

## Menu

Mezze	\$
"A Taste of the Middle East" (For Two) V Hummus, moutabel, tabouleh, baba ghanoush, stuffed vine leaves, spicy harissa olives, warm pita bread	36
Haloumi Tomato and Cucumber V Cold haloumi cheese, cucumber slice and tomato	21
Harissa Olives GF V Black, green, and kalamata olives	16
Hummus V Chickpea, tahini, lemon juice	16
Moutabel v Grilled smoky eggplant, tahini, lemon juice	16
Tabbouleh V Flat parsley, tomato, crushed wheat, lemon juice, olive oil	16
Baba Ghanoush V Grilled eggplant, bell peppers, lemon juice, olive oil	16
Beetroot Moutable V S N Grilled smoky eggplant, beet root, tahini, lemon juice	16
Stuffed Vine Leaves GF V Rice stuffed grape leaves, tomato, red onions, mint, olive oil, coriander, cumin, baby romaine	16
Fattoush Salad v Tomato, cucumber, bell pepper,pomegranate, extra virgin olive oil, crisps	18
Soup	10
<b>Lentil Soup</b> V Red lentil, butter, carrot, leeks, garlic, cumin powder, lemon & fried bread croutons	18
Moroccan Harira  Green lentil, lamb, fresh coriander, flat parsley, lemon, harissa & rainbow peppers	21



Hot Appetizer	\$
Grilled Halloumi GF V N Grilled vegetable pesto yoghurt	26
Cheese Sambousek V Cheese stuffed pastry	23
Spinach Sambousek V Spinach & sumac stuffed pastry	23
Lamb Kebbie Minced lamb meat in burghul	23
Crispy Falafel V Spiced chickpea, parsley & broad beans patties	23
Eggplant Moussaka with Grilled Chicken S N Baked eggplant topped with tomato sauce & chickpeas	29
Tagine Main Courses	
All tagines served with one side dish	
Moroccan Style Chicken GF Preserved lemon, green olives & spices	46
Wagyu Cheek Australian wagyu beef cheek, spiced gravy, butternut squash, prunes, spinach, red onion & tahini	49
Vegetables v Chickpea, eggplant, carrot, butternut squash, rainbow peppers & falafel crumb	36
Seafood S Prawns, squid, reef fish, black & green mussels in spiced saffron fennel broth	53
Slow Braised Lamb Rump S N  Australian lamb rump, spiced gravy, butternut squash, prunes, spinach, red onion & tahini	47



Charcoal Fired Main Courses	\$
All kebabs served with shredded cucumber salad, tahini sauce, Lebanese bread, grilled vegetables & one side dish	
Saffron Chicken Kebab Boneless chicken breast, saffron, yoghurt, lemon juice & garlic sauce	41
Reef Fish Maldivian line caught reef fish, lemon juice, cumin & lemon garlic sauce	39
Lamb Kebab Australian lamb rump, lemon juice & garlic sauce	52
Lamb Kofta Kebab Ground lamb, onion, cumin, olive oil, garlic, parsley & garlic sauce	46
Grilled Jumbo Prawns 4 pieces of marinated jumbo prawns & lemon garlic sauce	52
Seafood Mixed Grill* Reef fish, prawns, calamari, black mussels, lemon garlic sauce & spicy harissa sauce *Dine around supplement USD 24	67
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Mixed Grill* Saffron chicken, lamb chop, lamb kofta kebab, lamb kebab, garlic sauce & spicy harissa sauce *Dine around supplement USD 28	



Side Dishes	\$
Paprika Fries V S N French fries with paprika & grated Halloumi	13
Saffron Rice V GF Saffron flavoured basmati rice & dried fruits	13
Moroccan Style Couscous V Dried fruits & bell peppers	13
Grilled Vegetables V GF Grilled rainbow bell pepper, zucchini & tomatoes	13
Batata Harra V GF Spicy arabic potatoes	16
Breadbasket V Lebanese white & brown breads	6
Arabic Desserts	
Umm Ali V N Puff pastry, milk, nuts & cream	12
Mahalabia V GF S N Milk, rose water, sugar & pistachio	12
Arabic Vermicelli v GF Vermicelli, rose water, milk & sugar	12
Tropical Sliced Fruit Platter V  Fresh seasonal fruits	16



## Kids Menu

Mains	\$
Lentil Soup V Fried bread croutons	7
Hummus GF Crudities with cucumber & carrots	9
Crispy Falafel v Spiced chickpea, parsley & broad beans patties	12
Chicken Kebab Boneless cornfed chicken breast & saffron rice	16
Reef Fish S Boneless grilled fish & saffron rice	13
Lamb Kofta Kebab Ground lamb, onion, garlic, cumin, olive oil & saffron rice	18
Umm Ali v N Puff pastry, milk, nuts & cream	7
Mahalabia V GF S N Milk, rose water, sugar & pistachio	7
Ice Cream Selection	
Per Scoop	6
Per Two Scoops	8