

MANKOUSHE

FROM THE WOODFIRE OVEN

Our dough is made from 100% Victorian wheat, ground onsite daily, delicious with health benefits.
(v) = vegan (veg) =vegetarian



TRADITIONAL

PITA BREAD 4

ZAATAR – herb bread with oregano, sumac and sesame seeds (v) 5

GARLIC BREAD – (v) 8 add cheese (veg) 10

HALLOUMI PIE – halloumi (veg) 9

MIDDLE EASTERN PIZZAS

KELLO KHODRA – tomato base, capsicum, onion, fresh tomato, asparagus, olives, sprinkle of zaatar (v) 22 add haloumi (veg) 25

3 AJBEN – tomato base, haloumi, kasseri, feta, figs (veg) 25

BASTERMA – tomato base, kasseri cheese, basterma slices, rocket, olive oil 25

AWIRMA – slow cooked mince lamb shoulder, tomato sauce, onion, parsley sumac 26

FROM THE KITCHEN

Fava bean dip, tahini, garlic, lemon (v) 15

In house labne, olive oil, zaatar mix (veg) 14

Chargrilled broccoli, homemade cheese, sesame 19 (veg)

Batata harra, fried cubed potatoes, garlic, coriander, chilli (v) 18

Braised beetroot, pistachio, red wine vinegar, orange blossom dressing 17

Warm butter beans salad, fennel, dill, olive oil (v) 19

Traditional rice and lamb meatballs, tomato and cinnamon sauce 22

Stuffed artichokes, rice, herbs, tomato sauce 23

Barramundi filet, baked in warm tahini 28

Baked kibbe, lamb shoulder mince pie 30

Pan fried spiced chicken thighs, carrots, capers, green olives 27

Cos lettuce, green tahini, sumac onion (v) 17

BANQUET – \$60pp. Chefs selection designed for your dietary requirements. For 2+ people.
(extra \$10 pp. for dessert)

IN HOUSE DESERTS

Candied pumpkin, raw tahini (v) 6

Cashew baklava (v) 7

Custard baklava (veg) 7

Spiced and braised pear, double cream (veg) 12

DRINKS

MIXES

Gin & Tonic, Melbourne Gin Company, tonic and lime 15
23rd ST. Vodka, lime, soda 15

WHITE / PINK

Breteches Chateau Kefraya 2021, Bekaa Valley, Lebanon 16/58
Delle Venezie, pinot grigio 2020, Verona, Italy 15/55
Mersel, merwah rose, 2017, Lebanon, 17/ 60
Mersel, skin contact orange, 2022, Lebanon 70

RED

Lebanese house red, cabernet sauvignon 2016, Lebanon 15/55
Oakridge, pinot noir 2023, Yarra Valley 16/58
Aurora, merlot, syrah, 2020, Batroun Lebanon, 65

ARAK

Triple distilled Lebanese spirit 15

BEER

Almaza, Lebanese pilsner 8, add salt and lemon 10

NON-ALCOHOLIC

Mint tea 3
Cardamom & cinnamon tea 3
Arabic coffee 4
Pomegranate juice 5
Sparkling water 5
Lemon lime bitters 5
Lemonade 5
Orange fizz 5

There is a 1.9% surcharge on all credit card payments.

WE' RE NOW OPEN FOR BREAKFAST AND LUNCH! WED TO SUN, 8AM TO 2PM

@MankousheBrunswick