



ALASEEL

بيناتنا خبز وملح

BEY'NETNA KHEBEZ W MELEH

"there is bread and salt between us"

A most cherished sentiment in Lebanon, to break bread with someone, creates an alliance and lasting bond between them. Since 1998, Al Aseel has been bringing families and friends together to share stories, create memories and "break bread". Our recipes have been passed down through generations, and our chefs have curated a shared style dining menu using locally sourced produce and quality ingredients. Feast with us, the Lebanese way... the Al Aseel way.

C O L D M E Z Z A

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| Hommos chickpeas, tahini, lemon, olive oil | 14 |
| Hommos Beiruti hommos, lemon, garlic, red pepper, fresh herbs, olive oil, toasted pine nuts | 15 |
| Baba Ghanouj smoked eggplant, tahini, labneh, olive oil | 14 |
| Labneh strained yoghurt, kalamata olives, fresh mint, olive oil, house-blend dukkah | 15 |
| Muhammara sun-dried bell pepper, walnuts, breadcrumbs, tahini, pomegranate reduction | 15 |
| The Trilogy hommos beiruti, baba ghanouj, muhammara, crisp herbed lebanese bread | 22 |
| Shanklish cheese aged in zaatar and mild chilli, tomato, red onion, cucumber, dukkah wafer | 15 |
| Rahib Batenjan fire-roasted eggplant, tomato and red pepper salsa, pomegranate reduction | 16 |
| Msakaa fried eggplant duo, garlic, onion, bell pepper, tomato | 16 |
| Vine Leaves (5) slow-cooked and hand-rolled grapevine leaves of spiced rice, tomato, lemon | 17 |

K I B B E H N A Y E H 2 8

CHEF RECOMMENDATION

*250g of traditionally cured beef mince, burghul, extra virgin olive oil, house-roasted spices accompanied with our traditional garnishes

S I G N A T U R E

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| Shish Barak traditional lamb mince dumplings, yoghurt, coriander and garlic butter, toasted pine nuts, aromatic rice | 33 |
| Warak Enab Bi Lahme slow-cooked and hand-rolled grapevine leaves of spiced rice, braised leg of lamb, mint cucumber laban | 39 |
| Samkeh Sayadieh oven-baked spring creek barramundi, sayadieh rice infused with spices, fish stock and pinenuts | 39 |
| Mjadra cumin infused lentil rice, crisp onions, tomato sumac salad, mint cucumber laban | 23 |
| Mansaf Chicken tender chicken poached in mansaf spices, turmeric rice, roasted nuts, mint cucumber laban | 33 |
| Mansaf Lamb braised lamb shank, spiced mansaf rice with minced lamb, roasted nuts, mint cucumber laban | 36 |
| The Slow Roast 12 hour slow-cooked spiced lamb shoulder, roasted root vegetables, herbed potatoes and our traditional aniseed bread (serves 4 ppl) | 140 |

S I D E S

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| Toum house-made rich garlic dip | 7 |
| Turmeric Rice turmeric infused rice, flavoured in chicken, roasted nuts | 13 |
| Mansaf Rice rice infused with spices, minced lamb, roasted nuts | 13 |
| Laban rich yoghurt, cucumber, dried mint | 10 |
| Chips thick-cut fried potato chips | 10 |

S A L A D S

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| Tabouli traditional parsley and burghul salad, tomato, onion, fresh mint, lemon and olive oil dressing | 19 |
| Fattoush cos lettuce, tomato, cucumber, capsicum, cabbage, radish, shallots, fresh herbs, crisp fried lebanese bread, al aseel dressing | 19 |
| Ruby fresh beetroot, goat cheese, walnuts, mixed greens, honey mustard dressing, pomegranate jewels | 19 |

H O T M E Z Z A

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| Hommos Bil Lahme hommos, pan-fried lamb mince, toasted pine nuts, sizzling ghee | 22 |
| Chilli Garlic Prawns chilli and garlic tiger prawns, muhammara, shaved cabbage | 24 |
| Crispy Whiting flour crusted whiting, house-made pickled tarator, fresh lemon | 25 |
| Haloumi caramelised in honey and thyme, tomato, kalamata olive, pistachio dukkah | 19 |
| Batata Bi Kizbara twice-cooked crispy potato, garlic & chilli oil, fresh coriander | 17 |
| Arnabeet cumin spiced cauliflower florets, dukkah, tahini dipping sauce | 17 |
| Jawaneh Bi Kizbara fried chicken wings, coriander, garlic, lemon | 17 |
| Makanek lebanese sausages pan-fried in butter, pomegranate molasses, lemon | 17 |
| Sujuk spiced sausages pan-fried in a lemon and butter sauce | 17 |
| Kibbeh (4) crisp croquettes of minced meat OR spinach and chickpeas | 16 |
| Sambousek (4) hand-crafted pastry of meat and onion OR three cheeses | 12 |
| Rakakat (4) delicate cigars of basturma and cheese | 16 |
| Falafel (6) crisp fried bites of chickpeas and fava beans, tahini dipping sauce, house pickles | 15 |

F R O M T H E G R I L L

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| Kafta Mishwe our classic skewered kafta, grilled bread with chilli, fresh biwaz, toum | 29 |
| Shish Tawook marinated chicken breast skewers, grilled bread with chilli, fresh biwaz, toum | 29 |
| Laham Mishwe succulent lamb rump skewers, grilled bread with chilli, fresh biwaz, toum | 36 |
| The Medley skewers of kafta mishwe, shish tawook and laham mishwe, grilled bread with chilli, fresh biwaz, toum | 52 |
| Chicken Shawarma seasoned chicken strips, signature spice blend, chilli bread, toum, pickled cucumber | 30 |
| Lamb Shawarma grass-fed lamb strips, signature spice blend, chilli bread, tahini sauce, biwaz, pickled cucumber | 33 |
| Lemon Garlic Chicken tender marinated tawook, our signature lemon garlic sauce, fresh parsley, olive oil | 32 |

F E A S T

65.9 PP

our lebanese feast: a selection of dishes from across the menu designed to fill your table with aromatic smells, tastes and colours

fresh lebanese bread
hommos
baba ghanouj
tabouli
fattoush
cheese sambousek
meat and onion kibbeh
arnabeet
batata bi kizbara
skewers of kafta mishwe, shish tawook, laham mishwe
(min 4 ppl)

Please advise your waiter of any dietary requirements or allergies you may have. Our kitchens are not allergen free, and we can't guarantee that our menu items are free of common allergies.

Our menu items are prepared in a facility with equipment sharing and possible cross-contamination during the handling or storage of ingredients.

*This dish should not be consumed by person(s) susceptible to illness, for more information please consult your waiter. A surcharge of 15% is applicable on public holidays.