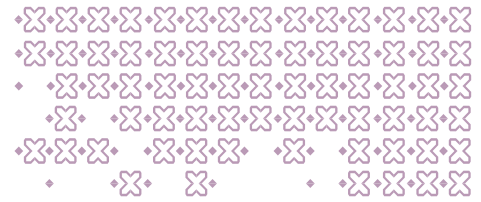


Reservations: (03) 9347 0006

Abla's



DIPS

Labnee	8	Baba Ghannouj	12
Home-made naturally thickened yoghurt		Smoked eggplant blended with tahini, garlic and lemon juice	
Hummous bi Tahini	12	Mixed Dips	16
Chickpeas blended with tahini, garlic and lemon juice		Combination of Labnee, Hummous, Baba Ghannouj	

ENTREES

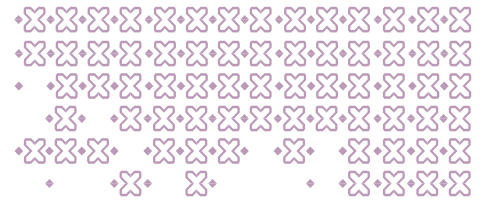
Makaneek	16	Ladies' Fingers	16
Grilled home-made spiced lamb sausages		Filo pastry cigars filled with minced lamb, pine nuts and spices (<i>5 pieces</i>)	
Chicken Wings	16	Lebanese Potatoes (Batata Harra)	12
Tender chicken wings baked with garlic and lemon juice		Potatoes fried with garlic, coriander, chilli and salt	
Chicken Livers	16		
Livers pan fried, dressed with garlic and lemon juice			

VEGETARIAN

Foulia Medammas	12	Falafel	16
Fava beans with tomato, parsley, garlic and lemon juice		Patties of chickpeas, broad beans, parsley, coriander and spices served with tahini sauce (<i>4 pieces</i>)	
Tabouleh	16	Silverbeet Rolls	16
Salad of parsley, tomato, mint, spring onion and cracked wheat		Silverbeet leaves stuffed with rice, chickpeas, tomato, herbs and spices	
Fattoush	16	Loubyeh	16
A green salad with radish, tomato, cucumber, capsicum and mint, all brought together with baked Lebanese bread.		Green beans cooked with tomatoes, onion and spices	
Salata	10	Mjadra	18
Salad of lettuce, tomato, cucumber and parsley with a lemon and olive oil dressing		Lentils, rice and caramalised onion served with yoghurt	



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MAINS

Lahem Mishwee

28

Two skewers of lamb fillets, marinated, grilled and served with tabouleh

Kafta Mishwee

28

Four skewers of minced lamb, seasoned with parsley, onion and spices, grilled and served with tabouleh in a lettuce cup

Kibbee

30

Casing of minced lamb and cracked wheat, stuffed with spiced lamb and pine nuts, and served with labnee (6 pieces)

Shish ta Wouk

28

Two skewers of chicken fillets, marinated in garlic, grilled and served with tabouleh in a lettuce cup and garlic paste on the side

Chicken and Rice

28

Exquisitely flavoured rice pilaff with minced lamb, chicken, almonds and pine nuts

Cabbage Rolls

30

Cabbage leaves stuffed with rice, minced lamb, and cooked with tomato, mint and lemon juice

Ma'hshi koussa (V)

28

White zucchini with a filling of rice, chickpeas, parsley, tomato and spring onion, cooked in a delicate tomato broth

Kibbee Nayeh

30

Raw lamb blended with burghul and accompanied with olive oil and mint

Fresh Fish of the Day

Market Price
(ask your waiter)

SWEETS

In House Baklawa

5

Filo pastry with cashews and syrup topped with crushed pistachio nuts

Turkish Delight

4.5

Squares of almond flavoured gelatine coated in powdered sugar

Halawa

4.5

A sesame seed paste with pistachio nuts

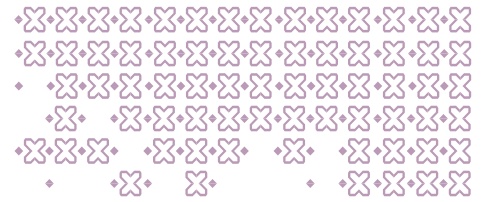
Mahlabiyeh

9.5

Rose water flavoured corn flour custard, served chilled



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BANQUET MENU

BANQUET MENU

60 PER HEAD

(vegetarian option available)

Mixed dips

Hummus, Baba Ghannouj, Labnee

Makaneek

Ladies finger

Loubyeh

Chicken wings

Tabouleh

Kibbee

Skewer of lamb or chicken

Chicken and rice

Lebanese coffee with baklava
and turkish delight

BANQUET WITH FISH

70 PER HEAD

Banquet as above plus

Samke Hara – baked fish fillets filled
with garlic, walnuts, coriander and chilli
dressed with a tahini sauce

(Must be pre-ordered)

or Pan fried whole garfish

or Pan fried flathead fillets

LUNCH BANQUET

45 PER HEAD

(lunch only)

Mixed dips

Hummus, Baba Ghannouj, Labnee

Ladies finger

Loubyeh

Chicken wings

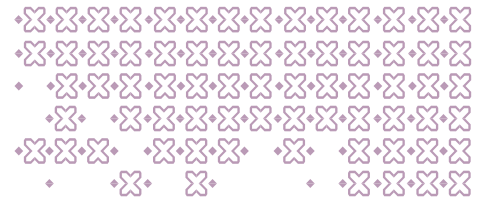
Tabouleh

Kafta

Chicken and rice



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SPARKLING WINE

Col Vectoraz Prosecco

Valdobbiadene, Italy

Fine and aromatic bouquet, dry and intense to the taste, very harmonious

10.5 | 48

Mumm Champagne

Champagne, France

Elegant stream of bubbles rising to form a rich, lively foam

89

WHITE WINE

Good Catholic Girl Riesling

Clare Valley, SA

Dry style displaying the finest threads of passionfruit and lime held together by lovely crisp acid

9.5 | 45

Fermoy Estate Chardonnay

Margaret River, WA

Fresh and lifted lemon aromatics, white flowers and spice leads to the medium weight flavours

10.5 | 53

Astrolabe Pinot Gris

Marlborough, NZ

Pure, focused wine with a fine minerality and delicacy of structure, finishing crisp and dry

10 | 48

Elio Perrone Moscato

Piemonte, Italy

Bright, lively, acacia and orange flowers, peach, sage, sweet and mellow, pure elegance and beauty

10 | 49

Livon Pinot Grigio

Friuli, Italy

Bouquet of spices and flowers, dry, full bodied, almost rough with an aftertaste reminiscent of nutmeg

50

Les Breteches Blanc

Lebanon

Balanced and fresh on the palate, with exotic flavours of apricot and fresh mango

10 | 48

Auntsfield Sauvignon Blanc

Marlborough, NZ

Intense ripe fruit flavours of passion fruit juice and white peach, with citrus notes of lime and mandarin

48

Chateau Kefraya Blanc de blanc

Lebanon

Round fresh and aromatic on the palate, exotic notes underpinned with honey and lilac

11 | 53

Durvillea Sauvignon Blanc

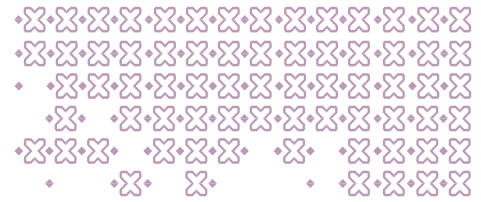
Marlborough, NZ

White stone fruit, gooseberry and lime flavours, mineral texture and long, crisp and clean finish

9.5 | 45



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RED WINE

Myst de Chateau Kefa Rosé 9 | 40
Lebanon

Suave and fruity, a crisp palate that overflows with charm, evoking there perfumed fields of province

Rochford Estate Pinot Noir 10 | 48
Yarra Valley, VIC

Medium bodied, with a subtle red fruits backed by healthy acidity

Auntsfield Pinot Noir 50
Marlborough, NZ

Rich silky texture which is full and luscious, flavours of spice, dark fruit and savoury tones

Good Catholic Girl Cabernet Sauvignon 10 | 48
Clare Valley, SA

An amazing velvety palate with a bold statement of dark complex fruits

Fermoy Estate Merlot 49
Margaret River, WA

Full flavoured and textural mouth feel with black plum, sour cherry, savoury herbs and toasty oak finish

Col Santo Ruis Sangiovese Sagrantino 9.5 | 45
Toscana, ITALY

Soft tannins with well-balanced acidity, slight smoky aftertaste

Lloyd Brothers Handpicked Shiraz 10.5 | 52

McLaren Vale, SA

Dark mulberries and plum on the nose with a combination of mixed spice, liquorice and black pepper

Murray Street Vineyards Greenock Shiraz 82

Barossa SA

A rich and complex structure of black cherries, ripe dark berry fruits, mocha and some black pepper

Pinacle de Fakra Cabernet Sauvignon Shiraz 9.5 | 42

Lebanon

Full bodied blend of dark fruits and spice

Domaine des Tourelles Syrah 85

Lebanon

Rounded flavours and a smooth fruit tones

Les Breteches Rouge 53

Lebanon

Full, textured, balanced and round with a slight toasty finish

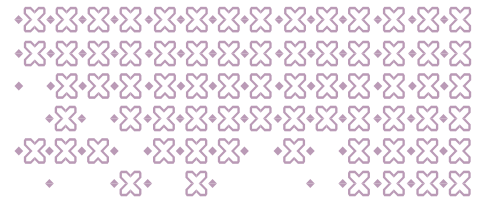
Domaine Wardy Cabernet Sauvignon 58

Lebanon

Rich and harmonious with powerful tannins and a spicy finish



Abla's



BEVERAGES

Lebanese Coffee	4	Soda Water	4
Selection of Teas from T2 Regular, fresh mint leaves, peppermint, green, camomile, chai	4	Soft Drinks Coca-Cola, Coke Zero, Sprite, Lemon lime bitters	4
Mineral Water (small) Natural, lemon, blood orange, orange and passionfruit	4	Limonada Home-made lemonade with rose water	4
Mineral Water Natural (large)	9	Jug of Limonada	12
		Orange Juice	4

BEER

(BY THE GLASS)

Cascade Premium Light	7	Trumer Pilsner <i>Austria</i>	8
Crown Lager	8	Almaza Pilsner <i>Lebanon</i>	8
Corona	8	Cider	8

SPIRITS

(BY THE GLASS)

Scotch	8	Bourbon	8
Vodka	8	Arak	9
Gin	8		

