

Chickpea

Lebanese Restaurant & Bar

MEZZA

Felafel (6)	\$14
Balls of chick peas, beans and spices, deep fried and served with tahini sauce Vg, GF	
Haloumi (6 pieces)	\$14
Grilled Haloumi marinated in Zaatar (traditional herbs with oil). V, GF	
Chicken Wings (4)	\$12
Marinated on our chef's own blend of spices and based with garlic and lemon. GF	
Kebbi (4)	\$14
Crunchy shells of beef and crushed wheat, stuffed with lamb mince and spices. Served with tahini sauce.	
Sambousek (4 pieces)	\$14
Pastry stuffed with lamb and spices or spinach and cheese. 2 Meat and 2 Vegetarian. (Ask for all Meat or Veg.)	
Warak Enab (6 pieces)	\$12
Grape vine leaves, stuffed with rice vegetables and spices. Served cold GF, Vg	
Syriana Mezza	\$14
Roasted and chopped eggplant, garlic onions chilies, baked with traditional spices and topped with fresh coriander, traditionally eaten with Lebanese bread. Vg	

SALADS

Tabbouleh	\$15
Classic Lebanese Salad of Parsley, tomato, onion and Burghul. Vg (can be served without Burghul for GF)	
Fatoush	\$15
Lebanese bread salad. Lettuce, tomatoes, radishes and fried bread. Vg (can be served without Bread for GF)	
Chickpea Salad	\$14
Our own house salad with chickpeas fresh greens and house dressing. Vg, GF	
Haloumi Salad	\$15
Fresh seasonal salad mixed with crispy fried haloumi and a lemon garlic dressing. Vg, GF	
Charcoal Vegetable Salad	\$16
Seasonal charcoaled vegetables with lettuce, cucumber and house dressing.	

SIDES

Batata Harra	\$14
Cubes of fried potato with chili, lemon & coriander. Vg, GF	
Rice	\$6
Chips	\$7

FROM THE CHARCOAL GRILL

Lamb Skewers (approx. 100g)	\$9 ea
Premium diced lamb, marinated and cooked on the charcoal grill. GF	
Chicken Skewers (approx. 130g)	\$7.50 ea
Marinated Chicken fillet, cooked on the charcoal grill. GF	
Kefta Skewers (approx. 130g)	\$7.50 ea
Minced lamb with onion and herbs cooked on the charcoal grill. GF	
Vegetable Skewers	\$7.50 ea
Marinated seasonal vegetables, perfectly seasoned and cooked on our charcoal grill. GF	

DIPS

Hommus	\$10
Ord River chickpeas, perfectly blended with Tahini and lemon, dressed with paprika and olive oil. Vg, GF	
Chili Hommus	\$11
Our house hommus blended with Chili. Vg, GF	
Hommus Beiruti	\$11
Hommus with garlic, parsley and lemon. Vg, GF	
Garlic Dip (Toum)	\$11
Classic Lebanese dip made with garlic, olive oil and lemon	
Hommus b'lahmeh	\$18
Our own house hummus topped with lamb. GF	
Baba Ganouj	\$12
Charcoal grilled eggplant with garlic, tahini and lemon. Vg, GF	
Syrian Ganouj	\$13
Our chef's tribute to his homeland. Charcoal grilled eggplant blended with tomatoes, parsley, onions, garlic, capsicum and pomegranate. Vg, GF	
Pumpkin dip	\$10
Pumpkin, tahini, garlic, cashews. Vg, GF	
Beetroot dip	\$10
Beetroot, tahini, lemon, garlic. Vg, GF	
Trio dips	\$12

Side Dips & Sauces

Chili Sauce	\$2
House made chili sauce. Vg.	
Side Dip	\$5
Small serve of Toum, Hommus, Baba Ganouj, Syrian Ganouj, Pumpkin or Beetroot Dip.	

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MEALS

Mixed Grill	\$32
3 skewers from the charcoal grill, (1 x lamb, 1 chicken, 1 x kefta) hommus, garlic sauce, salad, rice and bread.	
Lamb Skewer plate	\$26
2 skewers of premium Lamb, charcoaled to perfection with salad, hommus and Lebanese bread.	
Chicken Skewer plate	\$25
2 charcoal chicken skewers with garlic sauce, salad and Lebanese bread.	
Kefta Skewer plate	\$24
2 charcoaled Kefta skewers with hommus, salad and Lebanese bread.	
Shawarma Chicken plate	\$23
Traditionally marinated chicken wrapped in Lebanese bread, chips & Salad	
Barramundi with Tahini	\$32
Australian Barramundi, grilled and topped with Tahini sauce, nuts and spice. Served with Rice and Salad	
Barramundi with Tomato	\$32
Australian Barramundi, grilled and topped with Traditional tomato sauce. Served with Rice and Salad	

VEGETARIAN MEALS

Pumpkin Kebbi	\$23
Kebbi made with pumpkin, burghul and spices, baked in a tray and stuffed with spinach, tomato, onion herbs and spices. Served with minted yogurt or special tomato sauce for vegans. V	
Vegetable Skewer plate	\$23
1 vegetable skewer, hommus, Syrian ganouj, falafel, haloumi, salad and Lebanese bread. V	
Syriana Meal	\$24
Slices of roasted eggplant, garlic, onion, chilies baked with traditional spices and topped with fresh coriander, served with rice and salad Vg	

SHARED MEALS AND BANQUETS

Platter for 2	\$75
2 chicken shish, 1 lamb kefta, 1 lamb shish, 2 Kebbi, 2 felafel, 2 haloumi, rice, salad, hommus, garlic sauce and bread.	
Banquet (min 3 persons)	\$38 Per Person
1 lamb kefta skewer, 1 chicken shish skewer, kebbi, sambousek, felafel, salad, hommus, garlic sauce & rice.	
Shawarma for two	\$40
Chef's own traditionally marinated chicken wrapped in Lebanese bread, chips and salad	

SWEETS

Lebanese Sweets with Arabic tea or coffee \$10

Or

**Ask us for our desert menu for freshly made
deserts**

Note for gluten intolerance: Bread is central to the preparation, presentation and consumption of Arabic cuisine throughout the Middle East. If ordering charcoal meat, please advise the wait staff that you have a gluten intolerance, so the meat will not be presented on bread.

General Dietary Note: Although every effort is made to provide for specialised dietary requirements, our kitchen is a place where gluten, nut, and animal sourced products are prepared side by side and it is impossible to guarantee that all dishes are 100% free of these elements.

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LUNCH WRAPS

Shish Lamb Wrap	\$14
Premium charcoaled lamb, salad, hommus	
Chicken Shish Tawook Wrap	\$14
Charcoal chicken, coleslaw, garlic sauce, mayo and pickles.	
Chicken Shawarma Wrap	\$14
The Chef's own marinated chicken shawarma, with garlic sauce and pickles.	
Kefta Wrap	\$13
Minced lamb with onion and herbs cooked on the charcoal grill with salad, lemon & tahini.	
Felafel Wrap	\$13
Felafel, salad, pickles, lemon, mint, hommus tahini.	
Haloumi Wrap	\$13
Fried haloumi with zaatar, salad, mint, olives, house dressing.	
Add Side Chips	\$4
House made chilli sauce on the side	\$2

LUNCH BOWLS

Tabbouleh	\$14
Classic Lebanese Salad of Parsley, tomato, onion and Burghul. Vg (can be served without Burghul for GF)	
Fatoush	\$13
Lebanese bread salad. Lettuce, tomatoes, radishes and fried bread. Vg (can be served without Bread for GF)	
Chickpea Salad	\$13
Our own house salad with chickpeas fresh greens and house dressing. Vg, GF	
Haloumi Salad	\$15
Fresh seasonal salad mixed with crispy fried haloumi and a lemon garlic dressing. Vg, GF	
Charcoal Vegetable Salad	\$16
Seasonal charcoaled vegetables with lettuce, cucumber and house dressing.	
<i>Add Chicken Or Kefta,</i>	<i>+ \$7</i>
<i>Add Felafel or Halloumi</i>	<i>+ \$4</i>

Lunch menu available 12:00-2:30 Friday-Sun