

## SALAD

- House Salad** 16  
Iceberg lettuce, tomato, cucumber, parsley, onion, cabbage, shallots, capsicum tossed in extra virgin olive oil and lemon juice.
- Falafel Salad** 20  
Freshly mixed salad topped with falafels dressed with extra virgin olive oil and lemon juice.
- Tabouli** 18  
Fine chopped parsley, tomato, shallots, crushed wheat, olive oil, lemon juice.
- Fattoush** 19  
Cos lettuce, tomatoes, cucumber, parsley, shallots, radish, mint, cabbage, capsicum dressed with special Hannibal dressing and topped with crispy bread.

## KIDS MENU

- Kafta & Chips** 15  
1 Kafta skewer served with tomato sauce and chips
- Chicken Nuggets & Chips** 15  
6 Chicken nuggets served with tomato sauce and chips
- Chicken & Chips** 15  
1 Shish tawook skewer served with tomato sauce and chips

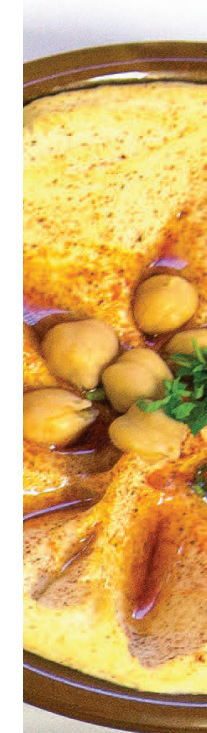
## MEZZE

- Hummus** 16  
A blend of delicious chick peas, sesame seed paste, lemon juice.
- Rutic Hummus** 18  
Hummus dip topped with roasted pine nuts.
- Festive Hummus** 21  
Hummus topped with mince lamb and roasted pine nuts.
- Baba Ganouj** 17  
A blend of smoked eggplant, sesame seeds juice, lemon juice and a touch of garlic.
- Labne** 15  
Homemade soft creamy cheese sprinkled with zahta and olive oil.
- Garlic Dip** 14  
Homemade fresh garlic dip sprinkled with zahtar.
- Mixed Dip Platte** 28  
A combination of hummus, baba ganouj, labne, garlic dip.
- Fried Bread** 4  
Lebanese bread lightly fried, sprinkled with zahtar.
- Seasonal Pickles** 12  
Sweet chillies, olives, turnips, mixed veggies -ask for your favourite.
- Falafel** 17  
Chick peas, onion & coriander ball served with side pickles and tahini sauce (6 pieces).  
The best Sydney has to offer!
- Bahtata** 12  
Golden fries served with tomato or garlic sauce.
- Loaded Fries** 16  
Golden fries topped with tahini and chilli sauce

## MEZZE

- Grilled Halloumi** 20  
Grilled halloumi served with grilled tomatoes, pomegranate syrup and side of fresh greens.
- Lebanese Sausages** 20  
Lightly spiced lamb cocktail sausages pan-fried with olive oil, onions, capsicum served with side fresh greens with garlic or eggplant sauce.
- Ladies Fingers** 17  
Filo pastry filled with seasoned lamb, onions and pine nuts, drizzled with pomegranate syrup.
- Sambouski Meat** 17  
Homemade pastry filled with seasoned lamb, onions and pine nuts, drizzled with pomegranate syrup.
- Fried Kebbe** 18  
Meat Lean ground lamb and crushed wheat crust filled with pine nuts, mincemeat and onion.
- Mixed Finger Food** 22  
Fried kebbe, pumpkin kebbe, spinach triangle, sambouski meat, ladies fingers (vegetarian option available).
- Turkish Garlic Bread** 8  
Toasted Turkish bread with garlic and zahtar.
- Garlic Bread** 7  
Toasted Lebanese bread folded with garlic paste and zahtar.
- Lebanese Rice** 14  
Long grain rice boiled with egg noodle, (cinnamon optional).
- Plain Rice** 12  
Lebanese style plain rice.

# MENU



Please advise wait staff of any dietary requirement or allergies as our food may contains a traces of nuts

## VEGETARIAN

<b>Lubyah and Rice</b>	28
<i>Green beans stewed with tomato, onion, garlic and Middle Eastern spices served with plain rice.</i>	
<b>Foule</b>	17
<i>Fava beans stewed with garlic, coriander, onions, tomatoes, lemon, finished with olive oil served with side seasonal pickles.</i>	
<b>Lady Fingers</b>	17
<i>Filo pastry filled with fetta, mozzarella cheese, onions and parsley.</i>	
<b>Spinach Triangle</b>	17
<i>Homemade pastry filled with spinach, feta, onion and sumac.</i>	
<b>Sambouski cheese</b>	17
<i>Homemade pastry filled with a three cheese mix &amp; parsley.</i>	
<b>Majadra</b>	17
<i>Brown lentils stewed with rice and topped with caramelised onion served with side salad.</i>	
<b>Fried Eggplant</b>	17
<i>Eggplant lightly fried on a bed of greens and tahini sauce.</i>	
<b>Fried Cauliflower</b>	17
<i>Cauliflower lightly fried in olive oil served on a bed of greens and tahini sauce.</i>	
<b>Add chilli + \$2</b>	
<b>Cabbage Rolls</b>	18
<i>Cabbage leaves with rice, tomato, parsley, onions, garlic, mint and lemon juices served with homemade garlic sauce.</i>	
<b>Vine Leaves</b>	18
<i>Grape vine leaves with rice, tomato, parsley, onions, lemon and olive oil served with homemade yoghurt.</i>	
<b>Pumpkin Kebbe</b>	18
<i>Lightly fried pumpkin and burghul crust filled with spinach, chick peas and onions.</i>	
<b>Potato Coriander</b>	16
<i>Freshly dies potato lightly fried mixed with garlic, chilli topped with fresh coriander and squeeze of lemon, served with garlic sauce.</i>	

## MEAT

<b>Kafta</b>	27
<i>Lean lamb minced with parsley, onion and Middle Eastern spices, grilled to perfection served with side salad garlic sauce, chilli bread.</i>	
<b>Laham Mishwee</b>	29
<i>Marinated tender diced lamb skewers, seasoned and grilled to perfection served with side salad, garlic sauce, chilli bread.</i>	
<b>Mixed Grill</b>	28
<i>Consist of tender skewer kafta, skewer Shisha tawkook (chicken) skewer laham mishwee (lamb) grilled to perfection served with side salad, garlic sauce and chilli bread.</i>	
<b>Chicken Shawarma</b>	27
<i>Shredded marinated chicken, garlic, lemon juice, tahini, olive oil and middle eastern spices, roasted to perfection and dressed in a delicious tahini sauce served with side salad garlic sauce and chilli bread.</i>	
<b>Lamb Shawarma</b>	27
<i>Shredded marinated lamb, garlic, lemon juice, tahini, olive oil and middle eastern spices, roasted to perfection and dressed in a delicious tahini sauce served with side salad garlic sauce and chilli bread.</i>	
<b>Garlic Chicken</b>	27
<i>Marinated tender chicken thigh fillet, grilled and served with side salad, garlic sauce, chilli bread.</i>	
<b>Add chilli + \$2</b>	
<b>Lemon Garlic Chicken</b>	27
<i>Grilled chicken breast tossed in our special garlic lemon sauce, topped with fresh herbs served with side salad, garlic sauce.</i>	
<b>Shish Tawook</b>	27
<i>Marinated chicken breast skewers, grilled to perfection and served with side salad, garlic sauce, chilli bread.</i>	
<b>Cabbage Rolls</b>	18
<i>Cabbage leaves stuffed with rice, tomato, lamb mince onion and finished with garlic and mint served with garlic sauce.</i>	
<b>Persian Rice</b>	20
<i>Lebanese style rice pan fried with breast chicken, mince lamb, topped with mixed nuts served with yoghurt.</i>	

## BANQUETS

<b>Hannibal Feast</b>	60 per person
<i>A starter of Lebanese bread and authentic dips including hommos, baba ganouj, labne, chilli dip, accompanied with mixed pickles, tabouli, fattoush followed by falafel, potato coriander, kebbe, sambouski meat and our succulent skewers— lamb, chicken and kafta finished with Lebanese coffee or tea</i>	

<b>Vegetarian Feast</b>	55 per person
<i>A starter of Lebanese bread and authentic dips including hommos, baba ganouj, labne, chilli dip, accompanied with mixed pickles, tabouli, fattoush followed by falafel, potato coriander, spinach triangle, vine leaves, cheese fingers, Lebanese rice and Lubyah finished with Lebanese coffee or tea (ask your host for vegan option)</i>	

**(Add soft drink including rose, lemon blossom or Lebanese sweets to you banquet for an extra \$4 per person)**

## CHEF SPECIAL

<b>Lemon Garlic Platter</b>	38
<i>Flame grilled tender breast chicken tossed in creamy sauce with garlic (3 skewers) served with hummus, baba ganouj, tabouli, falafel, garlic sauce, chili bread.</i>	
<b>Mixed Grill Platter</b>	38
<i>Consisting of skewer kafta, chicken breast skewer, tender lamb skewer, hummus, baba ganouj, tabouli, falafel, garlic sauce, chili bread.</i>	
<b>Kafta Grill Platter</b>	38
<i>Consisting of 3 kafta skewers, hummus, baba ganouj, tabouli, falafel, garlic sauce, chili bread.</i>	
<b>Shish Tawook Grill Platter</b>	38
<i>Consisting of 3 tender chicken brea st skewers, hummus, baba ganouj, tabouli, falafel, garlic sauce, chili bread.</i>	
<b>Vegetarian Platter</b>	36
<i>Platter consisting variety of vegetarian dishes selected by the chef, great to share</i>	

## BEVERAGES

<b>Fizzy</b>	5
<i>Coke, Coke Zero, Lemonade, Fanta, Lemon Squash, Soda Water, Mineral Wlter, Ginger Ale and Lemon Lime Bitter</i>	
<b>Lebanese Coffee</b>	5
<i>Coffee (serve by the pot)</i>	
<b>Lemon Blossom</b>	5
<i>Home made fresh lemonade with orange blossom</i>	
<b>Rose Blossom</b>	5
<i>Home made fresh lemonade with rose blossom</i>	
<b>Juice</b>	5
<i>Orange, apple, pineapple, tomato, please - ask your host for other varieties</i>	
<b>Lebanese Tea</b>	5
<i>Fresh cinnamon, nana (fresh mint) or yansoon tea (aniseed)</i>	
<b>Teas</b>	5
<i>English breakfast, earl grey, peppermint</i>	

All teas are served by the pot

## SWEETS

<b>Baklava</b>	4
<b>Turkish delight</b>	4
<b>HALVA</b>	4
<b>Bourma</b>	5
<b>Knafeh</b>	15
<b>Lebanese pudding</b>	7
<b>Hannibal crumble</b>	10
<i>Lebanese pudding topped with crumbled baklava and pistachios</i>	