

DINNER

5.30pm-late

عشاء / a-SHAH / Asha'a

Hummus | \$12

Classic creamy chickpea dip served with crispy pita bread (V, VE, GF)

AIDA's Rolls | \$17

Filled with a mix of three cheeses & herbs served with tiorokaftiri dip (4 per serve) (V)

Chilli Potato | \$14

Crispy potato tossed with garlic butter, coriander and chilli (V, VE, GF, DF)

Lentil Delight | \$18

Marinated lentils, fresh cucumber, tomato, onions and parsley with a lime and garlic dressings

Downtown Eggplant Chips | \$21

With diablo sauce & sour cream

Hummus & Lamb | \$18

Silky hummus topped with tender lamb, roasted almonds, and olive oil served with crispy pita bread

Eggplant Tahini | \$20

Roasted eggplant, garlic, tomato, parsley, onion with lemon & pomegranate (V, VE, GF, DF)

Beef & Mushroom | \$24

Thinly sliced scotch fillet, with potatoes, mushrooms, onion, cherry tomato and pomegranate molasses (DF)

Philly Steak Sandwich | \$24

Grilled scotch fillet with onion, mushroom and capsicum served with fresh tomato, lettuce & chimichurri Mayonnaise

Lamb Fattah | \$26

Layers of crispy bread, chickpeas, yoghurt tahini sauce with lamb and toasted almonds on top

Prawn Fattah | \$26

Layers of crispy bread, chickpeas, yoghurt tahini sauce with prawn and toasted almonds on top

Kafta | \$24

Oven-baked kafta meatballs, onion and potato layered in a rich tomato sauce (DF)

Falafel | \$24

Golden falafel served with tahini sauce, fresh salad and pita bread (V, VE)

Baked Haloumi | \$23

Haloumi baked with feta, olives, oregano, fresh chilli, honey, and cherry tomato, served with pita (V)

Samkeh Harra | \$ 36

Grilled Barramundi fish served with chilli potatoes, salad and a chilli, lemon and coriander sauce. (GF, DF)

Fish and Chips | \$ 34

Pan fried fish served with chips, salad and tartare sauce.

*Please notify us of any dietaries prior to ordering.

V = Vegetarian VE = Vegan GF = Gluten Free DF = Dairy Free

PLATTERS

Mixed Shawarma Platter | \$26 or two \$42

Lamb & chicken shawarma, served with pickles, tabouli, chips, bread and tahini sauce

CLQ Grill Platter | \$34 or two \$54

Chicken, kafta & lamb skewers, pita bread, toum (garlic sauce), tabouli and hummus

Scotch Fillet Platter | \$42 or two \$65

Scotch Fillet served with roasted tomato, capsicum, mushroom & fresh chilli, served with crispy potatoes, chimichurri sauce and rocket salad on the side

SIDES

Chilli Oil Tomato Relish Sweet Chilli Sauce	2
Local Sourdough Gluten Free Bread Olives Pickles	4
Avocado Bacon Haloumi Crumbed Haloumi Hummus	6
Kaak Pocket Labneh Mushrooms Sujuk Mini	
Mediterranean Sausages Sweethearts Potato Gems	
Side Salad	9
Chips Small/ Large	8/ 12

SALADS

Beetroot Salad | \$16

Beetroot, rocket, pomegranate & walnuts with honey mustard dressing (V, VE, GF, DF)

Tabouli | \$24

Parsley, tomato, onion, and burghul tossed with extra virgin olive oil and lemon dressing (V, VE, DF)

Fattoush | \$24

Lettuce, tomato, cucumber, radish, capsicum, onion, and mixed leaves with a lemon and olive oil dressing, topped with crispy pita bread (V)

Shawarma Chicken or Lamb Salad | \$28

Your choice of chicken or lamb shawarma with lettuce, roasted potato, tomato, onion, chickpeas and pickles drizzled in a honey mustard dressing.

Prawn Salad | \$32

Prawn, lettuce, roasted potato, tomato, onion, chickpeas and pickles drizzled in a honey mustard dressing.

DESSERTS

Creamy Avocado | \$10

Creamy Avocado with ashta and almonds

Fruit Salad | \$12

Fruit Salad served with honey

Baklava | \$12

Traditional Lebanese layered pastry filled with nuts and honey syrup. (V)

SHAWARMA BAR | \$24

The CLQ Shawarma Bar serves the classics you love.

Plated on soft pita with chips and full of authentic Lebanese flavour.

GF available on request.

1. Chicken Shawarma, garlic sauce, pickles, tabouli
2. Lamb Shawarma, tomato, onion, parsley, pickles, tahini sauce
3. Kafta, tomato, pickles, onion, parsley, hummus, tahini sauce
4. Cauliflower with tahini sauce, pickles, tabouli, parsley (V)
5. Chicken Tawook, honey coleslaw, Lebanese tomato sauce