

## SET MENU

min 2 people | dips & salad refills only | No item swaps

### **Sultan Banquet (per person) \$70**

Cold Mezza: Hummus, baba ghanoush, labneh, Fattoush and tabouli  
Hot Mezza: cheese sumbousik, falafel, fried kebbe and potato coriander  
Tarboosh Mixed Grills: Kafta skewer, chicken skewer and lamb skewer  
Dessert: Fruit platter

### **Tarboosh Banquet (per person) \$85**

Cold Mezza: Hummus, baba ghanoush, labneh, Kebbe Nayeh, Fattoush and tabouli  
Hot Mezza: cheese sumbousik, falafel, fried kebbe, garlic prawns and potato coriander  
Tarboosh Mixed Grills: Kafta skewer, chicken skewer and lamb skewer  
Dessert: Fruit platter

10% surcharge applies on Sunday's & 15% surcharge applies on public holidays.

For any special dietary requirements please see our wait staff. Cook times vary depending on how busy we are as all meals are made to order. It is logistically impossible for meals to arrive at the same time. Your patience is appreciated.

## SALAD

### Tabouli G V D \$19

parsley, tomato, onion, mint, shallots, crushed wheat, lemon olive oil dressing (Add chicken \$6)

### Fattoush V D \$21

Cabbage, tomato, cucumber, radish, shallots, capsicum, Fresh mint, parsley and pomegranate glaze with lemon dressing and crispy bread (Add chicken \$6)

### Halloumi Salad G V \$18

Grilled halloumi, watermelon, mint leaves, toasted pepita seeds pomegranate lemon dressing

### Seared Salmon G \$28

Pan Seared Salmon, Roquette, mixed quinoa, roasted chickpea, dried cranberries, roasted almonds w/ salsa Verde dressing

## MEZZA

### Hummus G V D \$15

Chickpeas blended with tahini and lemon juice

### Hummus with Meat G V D \$23

Chickpeas blended with tahini and lemon juice topped with minced meat and pine nuts

### Baba Ghanouj G Veg \$16

Smoky chargrilled eggplant blended with tahini and lemon juice

### Labneh G Veg \$15

Fresh homemade yoghurt with dried mint and fresh garlic

### Tarboosh Mixed Dips G Veg \$24

Hummus, baba ghanoush and labneh

### Garlic Dip G Veg \$14

Blended garlic with olive oil

### Kebbe Nayeh D \$25

Premium grade raw lean minced lamb with fresh ground wheat special herbs and spices served with Spanish onion, fresh mint and extra virgin olive oil

### **Vegetarian Vine Leaves G V D \$17**

Traditionally stuffed vine leaves with rice, tomato, red capsicum, pomegranate sauce and a selection of herbs & spices

### **Cauliflower (GF, V) \$17**

Lightly fried cauliflower with tahini

### **Falafel G V D \$14**

5pcs deep-fried chickpea croquettes mixed with special herbs and spices served with tahini sauce

### **Fried Kebbe D \$17**

4pcs deep-fried kebbe filled with spicy minced meat, tzatziki

### **Meat Sambousek \$17**

4pcs homemade pastry filled with spicy minced meat, tzatziki

### **Cheese Sambousik \$17**

4pcs homemade pastry filled with fetta, mozzarella cheese and parsley

### **Spinach Triangle Veg \$17**

4pcs homemade pastry filled with spinach, onion and spices, tzatziki

### **Lebanese Sausage D \$19**

Pan-fried Lebanese sausage with lemon, pomegranate sauce and pine nuts

### **Tempura Eggplant G D Veg \$17**

Lightly tempura battered golden crisp eggplant served with tahini yoghurt

### **Grilled Halloumi G Veg \$18**

Grilled Halloumi cheese served with tomato, cucumber, extra virgin olive oil and pomegranate sauce

### **Potato Coriander \$16**

Golden crispy potato with lemon Chilli & coriander

### **Garlic Prawns GF \$22**

Pan fried prawns marinated in lemon, olive oil, coriander, tomato

### **Char Grilled Octopus GF \$24**

Succulent grilled octopus marinated in pomegranate lemon, garlic coriander & olive oil topped w/ lemon, garlic & capers butter

### **Salt & Pepper Squid \$21**

w/chipotle aioli

## EXTRAS

**Bread basket** (per serve) \$3

**Basmati Rice** \$7

**Rice with Spicy Minced Meat** \$8

**Crispy bread** fried Lebanese bread V 3

**Fries** V 11

**Cheesy Fries** creamy cheese sauce, parmesan V 15

**Wedges** sour cream, chilli sauce 15

**Kabbiss** pickles, turnips, olives V GF 12

**Olive Pickles** V GF 12

**Carrots** lemon juice, salt V GF 11

**Turmos** salted lupini beans V GF 11

**Mixed Nuts** cashews, almonds, pistachios V GF 13

**Watered Mix** almonds, walnuts, carrots, turmos V GF 13

## FROM GRILL

### Chicken Lemon Garlic G D \$33

Grilled chicken breast tossed in our special garlic lemon sauce and fresh herbs

### Chicken Shawarma G D \$32

Grilled shredded chicken thigh fillets served with parsley, onion and garlic dip

### Lamb Shawarma G D \$33

Grilled shredded lamb served with parsley, onion and tahini sauce

### Mansaf Chicken G \$31

Rice cooked with lamb minced meat, topped with chicken strips, roasted mixed nuts and yoghurt

### Mansaf Lamb G \$34

Rice cooked with lamb minced meat, topped with lamb strips, roasted mixed nuts and yoghurt

### Mixed Grill G D \$35

(Choice any 3 skewers)

marinated BBQ chicken breast skewer, lamb skewer and premium kafta skewer) served with Tabouli, confit charry tomatoes and garlic sauce

### Chargrilled Lamb Cutlets (GF) \$45

4pcs marinated grilled lamb cutlets, rosemary, garlic, served with chips and gravy

### **Louisiana Style Beef Ribs (GF) \$42**

Half rack Louisiana style beef ribs served with french fries and smokey BBQ sauce

### **Chicken Schnitzel \$28**

Golden crisp Panko crumbed chicken breast served w/ fries & salad

### **Chicken Parmigiana \$31**

Golden crisp Panko crumbed chicken breast topped w/ grilled eggplant, Napolitana sauce, mozzarella, fries & salad

## **SEAFOOD**

### **Beirut Samka Hara G D \$38**

Grilled wild Barramundi fillet topped with spicy tahini sauce, roasted mixed nuts and Basmati rice

### **Griled Barramundi GF \$38**

Grilled wild Barramundi fillet served w/ rosemary & garlic baked jacket potatoes, steamed broccolini, topped w/ lemon, garlic butter, cherry tomatoes & capers

### **Pan Seared Salmon GF \$39**

Served w/ rosemary & garlic baked jacket potatoes, baby spinach and Rosa cream sauce

# DESSERT

**knafeh** semolina cheese bake, crushed pistachio, blossom water syrup 19

**waffles** strawberries, banana, belgian chocolate, vanilla ice cream 1 piece 14 | 2 piece 18

**nutty nara** filo pastry, nutella, ricotta, honeycomb, crunchy nut crumble, belgian chocolate, vanilla ice cream 21

**sticky date pudding** butterscotch, vanilla ice cream 17

**choc lava** oozing cake, vanilla ice cream 19

**churros** warm belgian chocolate 17

**fruit platter** seasonal variety 27

## ARGELA ATTENTION!

Only served to guests 18 years of age & over.

STRICTLY NO CHILDREN IN THE ARGELA LOUNGE.

If you are experiencing any dizziness or feel nauseous whilst smoking Argela, we strongly recommend you **STOP** smoking & advise our friendly team immediately.

**Clay Head \$47**

**Apple \$55**

**Orange \$60**

**Pineapple \$66**

Flavours: double apple / magic love / lemon / peach / watermelon / orange / blueberry / kiwi / grape / strawberry / mint



## HOT BEVERAGES

**flat white | latte | cappuccino | long black** 5 | 6

**short black | macchiato | piccolo** 4.5

**hot chocolate | mocha** 5.5

**chai latte** 5.5 | 6.5

**affogato** 8.5

**Lebanese coffee** for two 9 | for four 14

**tea** english breakfast | earl grey | green | peppermint | chamomile 6

## COLD BEVERAGES

**still water** 5.5 | **sparkling mineral water** 12

**soft drink** coke | coke no sugar | sprite | fanta | pink lemonade | soda water 5 | 14

**lemon lime bitters** 6 | 15

**freshly squeezed juice** orange | pineapple | watermelon 11 | **create your own** 13

**peach ice tea | v energy | red bull** 8

**iced drink** chocolate | coffee | mocha | long black 11

## MOCKTAILS

**kiwi twist** mint leaves, lemon, lime 15

**watermelon mess** mint leaves, lemon, lime 15

**minty mess** sweetened lime, blended ice 17

**strawberry sparkle** sour, lemon, lime, crushed ice 16

**lots of lychee** strawberry syrup, blended ice 17

**passion pop** pineapple juice, blended ice 16

**watermelon crush** blended ice 17

**pomegranate mirage** pomegranate juice, apple juice, rose water, soda 17

## COCKTAILS

- french martini** vodka, gin, chambord, pineapple juice 17
- passionfruit martini** vodka, gin, dry vermouth, passionfruit liqueur 17
- margarita** tequila, cointreau, limoncello, lemon juice, salt 19
- japanese sangria** liqueur, passionfruit puree, lime, cranberry juice, strawberry pieces, pineapple pieces 20
- lymelo mellow** vodka, lemon, watermelon, lychee 20
- lychee love** rum, strawberry syrup, mint leaves 20
- strawberry daiquiri** rum, blended ice 19
- mango daiquiri** rum, blended ice 19
- chilli margarita** spicy tequila, Cointreau, lemon juice 19

## CLASSIC COCKTAILS

- caprioska** vodka, lime 19
- amaretto sour** disaronno, lemon juice, egg white 17
- cosmopolitan** vodka, cointreau, cranberry juice, lime 19
- long island** vodka, gin, tequila, rum, cointreau, orange juice, lemon juice, coke 22
- sex on the beach** vodka, peach schnapps, orange juice, cranberry juice 19
- mojito** rum, cointreau, mint leaves, lemon, lime, soda water 20
- espresso martini** vodka, baileys, tia maria 19

## WHITE WINE

**riesling**, byrne 'reserve' - clare valley SA 54  
**chardonnay**, stonefish - limestone coast SA 12 | 46  
**chardonnay**, tier one' by neil mcguigan - hunter valley NSW 54  
**sauvignon blanc semillon**, lake house 'he said she said' - denmark WA 11 | 43  
**sauvignon blanc**, lost turtle - marlborough NZ 14 | 55

## SPARKLING

**pink moscato (frizzante)**, la catrina 'artist series' - riverland SA 9 | 38  
**prosecco piccolos**, tempus two - limestone coast SA 14  
**blanc de blanc piccolos**, tempus two - limestone coast SA 14

## RED WINE

**shiraz cabernet**, shell bay - SA 9 | 32  
**shiraz**, starling - barossa valley SA 12 | 46  
**pinot noir**, happs wines - margaret river WA 13 | 52  
**melee**, paulmara estates - barossa valley SA 54  
**malbec**, finca el origen 'reserva' - mendoza argentina 14 | 52  
**cabernet sauvignon**, scarpantoni estate - mclaren vale SA 13 | 49  
**cabernet sauvignon**, paulmara estates - barossa valley SA 69

## ROSÉ

rosé, stonefish - margaret river WA 13 | 49

## CHAMPAGNE

moët & chandon, impérial brut - france 129

## BEER

almazá pilsener, lebanon 11

asahi super dry, japan 11

corona extra dry, mexico 11

peroni nastro azzurro, Italy 11

pure blonde ultra, australia 11

+ add a mexican hit 3

## WHISKEY

jack daniel's 11

johnnie walker black 13 | blue 30

chivas regal 12yo 13 | 18yo 19

monkey shoulder 14

canadian club 11

fireball 12

dimple 12yo 13

## SINGLE MALT

glenfiddich 12yo 15 | 18yo 22

macallan double cask 12yo 18

macallan double cask 15yo 34

## COGNAC

hennessy v.s.o.p 16 | xo 36

remy martin xo 34

## RUM

bundaberg 10

bacardi 11

captain morgan 12

## GIN

tanqueray 10

bombay sapphire 11

hendricks 14

## BOURBON

jim beam 10

makers mark 12

wild turkey rare breed 14

## VODKA

smirnoff 10

absolute 11

belvedere 13

grey goose 14

## TEQUILA

jose cuervo 10

patron silver 14

don julio reposado 14

don julio añejo 15

## LIQUEUR

tia maria | cointreau | midori | frangelico |

jägermeister | malibu | alizé | paraiso

southern comfort | chambord | choya

umeshu | kahlúa | baileys 10

## ARAK

ksarak 10 | 100ml 26 | 200ml 39

fakra 11 | 100ml 27 | 200ml 40

brun special reserve 16 | 100ml 36 | 200ml

50

Thank you  
For dining with us