

## MEZZA - ENTRÉE

1. **KABEES (GF, V)** **\$8.00**  
Pickled and Fresh Vegetable
2. **FALAFEL (GF, V)** **\$8.00**  
Vegetable patties, served with Tahini Dip and bread.
3. **TABOULI (V)** **\$12.00**  
Traditional Lebanese salad. Combination of parsley, tomato burghul (crushed Wheat), spring onion, and mint, dressed with Tabouli dressing.
4. **FATOUH (GF, V)** **\$9.00**  
Garden salad mix dressed with Sumac, olive oil and lemon juice – Baked Bread optional.
5. **KEBBI MEHSHE** **\$10.00**  
Lamb and burghul oval shaped shell filled with a mixture of sautéed lean lamb and onion with pine nuts, almonds, pomegranate molasses.
6. **MAKANEK** **\$9.00**  
Home-made sausages pan fried in own juices and served with lemon juice and bread.
7. **SBANEH WA JEBNI (V)** **\$9.00**  
Baked home-made pastries filled with spinach, leak and onion, three cheeses and special spices.

## MEZZA - DIPS

8. **BABA GHANOUJ (V)** - Grilled eggplant and Tahini dip **\$8.00**
9. **HOMMOS (V)** - Chickpea and Tahini dip **\$8.00**
10. **LABNEH (V)** - Yoghurt dip **\$8.00**
11. **MESHAKAL (V)** - A platter of our three famous Lebanese dips **\$17.00**
12. **SHANKLEESH (V)** **\$12.00**  
Aged yoghurt mixed with diced onion, tomato, parsley, chili and a dash of olive oil

## SIDES

- BREAD** **\$4.50**
- VEGETABLES** **\$5.50**
- SALAD** **\$5.50**
- TABOULI** **\$7.50**
- RICE** **\$5.50**
- TOUM – GARLIC SAUCE FOR DIPPING** **\$3.00**

## MAHASHEE - VEGETARIAN

- 13. MEHSHE MALFOUF (GF)** **\$16.00**  
Cabbage rolls filled with rice, hommos, tomato, onion, mint and parsley with lemon juice, olive oil and spices.
- 14. MEHSHE KOUSSA (GF)** **\$19.00**  
Cored Lebanese zucchini filled with rice, tomato, onion, mint, parsley with lemon juice and olive oil, slowly cooked in a tomato sauce.

## ROZ - RICE

- 15. ROZ A DJAJ (GF AVAILABLE)** **\$15.00**  
Specially spiced (mild in texture) chicken tender loins mixed with rice and lean lamb mince cooked in a blend of herbs and topped with roasted almonds, pine nuts and finally drizzled with yoghurt sauce.
- 16. BARIANI (SPICY) - (GF AVAILABLE)** **\$15.00**  
Chicken tender loins, sautéed with basmati rice and chunky vegetables, blend of herbs and topped with roasted almonds, pine nuts and drizzled with yoghurt sauce.
- 17. SIYEDIYEH (GF AVAILABLE)** **\$21.00**  
Pan-fried ocean flavoured rice with squid, fish, and prawns, mixed with onion, a blend of herbs and topped with roasted almonds, pine nuts and drizzled with yoghurt and Tahini sauce.

## YAKHANEH – STEWS (UNIQUE TO HABAYIB)

- 18. SHEIKH ELMESHSHI (GF)** **\$19.00**  
Grilled eggplant stack with lamb, onion, pine nuts in a tomato sauce and served on a bed of rice. (Vegetarian available)
- 19. KIBBIT LABAN** **\$17.00**  
Our delicious Kebbi Mehshe cooked in a specially prepared yoghurt sauce.
- 20. KOUSSA MEHSHE (GF)** **\$17.00**  
Cored Lebanese zucchini and filled with rice, minced lamb and seasoned to taste and slowly cooked in tomato sauce.

## MASHAWEE – GRILL (ALL SERVED WITH SALAD SIDE)

21. **LAHMEH (GF)** **\$19.00**  
Marinated and seasoned milk fed lamb fillet kebabs, char grilled and served on a bed of rice, very juicy and tender. MMMM Tasty!!!
22. **KAFTA** **\$17.00**  
Char grilled lamb mince steak, mixed with parsley, peppermint and finely diced onion, served on a bed of rice.
23. **TAWOOK (GF)** **\$19.00**  
Marinated and seasoned chicken tender loin fillets, char grilled and served on a bed of rice. Tender is the word to describe this meal!
24. **SAMAK** **S/P**  
Quartered and marinated fresh baby snapper, served grilled. You will be amazed with this juicy fish.
25. **SAMKE HARRA** **S/P**  
One of our signature dishes. Filleted fish (seasonal) grilled and covered in a chili Tahini sauce and a coriander, garlic and walnut paste.
26. **PRAWN CUTLETS** **\$23.00**  
Char grilled prawns brushed with a lemon, garlic and olive oil marinate, served on a bed of rice. Simply exquisite!!!

## BANQUETS AND PLATTERS

Banquets are a filling and great way to taste a selection of our food at a reasonable price. Ideal for groups of six for more. - Minimum Charge \$29.00 PER PERSON

27. **MEZZA BANQUET** **PER PERSON \$29.00**  
A wide selection from our Mezza menu including Kabees, Falafel, Tabouli, Samboosik, Kebbi Mehsh, Makanek, Shanegh wa Jebni. Also included are our fabulous dips platter and famous Shankleesh.
28. **HABAYIB MEAT BANQUET** **PER PERSON \$38.00**  
You begin with Kabees, Falafel, Tabouli, and Meshakal dip platter from the Mezza menu. Your second course will include two delicious CHEFS CHOICE dishes. The third course will be Lahmeh and Tawook from the MaShawee menu followed by Lebanese coffee and sweets to finish. Simply mouth watering!!!
29. **HABAYIB VEGETARIAN BANQUET** **PER PERSON \$38.00**  
An appetising banquet put together from our extensive vegetarian menu starting with Kabees, Falafel, Tabouli, and Meshakal dip platter, continuing on with a CHEFS CHOICE of specially prepared second course of vegetarian dishes and a Lebanese coffee and sweets to finish.
30. **HABAYIB SEAFOOD BANQUET** **PER PERSON \$49.00**  
A Mezza beginning with Kabees, Falafel, Tabouli, and Meshakal dip platter followed by three mouth watering CHEFS CHOICE dishes and continuing with Habayib's specialty seafood dishes of Samkeh Harra and prawns followed by a Lebanese coffee and sweets conclusion.

## DESSERTS

31. **ROZ B HALLEEB** **\$6.00**  
Home-made rice cake topped with pistachios and syrup

## COFFEES

32. **LEBANESE COFFEE** **\$3.50**  
33. **ESPRESSO COFFEE** **\$3.50**  
Short black, cappuccino, Latte and Hot Chocolate  
34. **Tea** -- Earl Grey, Jasmine, Breakfast, Chamomile and Mint **\$3.50**

## LEGEND

- SP = Seasonally Priced
- V =Vegetarian
- GF=Gluten Free
- Visa, Master card, Diners Club and American Express cards are welcome, 3.5% surcharge applies (Eftpos is free of Charge)