

# Chickpea

Lebanese Restaurant & Bar

---

## MEZZA

---

<b>Felafel (6)</b>	<b>\$14</b>
Balls of chick peas, beans and spices, deep fried and served with tahini sauce Vg, GF	
<b>Haloumi (6 pieces)</b>	<b>\$14</b>
Grilled Haloumi marinated in Zaatar (traditional herbs with oil). V, GF	
<b>Kebbi (4)</b>	<b>\$14</b>
Crunchy shells of beef and crushed wheat, stuffed with lamb mince and spices. Served with tahini sauce.	
<b>Sambousek (4 pieces)</b>	<b>\$14</b>
Pastry stuffed with lamb and spices or spinach and cheese. 2 Meat and 2 Vegetarian. (Ask for all Meat or Veg.)	
<b>Warak Enab (6 pieces)</b>	<b>\$12</b>
Grape vine leaves, stuffed with rice vegetables and spices. Served cold GF, Vg	
<b>Lebanese Sausages - Maknek (6)</b>	<b>\$15</b>
Spicy lean lamb sausages with pinenuts. GF	
<b>Syriana Mezza</b>	<b>\$12</b>
Roasted and chopped eggplant, garlic onions, chillies, baked with traditional spices. Traditionally eaten with Lebanese bread. Vg, GF	

---

## SALADS

---

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

---

## SIDES

---

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

---

## FROM THE CHARCOAL GRILL

---

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

---

## DIPS

---

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

---

## Side Dips & Sauces

---

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

# Chickpea

Lebanese Restaurant & Bar

---

## MEALS FROM THE GRILL

---

<b>Mixed Grill</b>	<b>\$32</b>
3 skewers from the charcoal grill, (1 x lamb, 1 chicken, 1 x kefta) hommus, garlic sauce, salad, rice and bread.	
<b>Lamb Skewer plate</b>	<b>\$26</b>
2 skewers of premium Lamb, charcoaled to perfection with salad, hommus, rice and Lebanese bread.	
<b>Chicken Skewer plate</b>	<b>\$25</b>
2 charcoal chicken skewers with garlic sauce, salad, rice and Lebanese bread.	
<b>Kefta Skewer plate</b>	<b>\$24</b>
2 charcoaled Kefta skewers with hommus, salad, rice and Lebanese bread.	
<b>Shawarma Chicken plate</b>	<b>\$23</b>
Traditionally marinated chicken wrapped in Lebanese bread, chips & Salad	

---

## Seafood

---

<b>Barramundi with Tahini (or Tomato)</b>	<b>\$32</b>
Australian Barramundi, grilled and topped with Tahini sauce, nuts and spice. Served with Rice and Salad. Alternatively served with a rich Middle Eastern tomato based sauce.	
<b>Charcoal Grilled Salmon</b>	<b>\$32</b>
Tasmanian Salmon cooked on the charcoal grill served with Lebanese vermicelli rice and a spicy sauce.	

---

## VEGETARIAN MEALS

---

<b>Pumpkin Kebbi</b>	<b>\$23</b>
Kebbi with pumpkin, burghul and spices, stuffed with spinach, tomato, onion herbs and spices. Served with minted yogurt or special tomato sauce for vegans. V	
<b>Vegetable Skewer plate</b>	<b>\$23</b>
1 vegetable skewer, hommus, Syrian ganouj, falafel, haloumi, salad and Lebanese bread. V	
<b>Syriana Meal</b>	<b>\$24</b>
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

---

<b>Platter for 2</b>	<b>\$75</b>
2 chicken shish, 1 lamb kefta, 1 lamb shish, 2 Kebbi, 2 felafel, 2 haloumi, rice, salad, hommus, garlic sauce and bread.	
<b>Banquet (min 3 persons)</b>	<b>\$38 Per Person</b>
kebbi, sambousek, felafel, haloumi, 1 lamb kefta skewer, 1 chicken shish skewer, 5 dips, salad, & rice.	
<b>Shawarma for two</b>	<b>\$40</b>
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.

# Chickpea

Lebanese Restaurant & Bar

## LUNCH WRAPS

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

## LUNCH BOWLS

<b>Tabbouleh</b>	<b>\$14</b>
Classic Lebanese Salad of Parsley, tomato, onion and Burghul. Vg (can be served without Burghul for GF)	
<b>Fatoush</b>	<b>\$13</b>
Lebanese bread salad. Lettuce, tomatoes, radishes and fried bread. Vg (can be served without Bread for GF)	
<b>Chickpea Salad</b>	<b>\$13</b>
Our own house salad with chickpeas fresh greens and house dressing. Vg, GF	
<b>Haloumi Salad</b>	<b>\$15</b>
Fresh seasonal salad mixed with crispy fried haloumi and a lemon garlic dressing. Vg, GF	
<b>Charcoal Vegetable Salad</b>	<b>\$16</b>
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