

Let's Eat



A Dining Experience Like No Other.

Drawing from the history, culture and tradition of Lebanon, Zahli has been named after one of the most iconic regions in the country. Experience Lebanese cuisine the way it should be experienced – sampling staple dishes, tasting traditional recipes, and basking in an ambiance of warmth and comfort.

- split bills can only be between a maximum of two cards
- a 10% surcharge applies on Sundays and public holidays
- Zahli restaurant is fully licensed
- Zahli is committed to the responsible service of alcohol. Intoxicated guests will not be served. Consumption must comply with all local council and state regulations.



banquets

All banquets are available for a minimum of 4 people and are served with fresh pita bread and crispy bread. Banquets can only be ordered if whole table is requesting banquet menu, and no items can be substituted or modified. All prices are per person.

the zahli

a complete degustation of zahli signature dishes

5 course meal

cold mezza hommos, baba ghannouj, labneh, mouhamara, tabbouli, fattoush, mixed pickles, maktouds

hot mezza sambousik meat, ladies fingers, cauliflower, potato coriander

seafood bbq king prawns & salt & pepper squid

mains lahem mishwee, shish tawook & kafta

dessert knafe

90
per person

the mediterranean

a lavish tasting of staple middle eastern dishes

4 course meal

cold mezza hommos, baba ghannouj, labneh, tabbouli, fattoush, mixed pickles

hot mezza sambousik meat, sambousik cheese, cauliflower, potato coriander

seafood samki harra or samki beirutiyeh

mains lahem mishwee, shish tawook

75
per person

kids aged 5 -12 years

sharing in banquet

kids banquet includes an additional plate of chicken nuggets, kafta and hot chips.

30
per person

salads

tabbouli

finely chopped parsley, mint, tomato, shallots, crushed wheat, fresh lemon juice & olive oil

19

signature tabbouli

a modern take on tabbouli made of finely chopped parsley, mint, tomato, shallots, quinoa, fresh lemon juice & olive oil

22

fattoush

tomato, cucumber, capsicum, parsley, baby cos lettuce, fresh mint leaves, cabbage, sumac, crispy bread, pomegranate molasses and lemon oil dressing topped with fresh pomegranate seeds

19

the zahli

rocket leaves, beetroot, spanish onion, sumac, and walnuts with fresh lemon juice & olive oil

18



vegetarian dish





zahli signature



gluten free




*Desserts can be included as part of the banquet \$10 per person / Fruit platter can be included as part of the banquet \$10 per person combination of desserts & fruit platter \$15 per person
Substitutions for vegetarian dishes can be made of mjadra and loubieh*


cold mezza



hommos   13
smooth chickpeas blended with tahini,
garlic & fresh lemon juice


hommos with meat  18
topped with minced meat & pine nuts

baba ghannouj   16
smoked chargrilled fresh eggplant, blended with tahini,
garlic, fresh lemon juice and topped with fresh
pomegranate seeds

mutabal    19
smoked chargrilled fresh eggplant, mixed with tomato,
spanish onion, capsicum, garlic, parsley & fresh lemon
juice topped with fresh pomegranate seeds

labneh  13
home made strained yoghurt topped with a sprinkle of
oregano and sesame seeds


mouhamara   17
hot pepper dip with walnuts, garlic, lemon, red capsicum,
bread crumbs and pomegranate molasses



yoghurt & cucumber  15
home made yoghurt mixed with cucumber,
garlic & dried mint




garlic  11
fresh garlic blended with oil & lemon

mixed dips  24
hommos, baba ghannouj & labneh

kibbeh nayye  23
fresh raw lamb meat, finely blended & mixed with crushed
wheat, herbs & special condiments, served with a side of
fresh greens & olive oil

mixed pickles   14
turnip, cucumber, olives & green chilli

shanklish   15
spicy aged cheese, mixed with tomato, onion and parsley,
topped with fresh pomegranate seeds

makdous    15
(4 pieces per serving)
oil-cured stuffed eggplant with walnuts, capsicum, garlic
and fresh chilli in olive oil



vegetarian dish



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gluten free

All of our dips are drizzled with extra virgin olive oil

Gluten-free bread also available for \$10 per serving

hot mezza

eggplant  

(5 pieces per serving)

sliced fried eggplant, served with lemon garlic sauce

16

cauliflower  

golden fried cauliflower served with tahini sauce

16

potato coriander  

crispy fried diced potato, tossed with fresh coriander, garlic, lemon juice & chilli

15

falafel   

(4 pieces per serving)

a blend of fava beans & chickpeas, fresh coriander, garlic & onion served with pickles & tahini sauce

15

foul  

cooked fava beans with tomato, onion, garlic, olive oil, seasoned with fresh lemon juice

15

loubieh  

green beans simmered in a traditional tomato salsa

17

sambousik cheese 

(4 pieces per serving)

traditional lebanese pastry filled with feta cheese and parsley

18

sambousik meat

(4 pieces per serving)

traditional lebanese pastry, filled with minced meat, onion, pine nuts & spices


18

ladies fingers 

(4 pieces per serving)

filo pastry filled with feta cheese & parsley

17

spinach pastry 

(4 pieces per serving)

traditional lebanese pastry, filled with spinach, onion & sumac

16

fried kibbeh

(4 pieces per serving)

a shell of ground lamb meat & crushed wheat, filled with finely minced meat, onion, pine nuts & spices

18



vegetarian dish



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gluten free

If you are a coeliac, we DO NOT recommend any fried foods as they may contain traces of gluten. Please advise the person taking your order and we will recommend dishes that will suit your dietary requirements.

main course

mixed finger food

(1 piece of each)

fried kibbeh, falafel, sambousik meat, ladies finger, spinach pastry, served with tahini sauce

24

oven-baked kibbeh

(2 pieces per serving)

a shell of ground lamb meat & crushed wheat, filled with finely minced capsicum, chilli, onion, walnuts & our special spices

26

maknek

pan fried lebanese sausages tossed in fresh lemon juice, vinegar & pine nuts

20

chicken liver

pan fried with garlic, coriander, fresh lemon juice and spices

16

fries

golden fried, hot chips sprinkled with salt

12

kafta

(3 skewers per serving)

chargrilled minced lamb mixed with parsley, onion & mixed spices, served with grilled tomato and onion, tahini sauce and chilli bread

27

lahem mishwee

(3 skewers per serving)

chargrilled tender lamb marinated in mixed spices, served with chilli bread & mouhammara sauce (hot pepper dip) served with grilled tomato and onion

33

shish tawook

(3 skewers per serving)

chargrilled chicken breast fillets marinated in garlic, vinegar, lemon juice & special spices, served with grilled tomato and onion, garlic dip and chilli bread

29

mixed grill

combination of 3 skewers (kafta, lahem mishwee & shish tawook), served with grilled tomato and onion, garlic dip and chilli bread

30

lemon garlic chicken

chargrilled chicken breast tossed in garlic, parsley and fresh lemon juice

30



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seafood


ferri   35
(3 pieces per serving)
chargrilled quails marinated in lemon, garlic, vinegar and special spices, served with garlic dip



kousa  30
stuffed zucchini with rice and meat, cooked in a tomato sauce



mjadra   27
lentil & rice pilaf, topped with crispy fried onion, served with mixed garden salad


shawarma lamb 33
strips of lean lamb fillet marinated in tahini, onions, vinegar, lemon juice & special spices, served with grilled tomato and onion, tahini sauce and chilli bread

shawarma chicken 29
strips of chicken thigh fillets marinated in a garlic, onion, vinegar, lemon juice & special spices, served with grilled tomato and onion, garlic dip and chilli bread

mansaf chicken  29
seasoned rice pilaf with minced meat, topped with slow cooked chicken and roasted nuts, served with yoghurt cucumber

mansaf lamb   30
seasoned rice pilaf with minced meat, topped with slow cooked lamb and roasted nuts, served with yoghurt cucumber

samki harra   32
seared barramundi fillet topped with spicy tahini sauce and roasted mixed nuts

samki beirutiyeh   32
seared barramundi fillet topped with spicy tomato salsa and roasted mixed nuts

whitebait 24
small whitebait lightly floured and fried until golden, served with tahini sauce

salt & pepper squid 24
fried squid served with aioli sauce

sand whiting 36
(3 pieces per serving)
whole sand whiting lightly floured & fried until golden, served with tahini sauce

bbq king prawns  48
(4 pieces per serving)
grilled king prawns, marinated with garlic butter, coriander, oregano and chef's special spices



vegetarian dish



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A serving of white rice can be added alongside any main for \$10 serves 2 people.



We are a
COVID-safe business

zahlirestaurant.com