

Starter Cold Mezza

HOMMOS \$12

Blended chickpeas with tahini & lemon juice, dressed with olive oil.

BABA GHANOUJ \$14

Smoked eggplant, garlic and tahini, dressed with olive oil.

LAZEEZ BABA \$20

Smoked eggplant, garlic and tahini, served wrapped in eggplant dressed with olive oil and pomegranate molasses.

LABNEH \$14

Strained yoghurt topped with olive oil served with olive and fried bread.

SHANGLEESH \$15

Dried yoghurt herb cheese served with diced tomato, onion and olive oil.

YOGHURT CUCUMBER \$12

Yoghurt mixed with diced cucumber and mint.

HOMMOS WITH MEAT \$16 (with dice meat \$20)

Hommos topped with mincemeat, spices and nuts.

MOHAMARAH (VEGETARIAN KIBBEH) \$16

Spicy dip made of walnuts, red bell peppers, pomegranate molasses, tahini, and breadcrumbs, salt, cumin dressed with olive oil.

KIBBEH NAYEH \$20

Traditional raw beef mince blended with burghul and our secret spices, dressed with olive oil, served with onion, radish, fresh mint and chilli paste,

MIX DIPS TO SHARE \$20

Homos, Baba Ghanouj and Mohamarah served with crispy fried bread.

Starter Hot Mezza

FRIED KEBBEH (MEAT – VEGIE) \$15

Meat: mincemeat, onion, spices and burghul

Vegie: spinach, onion, chickpeas stuffed inside, pumpkin and burghul

FRIED SAMBUSIK (MEAT – CHEESE) \$15

Meat: pastry pockets filled with mincemeat, onion and spices

Cheese: pastry pockets filled with our cheese mix and parsley

FALAFEL PLATE \$15

Served with tahini sauce and pickles.

HALOUMI ROLL \$15

Pastry rolls filled with Haloumi cheese mix and parsley

SPANISH TRIANGLE \$15

Pastry pockets filled with spinach, tomato, onion and spices.

VEGIE VINE LEAVES \$15

Rolled grape vine leaves stuffed with rice, tomato, onion, parsley and spices.

ARAYESS KAFTA \$15

Toasted Lebanese bread filled with special kafta blend served with yogurt.

LEBANESE SAUSAGES (MAKANEK) \$15

Sautéed Lebanese sausages with pomegranate molasses and lemon juice

SUJUK (MILD) \$15

Sautéed sujuk and lemon juice

GRILLED HALLOUMI \$15

Grilled halloumi served with cherry tomato dressed in pomegranate molasses

POTATO HARRA \$15

Deep fried dice potato mixed with coriander, garlic, lemon and chilli paste.

EGGPLANTS \$15

Fried eggplant coated in flour & chilli, served with tahini sauce.

CAULIFLOWER \$15 (Cracker it \$20)

Fried cauliflower served with tahini sauce.

MOSAKAA \$15

Traditional fried eggplant cooked with capsicum, garlic, onion, spices, and tomato.

CHICKEN WINGS (MILD) \$15

Chicken wingette mixed with garlic, spices, lemon and coriander

POTATO KEZBARA \$15

Deep fried dice potato mixed with coriander, garlic, and lemon juice

Salads

LAZEEZ FATTOUSH \$20

Lettuce, tomato, radish, parsley, cucumber, capsicum, shallots, mint and red cabbage, mixed with pomegranate molasses, lemon juice, served inside crispy bread.

TABOULI \$16

Finely chopped parsley, tomato, onion and burghul, dressed with mixed spice, lemon juice and olive oil

FATTOUSH \$16

Lettuce, tomato, radish, parsley, cucumber, capsicum, shallots, mint and red cabbage, mixed with pomegranate molasses, lemon juice, crispy bread and olive oil

CHEESE TOMATO SALAD \$18

Fresh mix lettuce with tomatoes, cucumber, onion, and black olive mixed with fetta cheese topped with balsamic sauce

BEETROOT ROCKET SALAD \$18

Diced beetroot mixed with rocket lettuce mix and walnut topped with cheese and balsamic oil.

WATERMELON SALAD \$20

The refreshing salad combination of sweet watermelon, cool cucumbers, mis lettuce and salty feta with a pop of fresh mint, dressed in balsamic sauce.

MIX PICKLES & VEGETABLES \$12

A selection of fresh tomato, lettuce, cucumber, onion, radish, mint, olive and mixed pickles.

Main

LAZEEZ DISH OF THE DAY \$30 (while stock last)

A variety of dishes from Shish Barak, Kafta & rice, Moujadara & Fattoush, Meloukhieh & rice, koussa with tomato and more. (Please ask our staff about the dish of the day).

CHICKEN MASHROOM \$25

Grilled chicken fillet, cooked with our mushroom sauce served on a bed of hot chips & rice.

VINE LEAVE WITH MEAT (WARA ENAB) \$38

Delicious dish of rolled grape leaves, staffed with rice and mince, slowly cooked with lamb chops, cloves of garlic, and fresh lemon juice. (While stock last)

MANSAF CHICKEN \$25

Rice cooked with vegetables, topped with poached chicken and mixed nuts, served with yoghurt & cucumber

MANSAF LAMB SHANK \$30

Rice cooked with mincemeat, topped with slow cooked lamb shank and mixed nuts, served with yoghurt & cucumber

MANSAF LAMB \$28

Rice cooked with mincemeat, topped with braised leg of lamb and mixed nuts, served with yoghurt & cucumber

MANSAF SEAFOOD \$30

Yellow rice cooked with vegetables, topped with fish and prawns, served with Lazeez special Salsa

MANSAF SAYADIEH \$33

Brown rice cooked with fish stock and onion, topped with shredded barramundi and nuts, served with spicy tahini sauce and sayadieh soup.

MANSAF VEGITARIAN \$28

Yellow rice cooked with vegetables, topped with eggplant, capsicum, garlic, onion, spices, and tomato.

SAMKA HARRA PLATE \$26 (\$29 with rice)

Oven baked fish fillet with traditional tahini, chilli and coriander sauce, served with potato wedges or rice, topped with almonds and pine nuts

LAZEEZ BARRAMUNDI \$33

Oven baked fish fillet with chilli, garlic and coriander sauce, topped with prawns, served with potato wedges.

LAHM BE AJEEN \$25

Oven baked pastry topped with mincemeat, finely chopped onion with pomegranate molasses, tahini & pine nuts, served with tomato, yoghurt & cucumber

KAFTA KABAB \$29

Grilled Kafta toasted with eggplant, capsicum, garlic, onion, spices, and tomato. served on a bed of white rice.

LAZEEZ VEGITERIAN MIX \$29

Choice of (Mujadara, cauliflower or moussaka) served with baba ghanouj, hummus, fried vegie kibbeh, spinach triangles, vine leave and tabouli.

Lazeez Grill

KAFTA PLATE \$20

Grilled skewers of kafta served on a bed of parsley and onion with homos dip

SHISH TAWOOK PLATE \$22

Grilled skewers of marinated chicken shish tawook, served on a bed of parsley and onion with garlic dip

LAHAM MESHWE PLATE \$24

Grilled skewers of marinated lamb rump dice, served on a bed of parsley and grilled onion with homos dip

SHAWARMA LAMB PLATE \$26

Marinated lamb strips served inside a hot bread with parsley and onion with Homos, Baba Ghanouj, tahini sauce and pickles

SHAWARMA CHICKEN PLATE \$24

Marinated chicken strips served in hot bread served with parsley and onion with Homos, Baba Ghanouj, garlic and pickles.

LAMB CUTLETS \$33

Grilled Juice (4) lamb cutlets served on a bed of spicy potato wedges with shallots and grilled tomato.

BBQ PRAWNS PLATE \$28

Juicy marinated BBQ prawns skewers served with our garlic, lemon and coriander dressing with potato wedges.

CHICKEN LEMON GARLIC PLATE \$25

Marinated diced chicken breast tossed in our special lemon garlic sauce. Choice of normal or chilli.

Lazeez Platters

LAZEEZ MIX GRILL \$33

Skewers of marinated chicken breast, lamb dice, kafta, lamb cutlet and sausages served with hommos, and garlic dip.

MASHAWI PLATE \$44

2 skewers of marinated chicken breast, 2 skewers of lamb and 2 skewers of kafta, served on a bed of parsley & onion chilli bread with hommos and garlic dip.

SEAFOOD PLATTER \$55

Grilled Barramundi, BBQ prawns drizzle with garlic, coriander, lemon and chilli. Served with hot chips and Salad.

FAMILY MASHAWI PLATE \$66

3 skewers of marinated chicken breast, 3 skewers of lamb and 3 skewers of kafta, served on a bed of parsley & onion chilli bread served with chips and garlic dip.

LAZEEZ TOWER \$77

Lazeez Most popular platter, mix skewers of 2 chicken breast, 2 lamb skewers and 2 kafta skewers, served on a bed of parsley and onion chilli bread on top

of homos, baba ghanouj and garlic dips, hot chips, 2 fried kibbeh, 2 sambusik 2 pastries and crispy bread.

LAZEEZ DELUXE PLATTER \$140

Super mix grill of 3 shish tawook, 3 lamb meshwe, 3 kafta skewers, 3 lamb cutlets, 6 BBQ prawns, 6 sausages & 6 spicy chicken wings served with caramelised corn, BBQ onion, sweet potato, pepper, shallots, rosemary, cherry tomato, garlic dip & salad.

Sides Dishes

CHIPS \$10

Crispy chips served with tomato sauce

POTATOS WEDGES \$12

Served with sour cream and sweet chilli sauce

SWEET POTATOS \$12

Served with aioli sauce

RICE PLATE \$10

Rice cooked with the choice of white, meat or vegetables, topped with mixed nuts

CRISPY OREGANO BREAD \$5

Fried bread topped with zaatar oregano

TOASTED BREAD \$5

Oven toasted Lebanese bread.

GARLIC DIP \$5

Creamy garlic dip side plate.

FRESH CHILLI \$5

Freshly cut green hot chilli

Kids Meals - \$15 (served with kids' juice)

NUGGET & CHIPS

Fried chicken nuggets and chips served with tomato sauce

KAFTA & CHIPS

Kafta skewer and chips served with tomato sauce.

CHICKEN & CHIPS

Chicken breast shish tawook skewer and chips served with tomato sauce.

CALAMARI & CHIPS

Crumbed calamari rings fried and served with chips and sauce.

Dessert

WARD EL SHAM \$16

Sweet puff pastries filled with ashta (fresh cream) topped with pistachio and syrup.

ASHTA ICE CREAM \$16

Served on strawberry syrup topped with ashta and pistachio.

HALAWET JEBAN \$16

served with ashta and sugar syrup topped with pistachio

OSMALIYEH \$16

Baked vermicelli sandwich filled with fresh ashta topped with sugar syrup and pistachio

KENAFEH CHEESE \$16

Lazeez Knafeh is made with kataifi, soaked in a sweet, sugar-based syrup attar, and typically layered with cheese, topped with pistachio & syrup.

MAFROUKEH \$16

Fine semolina, roasted till beautiful brown colour, sweetened with rosewater sugar syrup, served with clotted cream (ashta) and topped with Syrup.

NUTELLA SAMBUSIK \$16

Fresh sambusik filled with rich melted Nutella served with icing sugar.

ICE CREAM BALL \$12

3 scoops of ice cream served in a ball topped with chocolate flakes.

LAZEEZ DESSERT PLATTER \$33

Mix samples of our dessert's menu in one platter for you to share.

FRUIT MIX PLATTER \$22

A mix of seasonal fruit from our selection to share.

Breakfast

LAZEEZ BIG BREAKFAST \$33

Free range eggs, sausage, haloumi, labneh, zaatar, olives, pickles, cucumber, tomato and crispy bread.

FOUL MODAMASS \$13

Faba beans & chickpeas tossed in lemon juice, salt and garlic, dressed with olive oil

FATTEH \$14 (add meat \$4)

Boiled chickpeas and crispy bread coated with yoghurt, garlic and tahini sauce, topped with sizzling almonds and pine nuts

HOMMOS HAB TAHINI \$13

Boiled chickpeas tossed in lemon juice, garlic and tahini, dressed with olive oil

BALILA (LEMON-GARLIC-CUMIN) \$13

Boiled chickpeas tossed in lemon juice and garlic, dressed with olive oil

EGGS your way \$14 (add meat \$4)

4 eggs (scrambled or fried) served with tomato and pickles.

SHAKSHOUKA \$16

Poached eggs cooked in spicy tomato sauce, onion, garlic and pepper, topped with paprika and cumin

LEBANESE SAUSAGES (MONEK) \$15

Sautéed Lebanese sausages with pomegranate molasses and lemon juice

SUJUK (SPICY) \$15

Sautéed Sujuk and lemon juice

SHANGLEESH \$15

Dried yoghurt herb cheese served with diced tomato, onion and olive oil.

Beverages

SUNRISE	\$10
PINKY WINKY	\$10
SUMMER DUST	\$10
LEMON MINT	\$10
JALAB CRUSH	\$10
WATERMELON CRUSH	\$12
MANGO FIEASTS	\$12
BERRY HAVEN	\$12
TEA CUP (BLACK, HERBAL)	\$4
COFFE (CAP, LATTE ETC...)	\$5
SOFT DRINKS (CANS)	\$4
KIDS JUICE	\$4
ENERGY DRINK	\$5
DRINKS BOTTLE	\$5
WATER BOTTLE	\$4
JUICES (orange, pineapple)	\$5
LEMON LIME BITTERS	\$6
SPARKILING WATER	\$7