

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

HALOUMI cheese (veg) 9

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

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, dAffinois, walnuts (veg) 26

SUJOK – tomato base, in house sujok, kasseri cheese, capsicum, rocket, olive oil 25

FROM THE KITCHEN

Green broad bean dip, tahini, garlic, lemon (v) 16

In house labne, olive oil, zaatar mix (veg) 16

Braised mustard leaves, sesame oil sesame seeds, confit garlic, lemon grind (v) 18

White peach, shanklish, fresh thyme, olive oil (veg) 19

Warm butter bean salad, fennel, dill, olive oil (v) 20

Batingen, fried eggplant, chickpea tomato sauce, topped with tahini and olive oil (v) 24

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

Samke, woodfired Barramundi fillet, dressed in tahini, paprika 28

Koussa, stuffed zucchini, rice, tomato, parsley, topped with yoghurt (veg) w/o yogurt (v) 29

Adana kebab, tahini, onion, parsley, sumac dressing 27

Chicken thigh skewers, yoghurt, capsicum dressing 27

Fatoush, tomato, cucumber, capsicum, radish, onion, mint, lettuce, molasses, fried bread 20

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

Bookings of 8+ people will be dined on our banquet menu

DESSERTS

Ask us about our daily in house sweets 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

Vin Du Liban, sauvignon blanc, obeidi and grenache 2024, Bekaa Valley, Lebanon 18/65
Delle Venezie, pinot grigio 2020, Verona, Italy 15/55
Phoenix, merwah natural skin-contact orange still wine 2021, Qannboubine Valley – North Lebanon 70

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
Aurora Vin De Montagne, merlot, grenache, syrah 2022, Batroun, Lebanon 65

ARAK

Triple distilled Lebanese spirit 15

BEER

Almaza, Lebanese pilsner 8, add salt and lemon 10

NON-ALCOHOLIC

Pomegranate juice 5
Sparkling water 5
Soft drink 6
Espresso 4
Long black 4, add full cream milk 5

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

WE' RE OPEN

WENESDAY – FRIDAY 5PM TO 10PM

SATURDAY 11AM TO 10PM

SUN 11AM TO 9PM

 **MankousheBrunswick**