatziki & baba ghanoush) served with fresh & fried lebanese bread

Hommus 9.00
Pureed chickpeas blended with lemon juice, garlic, extra virgin olive oil & tahini

Tzatziki 9.00
Refreshing yoghurt infused with grated cucumber, finely chopped roasted garlic & desiccated mint

Baba Ghanoush 9.00
Char-grilled eggplant blended with lemon juice, garlic, extra virgin olive oil & tahini

Garlic Dip 9.50
Traditional lebanese garlic dip

Labneh Dip 9.50
A tangy traditional Lebanese yoghurt served with olives and extra virgin olive oil

Shanklish 12.00
Aged & dried yoghurt fused with herbs, tomato, onion, olive oil, mint & a dash of parsley

MEZZE

Mixed Pickles

Pickle cucumbers, turnips, chilli & olives 9.00

Lebanese Garlic Bread

Toasted Lebanese bread filled with garlic sauce drizzled with za'atar 8.00

Lebanese Garlic Bread w/ Mozzarella & Feta

Toasted Lebanese bread filled with garlic sauce drizzled with za'atar 12.00

Hommus with Minced Meat & Pine Nuts

Hommus dip topped with minced meat roasted pine nuts, garnished with toasted almonds & pistachio 15.00

Vegans Dream

Hommus dip topped with sautéed mushroom, onion, chilli, thyme 14.00

Arayes Kafta

Toasted Lebanese bread filled with minced lamb in fresh parsley & onion seasoning combined with authentic Lebanese spices 16.00

Arayes Kafta w/ Mozzarella & Feta

Toasted Lebanese bread filled with minced lamb in fresh parsley & onion seasoning combined with authentic Lebanese spices 20.00

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

Spinach Sambousek

Triangle shaped pastry filled with spinach 14.00

Kibbeh

Cracked wheat shells filled with sautéed minced meat and middle eastern spices 15.00

Haloumi with Vegetables

Grilled Cypriot cheese presented with garden-fresh mesclun greens, tomatoes and cucumber 17.00

Haloumi Stack with Black Olives

Grilled Cypriot cheese with layers of fresh tomatoes, cucumber, mint & olive paste served with black olives 18.00

Eggplant & Cauliflower

Char-grilled eggplants with fried cauliflower dressed in tahini and sesame seeds 19.00

Cauliflower

Fried cauliflower dressed in tahini and sesame seeds 20.00

Falafel	13.00
Four domes of homemade delicious fried savoury ground chickpeas & sesame seeds served with tahini dressing	
Chicken Skewers	22.00
Three succulent chicken skewers marinated in lebanese spices served with garlic dip & mixed pickles	
Kafta Skewers	22.00
Three char-grilled minced lamb seasoned with authentic lebanese spices served with hommus dip & mixed pickles	
Lamb Skewers	23.00
Three appetizing lamb skewers marinated in our special house seasoning served with tzatziki dip & mixed pickles	
Mixed Skewers	23.00
A delicious combination of kafta, chicken and lamb skewers served with garlic dip & mixed pickles	
Mjadra	7.00
Rice and lentils simmered in low heat garnished with caramelised onion and mixed pickles	
Zaida Chips with Herbs	8.00
Handcut potato chips seasoned with Zaida's house herbs	
Basamati Rice	4.00

MAINS

Served with Zaida Chips & Lebanese bread
(Chefs' Tip: Use the bread to easily pull the meat off the skewers)

Chicken Main	29.50
Three succulent chicken skewers marinated in our special house spices served with tabouli, hommus & garlic dips	
Kafta Main	29.50
Three char-grilled minced lamb seasoned with fresh parsley, onion, and authentic lebanese spices served with tabouli, hommus & baba ghanoush dips	
Lamb Main	30.00
Three appetizing lamb skewers marinated in our special house seasoning served with tabouli, hommus & tzatziki dips	
Mixed Grilled	30.00
A delicious combination of kafta, chicken and lamb skewers served with tabouli, hommus & baba ghanoush dips	
Falafel Main	27.00
Six domes of homemade delicious fried ground chickpeas & sesame seeds mixed with Lebanese spices served with tabouli, tahini, hommus & baba ghanoush dips	

Vegetarian Main 29.50

Two homemade falafels, fried cauliflower dressed in tahini & sesame seeds with two char-grilled haloumi, accompanied by tabouli, tahini, hommus & baba ghanoush dips

29.50

Vegan Main

Two homemade falafels, grilled eggplant, fried cauliflower dressed in tahini & sesame seeds, accompanied by tabouli, tahini, hommus & baba ghanoush dips

Add to any platter:

Extra Chicken / Kafta \$6.50, Lamb \$7.50, Falafel \$3, Avocado \$3, Haloumi \$3

Kibbeh Nayeh

(24 hours notice)

\$20 per serve

BANQUET

(Minimum of 4 people)

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

\$46 Banquet per person

Comes with a bottle of house wine!

(wine can be upgraded for additional cost)

Traditional Middle Eastern Dips

Fattoush Salad

Falafel, Grilled Eggplant & Cauliflower

Sambousek Meat

Zaida Chips

Garlic Dip

Lamb & Chicken Skewers

Lebanese Sweets

Vegetarian / Vegan Options Available