

LE SOUK ROLLS

Chargrilled French roll

BBQ SMOKED CHICKEN \$12

Smoked chicken, chips, tomato, pickles & toum

CHICKEN TAWOUK \$12

Chargrilled chicken skewer, chips, tomato, pickles & toum

SHAWARMA \$12

Chicken or beef, tomato, pickles, onion, parsley & tahini

KAFTA \$12

Minced lamb skewer with parsley, onion, tomato, pickles, hummus & tahini

SUJUK \$12

Spicy beef sausage, tomato, pickles & toum

BASTURMA \$12

Beirut style, air-dried cured sirloin beef, butter, tomato & pickles

FALAFEL (V) \$10

Falafel, tomato, pickles, parsley & tahini

CAULIFLOWER (V) \$10

Fried cauliflower, chips, pickles & tahini

HOT CHIPS (V) \$6

Chips, pickles, toum & ketchup

STARTERS

KIBBE (4) \$14 / \$4ea

Minced meat, pine nuts & spices in a shell of crushed wheat

LADY FINGERS (4) \$13 / \$3.50ea

Pastry filled with minced meat, cheese, onion & spices with pomegranate molasses

MEAT SAMBOUSEK (4) \$14 / \$4ea

Pastry filled with minced meat, pine nuts, onion & spices

CHEESE SAMBOUSEK (4) (V) \$12 / \$3.50ea

Pastry filled with 3 cheeses

FALAFEL (6) (V) \$10 / \$2ea

FRIED CAULIFLOWER (V) \$12

VINE LEAVES (6) (V) \$8 / 1.50ea

CHIPS Small \$5 / Large \$8

SWEET POTATO CHIPS (V) \$10

With zaatar & tahini

DIPS

MIX DIPS (V) \$20

Hummus, baba ghanouj & labne

TOUM or CHILLI TOUM (V) \$8

Lebanese garlic dip

HUMMUS (V) \$10

Chickpea, tahini, lemon, garlic & olive oil

HUMMUS W/ SHAWARMA \$14

Choice of beef or chicken shawarma

BABA GHANOUJ (V) \$11

Smoked eggplant, lemon, tahini, garlic & olive oil

LABNE (V) \$10

Garlic strained yoghurt with olive oil

MAINS

All served with Lebanese Bread

*Extra skewers \$5ea

CHICKEN TAWOUK \$20

3 chicken tawouk skewers, pickles & toum

KAFTA \$20

3 kafta skewers, pickles & hummus

SHAWARMA \$20

Marinated beef or chicken on parsley & onions, pickles & tahini

MIXED SHAWARMA \$22

1/2 beef & 1/2 chicken on parsley & onions, pickles & tahini

BBQ SMOKED CHICKEN PLATE \$22

1/2 chicken, tabouli, pickles, toum & chips

MIXED PLATE FOR 1 \$25

1 chicken, 1 kafta & 1 sujuk skewer, tabouli, pickles, hummus, toum & chips

MIXED PLATE FOR 2 \$50

3 chicken, 3 kafta & 2 sujuk skewers, tabouli, pickles, hummus, toum & chips

VEGETARIAN (V) \$20

4 falafels, cauliflower, 2 vine leaves, tabouli, pickles, hummus, baba ghanouj & tahini

VEGE DELUXE (V) \$27

4 falafels, cauliflower, 2 vine leaves, tabouli, pickles, hummus, baba ghanouj, labne, sweet potato fries, 1 cheese sambousek, fried bread & tahini

KIDS

KAFTA \$10

1 kafta skewer, chips & ketchup

CHICKEN TAWOUK \$10

1 chicken skewer, chips & ketchup

BBQ SMOKED CHICKEN

Served with toum, pickles & Lebanese bread

1/4 CHICKEN \$7

1/2 CHICKEN \$12

WHOLE CHICKEN \$18

ADD CHIPS Small \$5 / Large \$8

SALADS

TABOULI (V) Small \$7 / Large \$14

Parsley, tomato, onion, crushed wheat, lemon & olive oil

SHAWARMA \$14

Beef or chicken, lettuce, tomato, onion, parsley, pickles & tahini

FALAFEL (V) \$14

Falafel, lettuce, tomato, onion, parsley, pickles & tahini

FATTOUSH (V) \$14

Lettuce, tomato, cucumber, radish, parsley, pomegranate, olive oil & fried Lebanese bread

BANQUET

\$45pp

Minimum 4 people

All banquets include the following:

Crispy Lebanese bread, hummus, baba ghanouj, labne, toum, vine leaves, tabouli, fattoush, falafel, fried cauliflower, kibbe, lady fingers, hot chips, kafta skewers, chicken tawouk skewers & sujuk skewers

Fully licenced and BYO WINE ONLY \$4 per person

Sorry no split bills

DRINKS & DESSERTS 

FRENCH DESSERTS

Black Forest Log \$12

Cocoa joconde biscuit, griotte jelly, Callebaut Madagascar dark chocolate mouleuse, Chantilly with almond paste and kirsch.

Salted Caramel & Popcorn \$12

Riz soufflé, salted caramel mousse, Callebaut caramel milk chocolate glaze, with caramelised popcorn.

Chocolate Delice Donut (GF) \$12

Chocolate biscuit with crunchy royaltine base, coconut rim, caramel and milk chocolate mousse and caramel glaze.

Baklava \$3

Lebanese sweet made of layers of filo pasty filled with chopped nuts and sweetened and held together with syrup.

DRINKS

BEIRUT SANGRIA \$20

Hearty Lebanese red wine, apricot liquor, arak and lemonade with fresh fruit.

Wine

White

Los Espinos Sauv Blanc, Central Valley, Chile \$8/28

Well balanced acidity with some herbaceous notes. Fresh with character, slight minerality and deliciously crispy.

Stable Hill Pinot Grigio, Clare Valley, SA \$9/32

Floral perfume, lemon citrus, honeysuckle and grapefruit. Well structured with a delightful length of refreshing citrus.

Fakra Blanc De Blanc, Bekaa Valley, Lebanon \$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

Pierre et Papa, Herault, France \$9/32

Perfect for any season, a light and refreshing Rosé bursting with red fruits, lychee and green apple.

Rose de Ksara, Bekaa Valley, Lebanon \$10/34

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

Red

Ksara Reserve du Couvent, Bekaa Valley, Lebanon \$8/28

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.

Bullant Shiraz, Langhorne Creek, SA \$9/32

Vivid deep crimson, black fruits and chocolate notes abound in a red that has a wonderful length of flavour.

Weemala Pinot Noir, Orange, NSW \$10/36

Brilliant red hues and cherry aromas followed by strawberry and thyme flavours with a great earthy finish.

Beer

Almaza Pilsner, Lebanon \$8

Mexican Almaza, Lebanon \$9

Chilled glass rimmed in salt, shot of fresh lemon juice & ice cold Almaza

Corona, Mexico \$9

4 Pines Pale, Brookvale, NSW \$9

Hills Apple Cider, Adelaide Hills, SA \$8

Spirits

Please choose from the bar.

Non Alcoholic Drinks \$3.5

Coke
Coke Zero
Fanta
Sprite
Ginger Beer
Mt Franklin Water
Sparkling Water \$4
Orange Juice
Apple Juice

Coffee & Tea \$4

Espresso
Macchiato
Cappuccino
Mocha
Latte
Flat White
Long Black
Hot Chocolate
Chai Latte

Tea Pot

Peppermint, Chai, Black, Chamomile, Green, Earl Grey, English Breakfast

Fully licenced and BYO WINE ONLY \$4 per person

Sorry no split bills