

SPECIALTY TEAS

Hand blended, in beautiful Byron Bay,
chemical free and loose leaf

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| TAKEAWAY | 4 |
| DINE-IN | 9 |

JORDANIAN SAGE

Shai bil maremiah. Ceylon black tea with sage

LEBANESE CINNAMON

Shai bil Kirfi. Ceylon black tea with cinnamon and a hint of rose

MORROCAN MINT

Atai bil Na'na'. Gunpowder green tea with refreshing mint

IRAQI DRIED LIME

Chai Numi Basra. Tisane tea featuring exotic bitter dried limes

SYRIAN ANISEED

Shai bil yansoon. Ceylon black tea with aniseed

PERSIAN CARDAMOM

Chayi ba Hel. Darjeeling, Earl grey and Ceylon black teas, spiced with aromatic cardamom and rose

HOT BREWED OR OVER ICE

| | |
|----------|---|
| TAKEAWAY | 4 |
| DINE-IN | 9 |
| ICED | 7 |

PALESTINIAN MINT

Shai bil Na'na'. Ceylon black tea with mint

EGYPTIAN HIBISCUS

Karkady. Caffeine free hibiscus leaf

TURKISH APPLE

Elma Chai. Caffeine free with real apple, cinnamon and cloves

S P E C I A L T Y T E A S

HOT

| | |
|--|-----------------|
| ESPRESSO MACCHIATO | Reg 3.5 Lrg 4 |
| PICCOLO | 4 |
| CAPPUCINO LATTE FLAT WHITE LONG BLACK CHAI | Reg 4 Lrg 4.5 |
| DIRTY CHAI SPICY CHAI BELGIAN MOCHA BELGIAN HOT CHOCOLATE | Reg 4.5 Lrg 5 |
| <u>LEVANTINE COFFEE</u> Made by the Brik on hot sand | |
| ARABIC | 7 |
| ARABIC WITH CARDAMOM | 7 |
| TURKISH WITH MASTICA | 8 |

COLD

| | |
|-----------------------------------|------|
| ICED LONG BLACK | 5 |
| ICED LATTE | 6 |
| ICED CHOCOLATE | 6 |
| <u>MILKSHAKES</u> | 7.5 |
| RASPBERRY CHOCOLATE CARAMEL | |
| <u>ALTERNATIVE MILKS</u> | +0.5 |
| Soy | |
| Almond | |
| Macadamia | |
| Oat | |
| Lactose free | |

SMOOTHIES

9

ORANGE & ALMOND Orange, banana, almond milk, almond butter, vanilla

COCONUT Coconut water, coconut milk, coconut sorbet, yoghurt, pineapple

BERRY Mixed berries, milk, strawberry sorbet, honey, chia seeds

MOUSSE SMOOTHIE Avocado, cocoa, milk, honey, chocolate

FRAPPE

10

PECAN & DATE
Date, maple pecan, milk, molasses, whipped cream

LOTUS
Biscoff, milk, vanilla ice cream, lotus cookies, whipped cream

COFFEE
Espresso, milk, ice cream, whipped cream

COOKIES & CREAM
Oreo, vanilla ice cream, cacao, milk, cookies, whipped cream

JUICES

7.5

CITRUS BANG
Orange, lemon, lime, ginger

WAM
Watermelon, apple, mint

GREEN MACHINE
Celery, green apple,
spinach cucumber, lemon

Extras +0.5 Protein +1

DRINKS

| | |
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| ROSE WATER CHIA PUDDING & HOUSE GRANOLA v | 16 |
| Jersey milk, mango, strawberries, coconut served with labneh honey ice cream, <i>GF option available</i> | |
| ASHTA ATAYEF PANCAKES v | 22 |
| Levantine clotted cream, caramelised banana, fresh berries, maple syrup served with pistachio ice cream | |
| ORGANIC ACAI BOWL v ve df | 14 |
| Strawberries, banana, granola, toasted coconut <i>ADD Watermelon, Peanut butter, Nutella, Biscoff, Honey, GF Granola</i> | |
| AVOCADO SOURDOUGH v | 16 |
| 63C organic egg, Persian feta, pickled fennel, radish, lemon thyme, pomegranate | |
| ANCIENT GRAINS MJADARA BOWL df | 26 |
| Pulled lamb, 63C organic egg, avocado, fermented pickles, mint, caramelised onion, toasted almonds, hollandaise | |
| KAFTA & HALLOUMI ARAYES SAJ ROLLS | 28 |
| Charred capsicum, tarator, coriander topped with tomato & onion salsa | |
| PASTURED ORGANIC EGGS & TOAST v | 13 |
| Eggs your way (fried/scrambled/ poached) served with sourdough | |
| LEVANT OMELETTE | 24 |
| Organic eggs, slow cooked wild mushroom, mozzarella, spinach with beef rashers & sourdough | |
| PAN FRIED BUTTER PASTRY WITH SUJUK & HOUSE-MADE BEANS | 21 |
| In house special butter pan fried pastry, tomato, sujuk, mint, peas, rocket & fetta | |
| THE SULTAN'S BREAKFAST (2 PEOPLE) | 56 |
| Sujuk, scrambled/fried eggs, labneh, house made beans, grilled halloumi, tomato, cucumber, za'atar, our pickles & olives, sourdough, warm kaäk with a pot of tea | |

EXTRA SIDES

| | |
|--------------------|---|
| Avocado | 4 |
| House made beans | |
| Grilled halloumi | |
| Mushrooms | |
| Spinach | |
| <hr/> | |
| Pulled lamb | 6 |
| Beef rashers | |
| Bastourma | |
| Smoked turkey | |
| <hr/> | |
| House cured salmon | 9 |

*PLEASE ORDER & PAY AT FRONT COUNTER

ALL DAY 7:00AM - 3:30PM

B R E A K F A S T

IN-HOUSE KAĀK

LEBANESE

Shanklish, muhammara, tomato, onion,
cucumber, tarragon, olive oil
15

AUSSIE

Egg, beef rashers, cheese & smokey BBQ sauce
13

TURKISH

Sujuk, capsicum, rocket, tomato and harissa mayo
ADD Egg | +3
14

SYRIAN

Toshka Syrian spiced beef, three cheeses, pickles
served with ayran
15

LEVANT

Egg, tomato, bastourma, halloumi
& fresh avocado
15

SALADS & SIDES

ARABIC CHICKEN CAESAR

Grilled chicken, baby cos lettuce, beef rashers,
hard-boiled egg, crispy pita, shanklish
& ranch dressing
24

PEAS, KALE, LENTIL & HALLOUMI SALAD

Mint, fried chickpeas, hazelnut dukkah
22

LEVANT'S TABBOULEH

GF option available

Parsley, tomato, spring onion, mint, cucumber, Turkish
burghul and our secret house dressing
15

HAND CUT CHIPS

With rosemary salt, toum, harissa mayo
10

SWEET POTATO CHIPS

With sumac, toum aioli
11

SEASONAL GREENS

With almonds, lemon & olive oil
11

LUNCH

11:00AM - 3:30PM

FLAME GRILLED STEAK

Coriander potatoes, seasonal vegetables, mushroom
sauce, choice of Scotch or Eye fillet
48

CRISPY LFC CHICKEN BURGER

Slaw, pickles, harissa mayo with chips
19

GRILLED WILD PRAWNS

Muhammara, herb salad & toasted pita bread
32

ZIAD'S WAGYU BOLOGNESE

Linguine, slow cooked wagyu bolognese, sumac,
parmesan & parsley
25

HEALTHY & LEAN PLATE

Brown rice, broccoli, carrot with harissa mayo

ADD Avocado | +4

Grilled chicken | +6

House cured salmon | +9

19

KID FRIENDLY

STEAK & CHIPS 19

BOLOGNESE 18

PANCAKES 18

DESSERT

ARABIC TIRAMISU

Mascarpone, coco nibs, brewed cardamom coffee
18

LEVANT STICKY DATE SUNDAY

Vanilla gelato, caramelised pecan, date, date syrup cake
15

GELATO

Vanilla, pistachio, rose water,
chocolate cinnamon, mango
5

Selection of cakes and pastries available at display

v vegetarian

df dairy free

ve vegan

gf gluten free