

ME

ZB

AH

RESTAURANT MENU

BREAKFAST

7:00am - 11:30am

TOAST "ORGANIC" 5.5

w/ house-made jams, honey, peanut butter or vegemite

Choice of:

- Turkish
- White sourdough
- Grain sourdough
- Fruit loaf

Gluten free available for extra 2

BIG BREAKFAST BOARD

Choice of eggs w/ bacon, chorizo, roast tomato, mushroom & spinach

18.9

VEGGIE BREAKFAST BOARD

Choice of eggs w/ avocado, roast tomato, spinach, baked ricotta & mushroom

18.9

EGGS ON TOAST 10.9

Fried, poached or scrambled on toast

SIDES

- fresh tomato | roast tomato | spinach 3.5ea
baked ricotta | mushroom | feta 3.8ea
haloumi | avocado | bacon | chorizo 4ea

Hollandaise 3

Smoked salmon 5.5

AVOCADO SMASH 14.5

Smashed avocado, baked ricotta, fresh tomato, olive oil on olive & rosemary sourdough

MEZBAH BENNY 18.9

Two poached eggs w/ your choice of ham or bacon on Turkish toast topped w/ hollandaise
Smoked salmon extra 1.5

BACON & EGG ROLL 10.5

Bacon, fried egg & bbq chutney on a brioche bun
- add cheese 2

FRENCH TOAST 17.9

Brioche, maple syrup, whipped cream & glazed baby Turkish figs
- add bacon 3.8

BLAT 13.9

Bacon, lettuce, avocado, tomato & mayonnaise on Turkish bread
- add fried egg 2.5

MEZBAH GRANOLA sml 8.9 reg 14.9

Home-made toasted granola, natural yoghurt & stewed rhubarb

BANANA PORRIDGE sml 8.9 reg 14.9

Rolled oats & whole pearl barley porridge w/ banana, brown sugar or honey

LUNCH & DINNER

BURGERS, WRAPS & SANDWICHES

11:30am - 3:00pm & 5:00pm - 9:30pm

TO SHARE

EXTRA BREAD

2.5

HUMMUS

Rustic style chickpea & tahini dip w/ bread

7

TZATZIKI

Yoghurt & cucumber dip w/ bread

7

OLIVES

Chermoula marinated olives w/ bread

7

DIPS & OLIVES

Hummus, tzatziki & olives w/ bread

16

HALOUMI 4pc

Grilled Cypriot haloumi w/ lemon

10.9

FALAFEL FRITTER 4pc

Chickpea, sweet potato & falafel fritter w/ tahini sauce

10.9

MEATBALLS

Mediterranean style meatballs w/ tomato sauce

14

CALAMARI

Spice fried calamari w/ aioli

17.5

HARISSA GARLIC PRAWNS

Harissa & garlic sautéed prawns

18.5

CHICKEN BURGER

18

Grilled chicken breast, rocket, tomato & harissa mayonnaise on brioche bun w/ chips

CHEESE BURGER

18.5

Grilled beef, tomato, lettuce, onions, cheese, pickles & tomato sauce on brioche bun w/ chips

VEGGIE BURGER

17.5

Chickpea, sweet potato & falafel fritter, avocado, tomato & tzatiki on brioche bun w/ chips

HALOUMI WRAP

17

Baby spinach, roast tomato, aioli & fresh mint on Lebanese bread w/ chips

BLAT

16.9

Bacon, lettuce, avocado, tomato & mayonnaise on Turkish bread w/ chips - add fried egg 2.5

MEATBALL SUB

17.5

w/ homemade tomato sauce, mustard & cheese baguette w/ chips

SOUP OF THE DAY

served w/ bread

Cup 5.5

Bowl 10.5

MEZ

COCKTAILS

Blueberry mojito	16
Passionfruit caprioska	16
Blue summer	16
Turkish delight martini	16
Bloody mary	12

ALCOHOL

SANGRIA

GLASS 10

1L JUG 32

APERITIFS

MEZBAH SPRITZ	12
<i>Prosecco, Aperol & rose syrup</i>	

MIMOSA	9
<i>Sparkling wine & orange juice</i>	
<i>Campari</i>	8
<i>Aperol</i>	8
<i>Cinzano Extra Dry</i>	7
<i>Cinzano Rosso</i>	7
<i>Cinzano Bianco</i>	7
<i>Ouzo</i>	8

BEER/CIDER

ON TAP	glass/jug
<i>Coopers Pale Ale</i>	7/20
<i>Coopers Lager</i>	7/20
<i>Thatchers Apple Cider</i>	7/20

BOTTLED	
<i>Peroni Red (ITA)</i>	8
<i>Heineken (HOL)</i>	8
<i>Hoöten Premium Dutch Lager (HOL)</i>	8
<i>Corona Extra (MEX)</i>	8
<i>Pure Blonde (AUS)</i>	7
<i>Coopers Light (AUS)</i>	6

CIDER	
<i>Hillbilly Apple Cider (AUS)</i>	7.5
<i>Hillbilly Pear Cider (AUS)</i>	7.5

WINE

SPARKLING	
<i>House Sparkling</i>	7/30
<i>Val d'Oca Prosecco, Veneto Italy</i>	10/44

WHITE	
<i>House White</i>	7/30
<i>Spy Valley Satellite Sauvignon Blanc, Marlborough NZ</i>	9/42
<i>Juniper Crossing Chardonnay, Margaret River WA</i>	9/42
<i>See Saw Pinot Gris, Orange NSW</i>	9/42

ROSÉ	
<i>Chain of Ponds Novello Rose, Adelaide Hills SA</i>	9/42

RED	
<i>House Red</i>	7/30
<i>Delatite Higher Ground Pinot Noir, Mansfield VIC</i>	9/42
<i>Mitchelton The Bend Cabernet Merlot, Goulburn Valley VIC</i>	9/42
<i>Kilikanoon Cabernet Sauvignon, Clare Valley SA</i>	9/42
<i>Schild Estate "Ben" Shiraz, Barossa Valley SA</i>	59

SPIRITS

STANDARD	8	PREMIUM	10
<i>Vodka O</i>		<i>Absolut Vodka</i>	
<i>Gordon's Gin</i>		<i>Bombay Sapphire Gin</i>	
<i>Jose Cuervo Especial</i>		<i>1800 Silver Tequila</i>	
<i>Bundaberg</i>		<i>Jack Daniel's</i>	
<i>Bacardi Rum</i>		<i>Maker's Mark</i>	
<i>Sailor Jerry Spiced Rum</i>		<i>Johnnie Walker Black</i>	
<i>Canadian Club</i>		<i>Chivas Regal 12yo</i>	
<i>Jim Beam Bourbon</i>			
<i>Jameson Irish Whiskey</i>			
<i>Johnnie Walker Red</i>			

DELUXE

<i>Grey Goose Vodka</i>	12
<i>Hendrick's Gin</i>	12
<i>The Kraken Black Spiced Rum</i>	12
<i>Glennfiddich Scotch Whisky 12yo</i>	12
<i>Lagavulin Scotch Whisky 16yo</i>	14

LIQUEUR

	9
<i>Baileys</i>	
<i>Kahlua</i>	
<i>Frangelico</i>	
<i>Southern Comfort</i>	
<i>Midori Melon</i>	
<i>Midori Rubis Strawberry</i>	
<i>Chambord</i>	
<i>Jägermeister</i>	
<i>Cointreau</i>	
<i>Galliano White / Vanilla / Black</i>	

SALADS

KALE 15.5
w/ Chickpeas, fire roasted eggplant, fresh oregano, shallots, roast tomato, w/ lemon-garlic & olive oil dressing

CHAR-GRILLED VEGETABLES 15.5
w/ Couscous, marinated feta & pomegranate dressing

QUINOA 16.9
w/ Barley, lentils, pumpkin seeds, almonds, currants, red onions, parsley, coriander, pomegranate & capers w/ cumin-yogurt

GRAINY FATTOUSH 15.5
Phoenician bread garden & herb salad w/ chickpeas, almonds, sumac, lemon & garlic dressing

- add chicken 4.5

- add beef 5.5

KIDS

FISH & CHIPS 8

SPAGHETTI & MEATBALLS 8

MEZBAH FAVORITES

PASTA OF THE DAY 16.9
See daily specials served w/ salad

MEZBAH BOARD 18.9
Grilled chicken & beef served w/ bread, chips, hummus & salad

STEAK 23.9
250g premium scotch fillet steak w/ parsley & caper butter, chips & salad

FISH & CHIPS 17.9
Tempura flathead fillets w/ chips, salad & tartare sauce

SIDES

MEZBAH CHIPS sml 3.9 reg 7.5
w/ Aioli
-add 3 cheese mix 2.5

SWEET POTATO WEDGES sml 4.5 reg 8.9
w/ Sweet chilli & sour cream

EXTRA BREAD 2.5

DESSERT

BAKLAVA W/ NUTELLA 6.5

BAKLAVA W/ VANILLA ICE CREAM 6.5

CHOCOLATE & ALMOND HALAWA 4.5

More sweets available from window display

GROUPS OF 12 OR MORE?

6 Courses Shared Menu 25PP

10 Courses Shared Menu 40PP

(please ask your waitperson)

Catering Available

BAH

BEVERAGES

COFFEE & TEA

TURKISH COFFEE 4.5

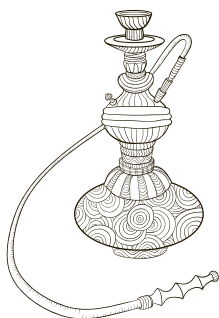
Espresso (short black)		3
	Cup	Mug
All other espresso coffees	3.8	4.3
Double shot Soy Decaf		0.5
Hot chocolate		4.5
Mocha		4.5
Chai latte	4	4.5
Hot Sahleb		4.5

SPECIALTY TEA

Moroccan mint tea		4.5
Kazbah love (hibiscus, rose & cinnamon)		
Chahi (Yemeni sweet milky tea)		

TEA

English breakfast	Turkish apple	4
Earl grey	Green sencha	
Darjeeling	Lemongrass & ginger	
Chamomile	Lemon, mint gunpowder	
Peppermint		



SHISHA

AT MEZBAH CENTRAL ONLY

APPLE | GRAPE
LEMON | MINT

STRAWBERRY | WATERMELON

MIXED FRUIT SHISHA

All Flavours are 35

Apple or orange fresh head (extra 5)

COLD

ICED

Coffee or chocolate	7.5
Moroccan mint tea	5
Turkish apple cinnamon tea	5
Lemon tea	5

SMOOTHIES

Banana, strawberry or mixed berry	7.5
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FRAPPÉS

Coffee & chocolate	7.5
Mixed berry	
Lemon & rose	
Raspberry, mint & pineapple	

MILKSHAKES

Chocolate, caramel or vanilla	7.5
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SOFT DRINKS

Coke, Coke Zero, Lift, Sprite, ginger ale, soda water, tonic water	4
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JUICES

Orange 'organic'	5
Cloudy apple	
Pineapple	
Cranberry	
Fresh pink lemonade	
Orange, apple & ginger	
Apple, mandarin & passionfruit	

WATER [500ml]

Lauretana sparkling mineral water	4.5
Lauretana still mineral water	



Mezbah Restaurants



kazbahgroup



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