

Entrée

DIPS

All dips are served with Flatbread

Hummus 18
Chickpea, tahini, lemon

Beetroot Hummus 19
Chickpeas, Queensland Lockyer Valley beetroot, tahini, lemon

Baba Ghanouj 19
Smoked char-grilled eggplant, capsicum, parsley, tahini, Riverland lemon

Labneh 18
Thickened yogurt, garlic, mint, Oliveria extra virgin olive oil, Ferreira do Alentejo

Garlic 12
Garlic, lemon, sumac, drizzled with Oliveria olive oil

Muhammara 19
Roasted capsicums, red Aleppo pepper, chili, tahini, Ovens Valley roasted walnuts, pomegranate, Black pepper, roasted onion

Selection of Dips 38
Hummus, baba ghanouj, muhammara served with fried bread, pickles and Alto Misto olives

SALAD

Tabbouleh 22
Fresh chopped parsley, Goulburn Valley truss tomato, mint, bulgur, lemon juice, onion, Oliveria olive oil

Fattoush 22
Middle eastern garden salad, Goulburn Valley truss tomato, cucumber, sumac, pomegranate, fresh mint, olive oil, lemon juice, crispy bread

Beetroot Salad 22
Roast Lockyer Valley beetroot, baby cos lettuce, lemon, olive oil, walnut, Yarra Valley Granny Smith apple

Fatar Salad 22
Portobello and button mushrooms, parsley, garlic, Oliveria olive oil, lemon

Mezze

Lahm Rkakat (4pc) 26
Spiced Western Plains Victorian minced beef & lamb, rolled in filo pastry, pomegranate molasses

Cheese Rkakat (4pc) 26
Mozzarella and Persian feta cheese, herb, filo pastry

Halloumi 24
Gippsland Halloumi, heirloom tomato, mint, za'atar

Raheb Eggplant 24
Char-grilled eggplant, capsicum, tomato, onion, parsley, Ovens Valley roasted walnuts, pomegranate seeds

Vine Leaves (6pc) 24
Vine leaves stuffed with rice, vegetables, lemon juice, Oliveria extra virgin olive oil, pomegranate

Batata Bel Kezbara 19
Fried potato, fresh coriander, garlic, Persian chili powder, olive oil

Cheese Sambousek (4pc) 26
Golden pastry filled with mozzarella and Persian feta cheese

Beef Sambousek (4pc) 26
Golden pastry filled with minced beef, almond, parsley

Kibbeh (3pc) 28
Spiced Western Plains Victorian minced lamb, bulghur, onion, mint, basil, pine nuts, black pepper

Zesty Levant Chicken Wings (6pc) 20
Lemon, Arabic spices, garlic sauce

Luhim Mae Dibs Alrumaan 26
Stewed beef, capsicum, Dandenong Ranges shallots, potato, 7 Arabic spices, parsley

Mains

Samkeh Harra 44
Humpty Doo barramundi fillet, red chili, coriander, walnut, tahini, onion, garlic, coriander, carrot, celery, capsicum

Shish Tawook 38
Char-grilled free-range Bare bird chicken breast, capsicum, yogurt, lemon, onion, spicy garlic dip, flatbread

Lahm Mashwi 46
Char-grilled 150-day grain fed Angus beef striploin, mushroom, vegetable, hummus, flatbread

Kafta 38
Romney NZ minced lamb shoulder, muhammara, parsley, aromatic spices, tomato, onion, flatbread

Mixed Char-grilled Platter (900gm for 2 people) 110
Romney NZ minced lamb shoulder, free range Bare Bird chicken breast, Ravensworth beef striploin, Fattoush, Basmati saffron rice, pickles, muhammara

Kraidis 68
Char-grilled Spencer Gulf King prawns, Tar tour sauce, grilled lemon, spiced dip, coriander, olive oil, flatbread

Biadhinjan Mishwi 26
Char-grilled eggplant, tahini, yoghurt, parsley, pomegranate molasses, pomegranate seeds

Farrouj Meshwee (Half Bare Bird free range chicken) 38
Char-grilled spiced half Bare bird free range chicken, charred lemon, garlic dip, fries, pickles

SIDES

Fatr Almashwiu 18
Grilled portobello mushroom, tahini, sumac, olive oil

Basmati Saffron Rice 12
Toasted almond and cashew nut

Zahra 19
Fried cauliflower, cumin, tahini sauce, sweet paprika

Marinated Olives 12
Spiced Alto Misto olives, garlic, lemon

Koobiz Bil Zaatar (1 pc) 5
Flatbread, olive oil, zaatar spice

Fries 12
Milh salt

Mixed Pickle 8

Banquet

Set Menu 1

69pp

***Minimum of 4 people**

2 dip platter - Hummus and Baba Ghanouj

Tabbouleh and Fattoush Salad

Cheese Sambousek

Beef Sambousek

Chicken Skewers

Lamb Shoulder Skewers

Fries

Chefs selection dessert plate

Set Menu 2

89pp

***Minimum of 4 people**

2 dip platter - Hummus and Baba Ghanouj

Tabbouleh and Fattoush Salad

Cheese Sambousek

Beef Sambousek

Kibbeh

Raheb Eggplant

Chicken Skewers

Beef Skewers

Lamb Shoulder Skewers

Fries

Chefs selection dessert plate

Sweets

Halawet El Jibn 24
Sweet cheese rolls, rose water syrup

Qatayef 19
Pistachio, Astha cream

Baklava Ice Cream 19
Crisp baklava, pistachio ice cream, candied figs

Knafeh Bil Jebne 24
Traditional Lebanese knafeh

Selection of Traditional Baklava, Astha cream (5pc) 24

Should you have any special dietary requirements or allergies, please inform your waiter.
Crown practices responsible service of alcohol. Please note: credit card payments incur a service fee of 1.15%. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday).

L A Y A L
M I D D L E E A S T E R N C U I S I N E