

# Laffé

by Kanzaman

## DIPS

**Muhammara** \$14

Red pepper, pomegranate and walnut. **GF, V, VE**

**Hommus** \$14

Chickpea with tahini, lemon and garlic. **GF, V, VE**

**Baba Ghannouj** \$14

Smoked eggplant with tahini, lemon and garlic. **GF, V, VE**

**Labneh** \$14

Yogurt with cucumber, mint and garlic. **GF, V**

## ENTREES

**Falafel** \$12

Chickpea and fava bean croquettes. **GF, V, VE**

**Halloumi** \$14

Pan fried Halloumi cheese. **V**

**Rakakat Jibneh** \$13

Halloumi and majdouli cheese wrapped in a crispy pastry.

**Fotr** \$15

Mushrooms in pomegranate molasses, mustard seeds and fresh coriander. **GF, V, VE**

**Kibbeh** \$15

A lamb and borghul shell filled with lamb mince and pine nuts.

**Meat Cigars** \$14

Minced lamb with spices wrapped in filo pastry.

**Makanek** \$15

Spicy lamb sausages topped with a lemon and sumac dressing. **GF**

**Jawaneh** \$14

Barbecued chicken wings served in a zaatar herb, lemon and garlic dressing. **GF**

## MAINS

**Tawook** \$27

Char-grilled chicken on skewers. **GF**

**Ashtarout** \$28

Chicken fillets in a mixture of fresh coriander, mushroom, garlic and lemon. **GF**

**Lahem meshwee** \$29

Char-grilled lamb on skewers. **GF**

**Sultania** \$30

Lamb filets in pomegranate molasses with mushrooms and vegetables on lentils and rice. **GF**

**Kafta** \$28

Beef and lamb mince skewers mixed with vegetables and spices. **GF**

**Kraidis bi toum** \$34

Grilled prawns, fresh herbs and lemon. **GF**

**Samakah Harrah** \$36

Seasonal Fish with a coriander, walnut and tahini sauce. **GF**

**Harissa** \$29

Seasonal vegetables cooked with Middle Eastern spices with lentils and rice. **GF, V, VE**

## PLATTERS

**Mix dips** \$22

A selection of dips. **GF, V**

**Mezza** \$44

Mixed dips, tabouleh, falafel, meat cigars and rakakat jibneh.

**Mixed Grill** \$30

A selection of grilled lamb and chicken skewers. **GF**

## SALADS

**Tabouleh** \$16

Parsley, borghul, mint, tomatoes, onion, lemon juice and olive oil. **V, VE**

**Fattoush** \$16

Lettuce, cucumber, mint, raddish, tomato, toasted pita. **V, VE**

**Batenjan el Raheb** \$16

Grilled eggplant with tomato, capsicum, spring onion, pomegranate, mint. **GF, V, VE**

## SIDES

**Fries** **GF, V, VE** \$8

**Fried Cauliflower** \$13

Lightly fried and salted cauliflower with a tahini and yogurt dip. **GF, V**

**Rice** \$9

Spiced Basmati rice, almonds and cinnamon. **GF, V, VE**

**Batata Harra** \$12

Chilli potatoes with fresh coriander, garlic and lemon. **GF, V, VE**

**Loubyeh** \$14

Fresh green beans in tomato, onion and garlic. **GF, V, VE**

**Hindbeh** \$14

Warm chicory with caramelized onions. **GF, V, VE**

**Mix Pickles** \$12

Olives, turnip and cucumber. **GF, V, VE**

## LAFFET

*Available for lunch and takeaway only*

**Labneh** \$13

Cucumber, mint, tomato, olives.

**Falafel** \$14

Lettuce, raddish, tomato, pickled turnip, parsley, mint, tahini.

**Makanek** \$14

Tomato, lettuce, pickled cucumber, hommus.

**Tawook** \$15

Fries, pickled cucumber, garlic.

**Lahem** \$16

Tomato, lettuce, parsley, onion, sumac, hommus.

**Kafta** \$15

Tomato, pickled cucumber, parsley, onion, sumac, yogurt.

## DESSERT

**Baklawa** \$12

Crispy pastry filled with nuts.

**Turkish Delight** \$10

A variety of Turkish delight.

**Assorted Sweets** \$12

A selection of Lebanese sweets.

**Mahalabia** \$14

A light custard with pistachio nuts and orange blossom syrup.

**Ice Cream** \$10

Selection of Amoura Gelato. **GF**

## BANQUETS

### \$56 Banquet

Hommus  
Baba Ghannouj  
Labneh  
Tabouleh  
Fattoush  
Falafel  
Rakakat Jibneh  
Meat Cigars  
Ashtarout  
Sultania  
Baklawa  
Turkish Delight  
Lebanese Coffee

### \$66 Banquet

Hommus  
Baba Ghannouj  
Labneh  
Tabouleh  
Fattoush  
Falafel  
Rakakat Jibneh  
Meat Cigars  
Kraidis bi toum  
Ashtarout  
Sultania  
Samakah Harra  
Baklawa  
Turkish Delight  
Lebanese coffee

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## SPARKLING WINES

### Astoria Prosecco DOC

Treviso, Italy. Dry aromatic with floral bouquet.

GLS BT  
\$12 \$48

### Small Victories Blanc de Blanc

Adelaide Hills, SA. White rose petals and dried fruit flavours.

\$49

## WHITE WINES

### Astrolabe Pinot Gris

Marlborough, NZ. Scents of golden apple with ripe pear and peach.

\$12 \$47

### Woodvale Watervale Riesling

Clare Valley, SA. Classic citrus fruit and lemon blossom.

\$12 \$44

### Chateau Kefraya Blanc de Blanc

Bekaa Valley. Flavours of lily and Acacia with a hint of honey and apricot.

\$52

### Stumpy Gully Chardonnay

Mornington Peninsula, VIC. Fresh stone fruits leading to a creamy palate.

\$12 \$47

### Durvillea Sauvignon Blanc

Marlborough, NZ. Ripe melon and lime with subtle aromatics.

\$12 \$47

## RED WINES

### Chateau Kefraya Myst Rose

Bekaa Valley, Lebanon. Hints of rose petals with a subtle fruit finish.

GLS BT  
\$12 \$47

### Stumpy Gully Pinot Noir

Mornington Peninsula, VIC. Savoury berry flavours with an elegant palate.

\$12 \$48

### Chateau Fakra Cabernet/Syrah

Bekaa Valley, Lebanon. Dark ruby dress with bright reflections with a long finish.

\$12 \$48

### Zerella Mataro Shiraz

McLaren Vale, SA. Layers of ripe, spicy flavors lead to a persist long fine-grained finish

\$12 \$47

### Fondo Antico Nero d'Avola

Sicily Italy, Herbaceous and toasty with generous forest floor berry flavours.

\$12 \$47

## BEERS

### Almaza

\$12

### Mountain Goat Hightail Ale

\$12

### Moon Dog Lager

\$12

### Stone & Wood Pacific Ale

\$14

## COCKTAILS

### Rose Martini

Vanilla Vodka, Rose water, Lychee juice, Lime juice, Pomegranate syrup

\$18

### Lemonada Gin

Gin, Fresh lemonade, Rose water

\$18

### Red Razer

Vodka, Cherry liqueur, Cranberry juice, Red grapefruit, Arak

\$18

### Laffé

Gin, Apricot liqueur, lime juice, jallab syrup

\$18

### Espresso Martini

Vodka, Kahlua, Lebanese coffee

\$18

### Aperol Spritz

Prosecco, Aperol, Soda

\$18

## DRINKS

### Soft Drinks

\$4

### Juices

\$8

Orange

Pomegranate

Mulberry

Jallab

Lemonade

Frozen minted lemonade

### Sparkling Water

250ml

\$4

750ml

\$8

### Coffee

\$4

### Tea

\$5

English Breakfast

French Earl Grey

Mint

Anise