

Dinner Menu available from 5pm

STARTERS

- Garlic or Herb Bread** ~vegetarian 4.00
Fresh avocado, bacon & swiss cheese toasted on continental bread
- Najjars Original ABC Sandwich** 6.90
Fresh avocado, bacon & swiss cheese toasted on continental bread
- Soup of the day** 7.90
Served with continental bread
- Fries** ~vegetarian 7.90
Served with tomato sauce
- Bruschetta Traditional** ~vegetarian 7.90
Served with fresh tomato, basil & bocconcini cheese
- Seasoned Wedges** (extra sauces 2.00) ~vegetarian 8.90
Served with sour cream & sweet chilli sauce
- Grilled Haloumi** ~vegetarian 10.90
Served with phoenician bread & black olives
- Gourmet Dip Platter** (extra bread 2.00) 12.90
A selection of middle eastern dips, served with phoenician bread
- Nachos** ~gluten free/vegetarian 13.90
Layers of corn chips with cheese, spicy salsa, sour cream & guacamole
- Oysters Natural** ~gluten free 13.90/19.90
Served with lemon wedges
- Oysters Kilpatrick** 14.90/20.90
Served with bacon in traditional kilpatrick sauce

SALAD

- Greek Salad** ~gluten free/vegetarian 10.90
Fetta cheese, olives, cucumber, tomato, onion with a lemon & olive oil dressing
- Caesar Salad** 16.90 add chicken 19.90
Cos lettuce, bacon, parmesan cheese, anchovies, egg, crouton, with traditional caesar sauce
- Warm Chicken Salad Basket** 19.90
Chargrilled marinated chicken fillets, served with tomato, capsicum, cucumber, spanish onion & salad greens, topped with honey mustard sauce & caramelized balsamic in a pitta bread basket

PASTA

Gluten free pasta available 2.00 extra

- Penne Pollo** 19.90
Chicken pieces, broccoli, mushrooms & garlic in a rose sauce
- Penne Zucca** ~vegetarian 19.90
Roast pumpkin, mushrooms, semi dried tomatoes & baby spinach in a rose sauce
- Spaghetti Bolognese** 19.90
Traditional beef in napolitana sauce
- Tortellini Alla Panna** 21.90
Pan fried ham & mushrooms in a cream sauce
- Spaghetti Marinara** 23.90
Pan fried prawns & calamari with garlic, chilli & fresh tomato in a light olive oil sauce

RISOTTO

- Risotto Gallina** ~gluten free 19.90
Pan fried bacon, oven baked chicken, baby spinach with parmesan cheese & cracked pepper in a cream sauce
- Risotto Zucca** ~gluten free/vegetarian 19.90
Roast pumpkin, mushrooms, semi dried tomatoes & baby spinach in a rosé sauce
- Risotto Italiana** ~gluten free 19.90
Prosciutto, asparagus & mushrooms in a cream white wine sauce

PIZZA

- Margarita** ~vegetarian 10.90/15.90
Tomato base, mozzarella cheese, fresh tomato, garlic & herbs
- Vegetarian** ~vegetarian 12.90/17.90
Tomato base, mozzarella cheese, semi dried tomatoes, roast capsicum, onion, mushrooms, olives, garlic & oregano
- Ham & Pineapple** 12.90/17.90
Tomato base, mozzarella cheese, ham, pineapple
- Middle Eastern** ~vegetarian 13.90/18.90
Light tomato base, fresh tomato, zaatar (herbs) & feta cheese
- Lamb Yiros** 15.90/20.90
Marinated lamb pieces, with tomato, lettuce & onion topped with garlic yoghurt sauce
- Barbecue Chicken** 14.90/19.90
Barbecue sauce base, mozzarella cheese roast chicken, caramelized onion & oregano
- Chefs Special** 15.90/20.90
Tomato base, mozzarella cheese ham, salami, onion, capsicum, mushroom, olives, pineapple, garlic & oregano, (anchovies optional)

No half pizzas for 9"/ Half pizza only for 12" will incur a \$2.00 extra surcharge

Gluten free pizza base available for 9" only, \$4.50 extra

All take away boxes from eat in pizza will incur a \$1.00 surcharge/Extras charged accordingly

LEBANESE

- Falafel Plate** ~vegetarian 16.90
Vegetarian bean patties, served with baba ghanouj, tabouli, hommous, cucumber yoghurt, salad greens & phoenician bread
- Looby Bzayt** ~vegetarian 16.90
Sautéed green beans, mixed through garlic & onion, in a tomato salsa, served with basmati noodle rice
- Msaq'aa** ~vegetarian 18.90
Sautéed eggplant, cauliflower, onion, capsicum with chickpeas in a rich tomato salsa, served with basmati noodle rice
- Sharwarma Ghannam** – Open lamb Yiros 19.90
Marinated lamb pieces, served on Phoenician bread with tomato, lettuce, onion & cucumber garlic yoghurt sauce
- Vegetarian Platter for 1** ~vegetarian 20.00
Falafels, shangleesh, looby, tabouli, hommous, labne, zaatar, fattoush salad & phoenician bread
- Cinnamon Chicken & rice** 20.90
Braised chicken pieces, seasoned with cinnamon, served on a bed of basmati noodle rice, topped with pan fried walnuts & almonds
- Yakhnit Baamieh** 20.90
Sautéed beef pieces, with garlic, onion & okra in tomato salsa, served with basmati noodle rice
- Lamb Shookaf** 22.90
Skewers of marinated lamb, with onion & capsicum, served with basmati rice, fattoush salad and cucumber yoghurt sauce
- Lebanese Platter** For 1 ~ 26.00/ For 2 ~ 50.00
Beef kafta, falafel, harissa chicken, shangleesh, looby, hommous, labne, tabouli, zaatar, fattoush salad & phoenician bread
- Mediterranean Platter** For 2 ~ 65.00
Char grilled kafta, harissa chicken fillets, herbed calamari, garlic prawns, gourmet dips, sautéed mushrooms, olives, roast capsicum, herbed feta, semi dried tomatoes, steamed rice, fattoush salad & phoenician bread

CHICKEN

- Pollo Parmigiana** 20.90
Chargrilled chicken breast fillet, topped with napolitana sauce & cheese, served with fries & salad greens
- Chicken Champagne** ~gluten free 22.90
Char grilled chicken breast, served with potato mash & seasonal vegetables, topped with a creamy champagne sauce
- Najjars Chicken** ~gluten free 23.90
Char grilled breast fillet – Kiev cut, filled with prosciutto, brie & basil, served with sweet potato mash & seasonal vegetables, topped with sage butter sauce

SEAFOOD

- Salt & Pepper Calamari** 20.90
Served with fries, salad greens & lemon aioli
- Fish of the day** POA
Ask about our daily special
- Seafood Plate** 24.90
Salt & pepper calamari, battered fish & crumbed prawns, served with fries, salad & tartare sauce-

MEAT

- Lamb Shanks** 21.90
Slow baked, served with potato mash & red wine rosemary gravy sauce
- Veal Saltimbocca** 22.90
Pan fried veal, topped with prosciutto, swiss cheese & olives in a napolitana sauce, served with potato mash & seasonal vegetables
- Veal Pescatore** 25.90
Pan fried veal, topped with prawns & calamari in a cream sauce, served with fries & salad
- MSA Scotch Fillet** 28.90
Char grilled 300gm fillet, served with sweet potato mash & seasonal vegetables, topped with mushroom sauce

DESSERTS

- Churros** 9.00
Spanish style donuts, topped with cinnamon sugar, served with chocolate dipping sauce
- Dark Chocolate Pudding** 9.50
Topped with chocolate sauce & fresh cream
- Sticky Date Pudding** 9.50
Topped with butterscotch sauce & fresh cream

An extensive dessert selection is available in the front display units