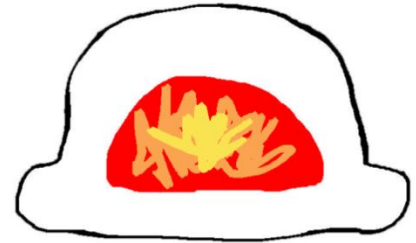


# MANKOUSHE

## 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

SUJOK – tomato base, halloumi cheese, sujok slices, capsicum, 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 23

Stuffed artichokes, spinach, walnut, tahini and pomegranate molasses 21

Barramundi filet, baked in warm tahini 30

Baked kibbe, lamb shoulder mince pie 35

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

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

23<sup>rd</sup> 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

### **RED**

Lebanese house red, cabernet sauvignon 2016, Lebanon 15/55

Bloem, pinot noir 2023, King Valley 16/58

The Whoo Wine Crew, Tempranillo, Heathcote 2020, 15/55

### **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

Pomegranate juice 5

Sparkling water 5

Soft drink 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**