



Breakfast

SHARED STYLE DINING

Friday – Sunday, 8am – 1130am

Labneh	13
house-made strained yoghurt, black olives, mint, olive oil	
Shanklish	15
cheese aged in zaatar and mild chilli, tomato, red onion, cucumber, olive oil	
Hommos bil Lahme	18
hommos, pan-fried lamb mince, toasted pine nuts, sizzling ghee	
Free-Range Eggs	9
scrambled or fried free-range eggs (3)	
Eggs bil Awarma	17
lightly scrambled free-range eggs, preserved lamb, fresh cherry tomatoes	
Halloumi	18
grilled halloumi, tomato, black olive, pistachio dukkah, fresh mint	
Falafel	14
crisp fried bites of chickpeas and fava beans, tomato & pickle salad, tahini dipping sauce	
Sujuk	17
spiced sausages pan-fried in a lemon and butter sauce	
Makanek	17
lebanese sausages pan-fried in butter, pomegranate molasses, lemon	
Fatteh	15
slow-cooked chickpeas, yoghurt tahini sauce, ground cumin, layered crisp lebanese bread, toasted pine nuts, sizzling ghee	
ADD: crisp fried eggplant - \$17 minced lamb - \$18	
Foul	15
slow-cooked fava beans & chickpeas in garlic and cumin, lemon, fresh tomato, parsley, olive oil	
Falafel Pockets	15
fresh falafel, lettuce, tomato, mixed pickles, tahini sauce, mini lebanese breads	
Manoush Board	15
a selection of our traditional hand-crafted zaatar (2), lamb “laham bi ajin” (2) and cheese (2) manoush flatbreads	
Knefeh bil Jebneh	18
our traditional lebanese cheese knefeh, sugar syrup, crushed pistachios	

For any dietary requirements, please consult your waiter for alternative menu options.
A surcharge of 15% is applicable on public holidays.