

MEZZA

Served with wood fired bread & house made pickles

COLD

HUMMUS BI TAHINI (GF)

Organic chickpea, smoked paprika oil **12** (add beef **18**)

SMOKEY MOUTABAL (GF)

Smoked eggplant, pomegranate, parsley **14**

LABNEH (GF)

Organic yoghurt, cucumber, mint, olive **12**

MUHAMMARA (GF)

Fire roasted capsicum, candied walnut **16**

WARAK ENAB

Stuffed vine leaves, crispy shallot, **16**

SALAD

FATTOUSH (GFO)

Sumac, pomegranate molasses dressing, crispy Lebanese bread **15**

TABBOULEH (GF)

Baby gem lettuce, cucumber, citrus dressing **12**

HOT

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ARAYIS KAFTA

Spiced lamb, tomato, toum, parsley **15**

MORETON BAY BUG KIBBEH (2)

Coriander, garlic & chilli dressing **14**

SAMKE HARRA

Market fish, spiced tahini, citrus **13**

FROM THE WOOD FIRED OVEN

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KETEF GHANAM (GF)

9 hr braised lamb shoulder (700g) to share, minted yoghurt, green herb salad **32**

FARROUJ MISHWE

Spiced marinated spatchcock, toum, chilli **26**

DESSERT

KANAFEH

Sweet cheese, rose syrup, semolina with sesame bread **15**

LEBANESE COFFEE PARFAIT

Orange blossom syrup, crispy baklava **12**

BarTikram