

LAYAL

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

Entrée

DIPS All dips are served with Lebanese bread	
Hummus Chickpea, tahini, lemon	18
Beetroot Hummus Chickpeas, Lockyer Valley beetroot, tahini, lemon	19
Baba Ghanouj Smoked char-grilled eggplant, capsicum, parsley, tahini, Riverland lemon	19
Labneh Thickened yoghurt, garlic, mint, Oliveria extra virgin olive oil, Ferreira do Alentejo	18
Garlic Garlic, lemon, sumac, drizzled with Oliveria extra virgin olive oil	12
Muhammara Roasted capsicum, red Aleppo pepper, chili, Ovens Valley roasted walnuts, pomegranate	19
Selection of Dips Hummus, Baba Ghanouj, Muhammara served with fried bread, pickles and Alto Misto olives	38
SALAD	
Tabbouleh Fresh chopped parsley, Goulburn Valley truss tomato, mint, bulgur, lemon juice, Oliveria extra virgin olive oil	22
Fattoush Lebanese garden salad, Goulburn Valley truss tomato, cucumber, sumac, pomegranate, crispy bread	22
Beetroot Salad Roast Lockyer Valley beetroot, baby cos lettuce, walnut, Yarra Valley Granny Smith apple	22
Fatar Salad Portobello and button mushrooms, parsley, garlic, Oliveria extra virgin olive oil, lemon	22

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).

Mezza

Lahm Rkakat (4pc) Spiced Western Plains Victorian minced lamb, filo pastry, pomegranate, molasses	26
Cheese Rkakat (4pc) Mozzarella, Persian feta cheese, herb, filo pastry	26
Halloumi Gippsland Halloumi, heirloom tomato, mint, za'atar	24
Raheb Eggplant Char-grilled eggplant, capsicum, tomato, Ovens Valley roasted walnut, pomegranate	24
Vine Leaves (6pc) Vine leaves stuffed with rice, vegetables, lemon juice, Oliveria extra virgin olive oil	24
Batata Bel Kezbara Fried potato, coriander, garlic, Persian chili powder	19
Cheese Sambousek (4pc) Golden pastry filled with mozzarella and Persian feta cheese	26
Beef Sambousek (4pc) Golden pastry filled with minced beef, almond, parsley	26
Kibbeh (3pc) Spiced Western Plains Victorian minced lamb, bulghur, onion, herbs, toasted almond	28
Zesty Levant Chicken Wings (6pc) Lemon, Arabic spices, garlic sauce	20
Luhim Mae Dibs Alrumaan Stewed beef, capsicum, Dandenong Ranges shallots, potato, 7 Arabic spices, parsley	26

Mains

Samkeh Harra Humpty Doo barramundi fillet, red chili, coriander, walnut, tahini	44
Shish Tawook Char-grilled free-range Bare Bird chicken breast, capsicum, onion, tomato, spicy garlic dip, Lebanese bread	38
Lahm Mashwi Char-grilled 150-day grain fed Angus beef striploin, mushroom, vegetable, hummus, Lebanese bread	46
Kafta Romney NZ minced lamb shoulder, parsley, aromatic spices, grilled tomato, Spanish onion, Lebanese bread	38
Mixed Char-grilled Platter (900gm for 2 people) Romney NZ minced lamb shoulder, free range Bare Bird chicken breast, Ravensworth beef striploin, Fattoush, Basmati saffron rice, pickles, Muhammara	\$110
Kraidis Char-grilled Spencer Gulf King prawns, Tar tour sauce, grilled lemon, spiced dip, Lebanese bread	68
Biadhinjan Mishwi Char-grilled eggplant, tahini, yoghurt, parsley, pomegranate molasses	26
Farrouj Meshwee (Half Bare Bird free range chicken) Char-grilled spiced half Bare Bird free range chicken, charred lemon, garlic dip, fries, pickles	38
SIDES	
Fatr Almashwiu Grilled portobello mushroom, tahini, sumac, olive oil	18
Basmati Saffron Rice Toasted almond, cashew nut, basmati rice	12
Zahra Fried cauliflower, cumin, tahini sauce, sweet paprika	19
Marinated Olives Spiced Alto Misto olives, garlic, lemon	12
Koobiz Bil Zaatar (1 pc) Lebanese bread, olive oil, za'atar spice	5
Fries Milh salt	12
Mixed Pickle	8

Banquet

\$85 per person *Minimum of 4 people	
2 dip platter – Hummus and Baba Ghanouj	
Tabbouleh and Fattoush salad	
Cheese Sambousek	
Beef Sambousek	
Kibbeh	
Raheb Eggplant	
Mixed Grill platter	
Fries	
Chef selection dessert plate	

Sweets

Halawet El Jibn Sweet cheese rolls, rose water syrup	24
Qatayef Pistachio, Astha cream	19
Baklava Ice Cream Crisp baklava, pistachio ice cream, candied figs	19
Knafeh Bil Jebne Traditional Lebanese knafeh	24
Selection of Traditional Baklava, Astha cream (5pc)	24

