

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 zahtaar.

Mixed Dip Platte 28
A combination of hummus, baba ganouj, labne, garlic dip.

Fried Bread 4
Lebanese bread lightly fried, sprinkled with zahtaar.

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 zahtaar.

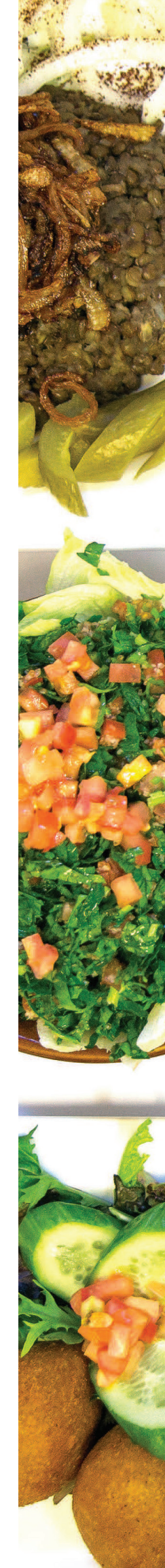
Garlic Bread 7
Toasted Lebanese bread folded with garlic paste and zahtaar.

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

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

Kafta	27
<i>Lean lamb minced with parsley, onion and Middle Eastern spices, grilled to perfection served with side salad garlic sauce, chilli bread.</i>	
Laham Mishwee	29
<i>Marinated tender diced lamb skewers, seasoned and grilled to perfection served with side salad, garlic sauce, chilli bread.</i>	
Mixed Grill	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>	
Chicken Shawarma	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>	
Lamb Shawarma	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>	
Garlic Chicken	27
<i>Marinated tender chicken thigh fillet, grilled and served with side salad, garlic sauce, chilli bread.</i>	
Add chilli + \$2	
Lemon Garlic Chicken	27
<i>Grilled chicken breast tossed in our special garlic lemon sauce, topped with fresh herbs served with side salad, garlic sauce.</i>	
Shish Tawook	27
<i>Marinated chicken breast skewers, grilled to perfection and served with side salad, garlic sauce, chilli bread.</i>	
Cabbage Rolls	18
<i>Cabbage leaves stuffed with rice, tomato, lamb mince onion and finished with garlic and mint served with garlic sauce.</i>	
Persian Rice	20
<i>Lebanese style rice pan fried with breast chicken, mince lamb, topped with mixed nuts served with yoghurt.</i>	

BANQUETS

Hannibal Feast	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>	

Vegetarian Feast	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

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

BEVERAGES

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

All teas are served by the pot

SWEETS

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

Hannibal

LEBANESE CUISINE

Sparkling

Glass Bottle

McPhersons Sparkling \$42
Central Victoria - Match with Vegetarian Feast

Vallate Prosecco \$14 \$47
Veneto, Italy - Match with Sambouski

White Wine

Glass Bottle

McPhersons Sauvignon Blanc \$10 \$37
Central Victoria - Match with Falafels

La Vue Moscato \$12 \$38
Central Victoria - Match with Baklava

Johnson Estate Sauvignon Blanc \$12 \$40
Marlborough, NZ - Match with Falafels

Banfi Le Rime Pinot Grigio \$14 \$45
Italy - Match with Grilled Halloumi

Xanadu Circa 77 Chardonnay \$13 \$43
Margaret River, WA - Match with Chicken Dishes

Rose

Glass Bottle

Jardin des Charmes Rose \$14 \$45
Rose Riverina - Match with Buba Ghanoush

Red Wine

Glass Bottle

McPhersons Shiraz \$11 \$37
Central Victoria - Match with Mixed Grill

Yering Station Elevations Pinot Noir \$14 \$48
Yarra Valley, Vic - Match with Finger Food

Banfi Collepino Sangiovese Merlot \$14 \$48
Tuscany, Italy - Match with Cabbage Rolls

Bethany First Village Shiraz \$15 \$53
Barossa Valley, SA - Match with Mixed Grill

Xanadu Circa 77 \$14 \$48
Cabernet Sauvignon
Margaret River, WA - Match with Kofta Grill Plate

Dada Malbec \$14 \$49
Argentina - Match with Finger Food

Spirits

\$15

[Lemonade, coke, or soda mixers are included with all spirits.]

Vodka

Gin

Tequila

Jack Daniels

Chivas Regal

Jonnie Walker Black

Arak (Lebanese Liquor)

Beer

Corona \$11

Almaza \$12.5
(Lebanese Beer)

Peroni \$10
(Nastro Azzurro)

Heineken \$10

Coopers \$10

Apple Cider \$11

Hannibal

LEBANESE CUISINE

Cocktails

Hannibal Grenade \$20
Vodka, Rose Syrup,
Lemonade

Martini \$20
Gin or Vodka,
Extra dry vermouth, lemon juice

Espresso Martini \$23
Vodka, Tia Maria,
Espresso Coffee, Sugar Syrup

Cosmopolitan \$21
Vodka, Cointreau,
Cranberry Juice, Lime Juice, Bitters

Mojito \$21
White Rum, Sugar Syrup,
Lime Juice, Mint, Soda Water

Blue Lagoon \$21
Vodka, Lemon Juice,
Blue carousel, Lemonade

Long Island Ice Tea \$26
Vodka, White Rum, Gin,
Cointreau, Lemon Juice, Coke

Strawberry Daiquiri \$23
Vodka, Strawberries, Mint,
Sugar Syrup, Lemonade

Pure Passion \$23
Vodka, Passionfruit Syrup,
Orange Juice, Pineapple Juice

Mocktail

Lychee Crush \$17
Lychee, Crushed Ice, Mint,
Lemonade

Strawberry Crush \$17
Strawberries, Lemonade,
Crushed Ice

Lemon & Mint \$17
Lemon, Mint, Crushed Ice,
Lemon Juice, Lemonade

Watermelon Crush \$17
Watermelon, Crushed Ice,
Sugar Syrup, Mint