

All halal

Dinner Menu

Mezza & Salads

Trio of Dips, <i>Vege*</i> , <i>GFF*</i>	\$15
hummus, labneh (homemade soft cheese), eggplant dip, basket of bread	
Sesame Falafel <i>Vege*</i> , <i>V*</i> , <i>GF*</i> ,	\$13.5
3x per serve, Beetroot hummus, greens, tahini dip.	
Grilled Greek Haloumi <i>Vege</i> , <i>GF</i>	\$16
Olive oil, lemon, greens	
Batata Harra <i>Vege</i> , <i>GF</i>	\$13
Pan fried potato, olive oil, lemon & chili, garlic butter	
Stuffed Kibbeh Beef (<i>each</i>)	<i>served with tzatziki sce, greens</i> \$3.5
stuffed w/ minced beef	
Stuffed Kibbeh Feta (<i>each</i>) <i>vege</i>	<i>served with tzatziki sce, greens</i> \$3.2
Stuffed w/ feta, spinach,	
Deep Fried Kataifi Prawns (<i>each</i>)	\$4.5
Citric mayo, honey, pistachio	
Chicken Roll	\$15
3 piece per serve, chicken, sumac, onion, tzatziki sce	
District Antipesto (<i>serve 2 – 3</i>) <i>Vege</i>	\$22
Fried olives, beetroot chips, vine leaves, muhamara dip (walnut & capsicum), crispy pita	
Tabouleh <i>Vege</i>	\$15
Chopped parsley, bulghur, lemon & olive oil dressing	
Fatouch <i>Vege</i>	\$15
Tomato, cucumber, red onion, capsicum, greens, croutons	
District Signature Salad	\$26
Harissa chicken, red onion, tomato, cucumber, feta, orange segments, tzatziki dressing, crotons, crispy greens	

Sides : Green salads \$8 | Fries w/ aioli \$11 | Kumara Fries w aioli & tomato sce \$12.5

Bowl rice \$5 | Any sauce or dip \$2.5 | Bowl Grilled veges \$10 | Bread: Turkish bread \$4; GF \$3

MAINS

Wrapped Beef Shawerma <i>GFF*</i>	\$24
Fries, tahini dip, Garlic dip, Pickels	
Baked Beef Kofta <i>GFF</i>	<i>Served with greens and rice.</i>
<i>creamy tahini sauce</i>	\$27
<i>Tomato and Potato</i>	\$25.5
Moroccan Lamb Tagine <i>Vege*,V*</i>	\$27
<i>Vegetarian available</i>	\$25
Couscous, dried fruits, NUTS , yoghurt sauce	
Lamb Kabsa (biryani style) <i>GFF*</i>	\$29
Lamb Shank, rice, spices, tomato salsa, fried onions,	
District Grilled Chicken <i>GFF*</i>	
Homemade marination, sumac, garlic dip, blitzed cherry tomato, fries	
	¼ size \$23 ½ size \$27
Chicken shish tawook <i>GFF*</i>	\$27
On skewers, grilled veges, garlic dip	
Lebanese Fish <i>GFF*</i>	\$30
Pan fried fish of the day, Batata harra, green salad, ratatouille	
Jordanian Mansaf <i>GFF*</i>	\$30
Lamb shank, creamy yoghurt, saffron rice, pita bread, NUTS	
Moussaka <i>Vege</i>	\$26.50
Eggplant & potato layers, tomato sauce, bechamel, greens	

Desserts : Sticky Date s/w caramal sauce & vanilla icecream \$16 |

Pistachio pana cota \$16 | 2-3 Mixed slices served from our homemade sweets \$19

on request, GFF*; DF*; V* vegan, VEG* Vegetarian, DF* Dairy free. The kitchen environment has **gluten, milk products, peanuts, sesame & soy. Contamination is possible.*

Please inform wait staff if you have a food allergy