

Mezze

A selection of small dishes served to accompany drinks as a course or as appetizers before the main dish

Hummus Chickpeas blended with tahini, garlic, lemon and olive oil	●	9.5
Baba Ghanoush Eggplant blended with tahini, garlic, olive oil and lemon	●	9.5
Yoghurt and Cucumber Dip Naturally thickened yoghurt with cucumber, garlic and mint, topped with olive oil	▲	8.5
Leyalina Appetiser Tray Combination of three dips served with pita bread		21
Labnah House made thick yoghurt topped with olive oil and oregano	▲	9.5
Shanklish House made spicy cheese covered in oregano, mint and olive oil	▲	9.5
Dukkah Traditional Egyptian ground roast nuts and herbs, accompanied with a herb infused olive oil	●	6
Chicken Wings Tender grilled chicken wings served on a bed of rocket served with house made aioli		12
Hawawshy "Araies" Minced lamb seasoned with onion and spices, baked in pita bread		14.5
Falafel Lightly fried chickpea patties seasoned with coriander and a special blend of Leyalina spices, served with hummus dip, pita bread and pickled vegetables	●	12
Grilled Haloumi Delicious house made Haloumi cheese served with rocket and tomatoes	▲	9.5
Betengan Roasted eggplant, marinated with lemon and garlic served with rocket	●	9.5
Arnabeet Seasoned cauliflower fried and served with tahini	●	9.5

Salads

Tabouleh A traditional Lebanese salad made up of finely chopped parsley, tomato, mint, spring onion and cracked wheat, finished with a lemon and olive oil dressing	●	12
Fattoush Lettuce, tomatoes, shallots, radish, parsley and crispy pita bread tossed with a pomegranate molasses, sumac, garlic and olive oil	●	12
Garden Salad Mixed lettuce with tomato, cucumber, onion and balsamic vinaigrette	●	9
Warm Chicken Salad Grilled chicken served on a bed of mixed salad with a pomegranate and sumac dressing		17
Lamb Salad Grilled lamb served on a bed of mixed salad and couscous topped with a yoghurt and cucumber dressing		19
Calamari Salad Grilled calamari served on a bed of mixed salad and olives with balsamic dressing		19

Sides

Leyalina roz Basmati rice, mince meat, mix spice and nuts		10
White Rice		5
Hot chips	●	6

From the Grill

Leyalina Skewers

Three skewers chargrilled to perfection served with salad, tahini and your choice of rice or chips

Lamb Shish Kebab	28	Chicken Shish Tawouk	26
Kofta	25	Mixed Grill	27

Leyalina Charcoal Grill For Two

Two lamb shish kebab skewers, two koftas, two chicken wings, two shish tawouk skewers and one quail, served on leyalina's special tabletop grill, accompanied by rice or chips, salad, house made aioli and tihini

62

Grilled Chicken Thigh Fillets

Marinated in our special garlic and herb sauce, served with chips, salad and house made aioli

25

Charcoal Grilled Quail

Two marinated grilled quails, served with chips and salad

26

Molokheya and Chicken

Considered to be one of Egypt's national dishes, a full bodied soup of finely chopped jute leaves and garlic served with white rice and grilled chicken thigh fillets

27

From the Sea

Creamy Garlic Prawns

Sautéed prawns with a lemon, garlic & cream sauce, served with sayadia rice and salad

31

Grilled King Prawns

King prawn cutlets with a cumin and lemon rub grilled to perfection, served with sayadia rice, salad and tahini

32

Samaka Harrah

Barramundi fillet served with a traditional spicy tahini and coriander sauce, served with sayadia rice and topped with nuts

28

Samak Mashwi

Grilled whole fish marinated with traditional Middle Eastern spices, stuffed with celery, carrot and onion, served with sayadia rice

31

Tagine

A historically North African Berber dish that is named after the earthenware pot in which it is cooked. Similar to a slow cooker, tagines encapsulate the flavours of all the ingredients in the dish.

Béchamel Tagine		22
Baked penne in a Béchamel and bolognese sauce		
Moussaka Tagine		22
Eggplant baked with minced beef and tomatoes, served with rice		
Okra Tagine	✳	22
Okra baked with lamb pieces and tomatoes, served with rice		
Vine Leaves Tagine		24
Seasoned rice and lamb mince wrapped in vine leaves and simmered in a rich meat stock		
Roz Moammar Tagine		22
Creamy rice baked with beef pieces		
Sayadia Tagine		28
Your choice of barramundi fillet or king prawns, baked in a tomato, capsicum and onion sauce, served with sayadia rice		
Calamari Tagine		26
Calamari baked with tomato, onion, capsicum and coriander, served with couscous		

Vegetarian ▲

Koshari	●	18
The Egyptian classic. Lentils mixed with rice and macaroni, topped with chickpeas, fried onions and a tomato & garlic sauce.		
Foul Medammas	●	12
Fava beans seasoned with cumin, lemon, olive oil and tahini, served with pita bread and pickled vegetables		
Stuffed Vegetables	●	22
Peppers and tomatoes stuffed with rice, onion and herbs		
Grilled vegetables	●	18
A mix of grilled vegetables, seasoned with herbs and a lemon dressing, served with rice		
Yellow lentil soup	●	9
Served with crispy pita bread		

For the Kids

Chicken Nuggets & Chips Six chicken breast nuggets served with golden brown chips	12
Crumbed Calamari & Chips Fresh fried calamari rings served with golden brown chips	12
Chicken & Chips One shish tawouk skewer served with golden brown chips	12
Kofta & Chips Kofta skewers served with golden brown chips	12
Penne Napoli Penne cooked in our flavoursome tomatoes, basil, garlic and onion sauce	● 12
Penne Bolognese Penne cooked in our bolognese sauce	12

Dessert

Basboussa Baked semolina topped with crushed hazelnut and syrup, served with fresh cream	▲	9
Baklawa An assortment of traditional sweet pastries filled with chopped nuts	▲	9
Roz Bel Laban Egyptian rice pudding topped with ice cream and nuts	▲	9
Om Ali Tagine A famous and traditional Egyptian dessert made of puff pastry with crushed nuts and milk, served up in a tagine	▲ ●	9
Baklawa Ice Cream Ice cream with sweet rose water syrup, drizzled with crushed nuts and baklawa	▲	11
Konafa Angel hair pastry soaked in a sweet syrup, filled with our house made cream and served with berry coulis	▲	11

Banquet 1
\$43
per person

minimum 2 people

First Course

Dukkah served with bread and dipping olive oil

Second Course

Hummus and Fattoush

Third Course

Mix of Lamb Shish Kebab, Kofta
and Shish tawouk

Served with rice and salad

Fourth Course

Desert choice of Om Ali Tagine or Baklawa

Banquet 2
\$48
per person

minimum 2 people

First Course

Dukkah served with bread and dipping olive oil

Second Course

Hummus and Fattoush

Third Course

Creamy garlic prawns and samaka harrah

Served with sayadia rice and salad

Fourth Course

Desert choice of Om Ali Tagine or Baklawa

Banquet 3
\$47
per person

minimum 5 people

First Course

Dukkah served with bread and dipping olive oil

Second Course

Hummus, Yoghurt and Cucumber Dip,
and Fattoush

Third Course

Mix of lamb shish kebab, kofta, shish tawouk,
grilled, chicken wings and half quail per person

Served with rice and salad

Fourth Course

Desert choice of Om Ali Tagine or Baklawa

Banquet 4
\$65
per person

minimum 5 people

First Course

Dukkah served with bread and dipping olive oil

Second Course

Hummus, Yoghurt and Cucumber Dip,
and Fattoush

Third Course

Mix of Lamb Shish Kebab, Kofta and
Shish tawouk

Creamy garlic prawns and samaka harrah

Served with sayadia rice and salad

Fourth Course

Desert choice of Om Ali Tagine or Baklawa

Tea, Coffee or Karkadeh (Hibiscus)

Sparkling



Coldstone Sparkling Pinot Noir Chardonnay	<i>King Valley Vic</i>	9	32
Light stone fruits, apples & pears & fragrant nose, gently sweet & crisp apples & pears on the palate			
Ruggeri 'Argeo' Prosecco DOC	<i>Veneto Italy</i>		40
Light stone fruits, apples & pears & fragrant nose, gently sweet & crisp apples & pears on the palate			

White

House White	<i>Sth Eastern Australia</i>	8	30
Gapsted Riesling	<i>King Valley Vic</i>		35
Fresh cut nectarine & lavender on the nose, citrus & minerals on the dry palate			
Montevecchio Moscato	<i>Heathcote Vic</i>	9.5	36
Lightly spritzed Moscato that's bursting with sweet, fruit flavours and has a refreshing finish			
Mount Vernon Sauvignon Blanc	<i>Marlborough NZ</i>		39
Tropical, passionfruit & citrus flavours. Full with great length & succulent mouth-feel balanced with fresh acidity			
Bellvale Pinot Grigio	<i>Gippsland Vic</i>		36
Fresh fruit aromas of juicy pear & subtle tropical fruit, spice while the finish & is crisp & clean			
Xanadu 'DJL' Chardonnay	<i>Margaret River WA</i>		40
Melon & mineral soil influences blending with soft fermentation & French oak characters			

Rosé

Torzi Matthews 'Vigna Cantina' Rosé	<i>Barossa Valley SA</i>		36
Dry style with a savoury tang. Lovely pristine juicy fruit centre, subtle herbal spices & fine line of tannin & texture			

Red



House Red	<i>Sth Eastern Australia</i>	8	30
San Pietro Pinot Noir	<i>Mornington Peninsula Vic</i>		38
Lively & bright with a seductive aroma leading to strong spicy overtones of red fruits			
Mitolo 'Jester' Cabernet Sauvignon	<i>McLaren Vale SA</i>		39
Fresh cassis, violet with typical tobacco leaf, bright flavours of red cherry, cassis savoury dark chocolate			
Hidden Story Merlot	<i>King Valley Vic</i>		32
Rich, mouth filling, well balanced & complete. It finishes long, with a final grip of fine tannins & spicy fruit flavours			
Cooper Burns 'Mason' Shiraz Shiraz	<i>Barossa Valley SA</i>	9.5	35
Ripe plum, dark chocolate, liquorice & a hint of raisins, ripe rich flavour of dark plum, chocolate, liquorice & spice			

Beer

Local

VB	6
Carlton Draught	6
Crown	7
Pure Blonde	7

International

Peroni	9
Stella	9
Corona	9
Heineken	9

Spirits

Basic spirits

Johnnie Walker Red
Smirnoff
Jack Daniels
Jim Beam
Canadian Club
Tanqueray
Bacardi
Jose Cuervo
Kahlua
Frangelico

9.5

Premium

Johnnie Walker Black
Chivas Regal
Belvedere
Hennessy VSOP

11.5

Cold Drinks

Coke/Coke Zero	3.8	Fresh Juice	6
Fanta	3.8	Egyptian Mango juice	6
Lemonade	3.8	Egyptian Guava juice	6
Mineral Water	4	House made Tamr Hindi	6
Soda Water	4	Fresh Lemonade w/mint	6
Red Bull	6	Hibiscus & Elderflower	6

Hot Drinks

Short black (Espresso)	4	Turkish coffee	5
Long black	4	Small teapot w/optional mint	4
Cappuccino	4.5	Large teapot w/optional mint	8
Cafe' Latte	4.5	Green tea	4
Flat White	4.5	Karkadeh "Hibiscus"	5
Mocha	4.5	Sahlab with nuts	7
Chai Latte	5		
Hot Chocolate	6	Soy Milk	(extra) 0.5

Shisha

Al Fakher Molasses Flavour	Original Flavour	Tobacco Free
Two Apples	30	20
Apple + Mint	30	20
Apple + Grape	30	20
Apple + Grape + Mint	30	20
Grape	30	20
Grape + Mint	30	20
Mint	30	20
Rose	30	-
Gum	30	-
Strawberry	30	20
Cherry	30	-
Orange	30	-
Peach	30	20
Watermelon	30	20
Any Mix of the above	30	20

Ask us about additional flavours.

Fresh Head

Apple	5
Orange	5
Pineapple	20