

Laffé

Lebanese Restaurant

DIPS

Muhammara \$16

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

Hommus \$16

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

Baba Ghannouj \$16

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

Labneh \$16

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

ENTREES

Falafel \$14

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

Halloumi \$16

Pan fried Halloumi cheese. **V**

Rakakat Jibneh \$14

Halloumi and majdouli cheese wrapped in a crispy pastry.

Fotr \$17

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

Kibbeh \$16

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

Meat Cigars \$16

Minced lamb with spices wrapped in filo pastry.

Makanek \$6

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

Jawaneh \$16

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

MAINS

Tawook \$30

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

Ashtarout \$32

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

Lahem meshwee \$32

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

Sultania \$34

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

Kafta \$30

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

Kraidis bi toum \$36

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

Samakah Harrah \$38

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

Harissa \$32

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

PLATTERS

Mix dips \$24

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

Mezza \$46

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

Mixed Grill \$33

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

SALADS

Tabouleh \$18

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

Fattoush \$18

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

Batenjan el Raheb \$18

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

SIDES

Fries **GF, V, VE** \$10

Fried Cauliflower \$14

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

Rice \$10

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

Batata Harra \$14

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 \$16

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

Mix Pickles \$14

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

LAFFET

Available for lunch and takeaway only

Labneh \$14

Cucumber, mint, tomato, olives.

Falafel \$15

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

Makanek \$16

Tomato, lettuce, pickled cucumber, hommus.

Tawook \$16

Fries, pickled cucumber, garlic.

Lahem \$16

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

Kafta \$16

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 \$14

A selection of Lebanese sweets.

Mahalabia \$14

A light custard with pistachio nuts and orange blossom syrup.

Ice Cream \$12

Selection of Amoura Gelato. **GF**

BANQUETS

\$60 Banquet

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

\$70 Banquet

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

Laffé

Lebanese Restaurant

SPARKLING WINES

| | GLS | BTL |
|---|------|------|
| Astoria Prosecco DOC <i>Treviso, Italy. Dry aromatic with floral bouquet.</i> | \$14 | \$56 |
| Small Victories Blanc de Blanc <i>Adelaide Hills, SA. White rose petals and dried fruit flavours.</i> | | \$52 |

WHITE WINES

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|---|------|------|
| Astrolabe Pinot Gris <i>Marlborough, NZ. Scents of golden apple with ripe pear and peach.</i> | \$14 | \$52 |
| Woodvale Watervale Riesling <i>Clare Valley, SA. Classic citrus fruit and lemon blossom.</i> | \$12 | \$46 |
| Chateau Kefraya Blanc de Blanc <i>Bekaa Valley. Flavours of lily and Acacia with a hint of honey and apricot.</i> | | \$52 |
| Stumpy Gully Chardonnay <i>Mornington Peninsula, VIC. Fresh stone fruits leading to a creamy palate.</i> | \$14 | \$52 |
| Durvillea Sauvignon Blanc <i>Marlborough, NZ. Ripe melon and lime with subtle aromatics.</i> | \$14 | \$52 |

RED WINES

| | GLS | BTL |
|---|------|------|
| Chateau Kefraya Myst Rose <i>Bekaa Valley, Lebanon. Hints of rose petals with a subtle fruit finish.</i> | \$14 | \$50 |
| Stumpy Gully Pinot Noir <i>Mornington Peninsula, VIC. Savoury berry flavours with an elegant palate.</i> | \$14 | \$52 |
| Chateau Fakra Cabernet/Syrah <i>Bekaa Valley, Lebanon. Dark ruby dress with bright reflections with a long finish.</i> | \$14 | \$50 |
| Zerella Mataro Shiraz <i>McLaren Vale, SA. Layers of ripe, spicy flavors lead to a persist long fine-grained finish</i> | \$14 | \$52 |
| Fondo Antico Nero d'Avola <i>Sicily Italy, Herbaceous and toasty with generous forest floor berry flavours.</i> | \$14 | \$52 |

BEERS

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|--------------------------------------|--|------|
| Almaza | | \$12 |
| Mountain Goat Hightail Ale | | \$12 |
| Moon Dog Lager | | \$12 |
| Baladin Nazionale Italian Ale | | \$15 |
| Baladin Nora Egyptian Ale | | \$15 |

COCKTAILS

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| 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

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|------------------------|------|
| Soft Drinks | \$5 |
| Juices | \$8 |
| Orange | |
| Pomegranate | |
| Mulberry | |
| Jallab | |
| Lemonade | |
| Frozen minted lemonade | |
| Sparkling Water | |
| 750ml | \$10 |
| Coffee | \$4 |
| Tea | \$6 |
| English Breakfast | |
| French Earl Grey | |
| Mint | |
| Anise | |