



www.themiddlefeast.com.au

Please inform staff of any dietary requirements or restrictions

Groups of 15+ ppl must order from banquet

10% surcharge applies on public holidays

We are BYO only

Corkage at \$4 pp

Cakeage at \$2 pp

All card payments incur 1.4% surcharge

Strictly no split bills



The Middle Feast



@themiddlefeast_



info@themiddlefeast.com.au

SHISHA

PRICE LIST

\$45 | Standard Head
(2 flavours only)

\$45 | Apple Head

\$52 | Grapefruit Head

\$59 | Pineapple Head

POPULAR MIXES

- 1 | Blue Dream** | *Blueberry, Kiwi, Mint*
- 2 | Oasis Sunset** | *Orange, Peach, Mint*
- 3 | Blue Haze** | *Blueberry, Grape, Mint*
- 4 | Arabian Kush** | *Watermelon, Grape, Mint*

Ask Staff For "The Middle Feast" Special

STANDARD FLAVOURS

All Fakher Flavours



BLUEBERRY



**ORANGE &
MINT**



MINT



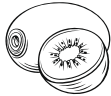
APPLE



PEACH



LEMON



KIWI



WATERMELON



GRAPE



GUM MINT

ADALYA & STARBUZZ PREMIUM FLAVOURS

(Add \$10 per head)



LADY KILLER



LOVE 66



BLUE MIST

DRINKS & DESSERTS

Available All Day

COFFEE

Cappuccino / Latte / Flat White / Chai
Latte - S 4.5 / L 5.5

Alternate milks include Bonsoy or MilkLab
almond - 1

Piccolo Latte / Espresso / Long Black /
Macchiato - 3.5

Belgian Hot Chocolate - 5.5

T2 Tea (teapot) - S 6 / L 10

Irish Breakfast / Earl Grey / Chamomile / Chai /
Chinese Green Tea / Just Peppermint

Iced Coffee - 10 / Iced Mocha - 11 / Iced
Chocolate - 11

Blended w vanilla ice cream and served w
Belgian chocolate, chocolate flakes & wafers

Affogato - 9

2 Espresso, 2 Vanilla ice-cream, waffle crumbs,
chocolate flakes & chocolate wafers

Arabic Coffee/Kahwa - S 7 / L 14

Cardamom (Haal) option available

SOFT DRINKS

Coke, Coke Zero, Fanta, Sprite, Lift
Bottle - 5 / Jug - 13

Spring Water - 3.5 / San Pellegrino - 4

JUICES & MOCKTAILS

Fresh Squeezed Juices (500ml) - 9.5

Orange, pineapple, apple, watermelon

Pina Colada - 14

Coconut syrup and fresh pineapples blended
with ice and pineapple juice

Pink Lady - 14

Medley of lime, strawberries, mint,
berries, pomegranate pearls with pome
grenadine and lime soda water

Mango Passionate - 14

Crushed ice with fresh mango, passionfruit
pulp in lemon, mint and ice

Forest Berry Smoothie - 14

Mixed berries blended with ice cream, milk
and strawberry fruit purée

Mango Magic - 13

Mangos blended with ice and mango nectar

Watermelon Mojito - 13

Fresh watermelon, mint, mojito syrup and lime
soda water

Lychee and Raspberry - 13

Muddled Lychees, mint and raspberry, lemon
served on lime soda water and ice

Energy Boost - 15

Red Bull blended with pomegranate grenadine,
lemon juice and mint



DRINKS & DESSERTS

Available All Day

JUICES & MOCKTAILS

Blue Heaven - 13

Muddled lime and mint, blueberry myrtle and blueberries, mixed with lime soda over ice

Lemon Lime & Bitters - 12

Served with lemonade, lemon and mint

Peach & Lemon Ice Tea - 12

Served with lime, mint, lime soda and ice

Lemon and Mint Crush - 12

Fresh lemon juice, crushed mint and ice

ICE CREAM

Serendipity Super Premium Ice Cream

(Please ask staff/see display for available flavours)

One Scoop - 5

Two Scoops - 8

Three Scoops - 12



ICE CREAM BOWLS

Monte Carlo - 19

Boysenberry and vanilla icecream, strawberries, blueberries, cherries, fresh whipped cream, forest berry compote, chocolate & toasted coconut flakes

Africa Wild - 19

Toffee peanut crunch ice cream, vanilla ice cream, waffle bites, chocolate honeycomb, crushed nuts, whipped cream, toasted coconut & premium caramel sauce

Super Fudge Brownie - 19

Super fudge brownie ice cream, vanilla ice cream, brownie bites, whipped cream, choc fudge sauce & malt choc balls

JUST FOR KIDS 10 and under

Belgian Waffles - 9

Mini waffles, strawberries & nutella

Mini Churros - 9

Mini churros, strawberries & nutella

Mini Oreo Shake - 5

Ice cream blended with Oreos & wafers

Sundae - 10

2 Scoops vanilla ice cream, chocolate sauce, brownie bites, M&M's & a mini cone

CLASSIC SHAKES

CLASSIC SHAKES - 8

Vanilla, chocolate, strawberry, caramel, hazelnut

DRINKS & DESSERTS

Available All Day

CAKES & DESSERTS

Knafeh - 15

Our secret recipe of baked creamy semolina and milk, laced with cheese and topped with a toasted crumble

Choc Lava Cake - 17

Chocolate fondant, oozing with warm chocolate sauce, served with Belgian chocolate, vanilla icecream and strawberries

New York Baked Blueberry Cheesecake - 14

Super smooth baked vanilla cheesecake on a biscuit crumb base s/w premium white chocolate sauce & vanilla ice cream

Texas Chocolate Mud Cake - 14

Decadent, rich moist and sticky, glazed with choc fudge s/w warm Belgian choc sauce & vanilla ice cream

Brownie - 15

House baked crisp crackly top and molten fudge centre, chocolate brownie, Belgian choc sauce & vanilla bean ice cream

Nutella Pizza - S 15 / L 21

Oven-baked pizza, spread with Nutella, strawberries and fresh cream

Spanish Churros - 19

Served with strawberries, marshmallows & Belgian chocolate fondue

Belgian Waffles - 17

Toasted Belgian waffles, vanilla bean ice cream, strawberries, assorted chocolate & Belgian chocolate fondue.

FRUIT & NUTS

Premium Nut Mix - 6

Roasted & salted cashews, almonds & pistachios

Veg Mezze - 19

Fresh finger-sized veggies served with hummus & nuts

Fruit Platter - 19

Seasonal fruits w/ fresh cream, nuts & berry compote



BREAKFAST

Available 10am - 3pm Tuesday - Sunday

Sourdough Toast or Fresh Baked Bread - 5

Add Egg - 3

With your choice of butter, strawberry jam, apricot jam, Nutella, peanut butter, honey or Biscoff spread

Pides

Feta and spinach 13 | Sujuk, egg & cheese 15 | Lamb and cheese 17 | Chicken, mushroom & cheese 16

Foul Medames - 15

(Egyptian Fava Beans)

Hearty, creamy fava beans, lemon, garlic & cumin. Garnished with parsley, tomato & olive oil. Served with Lebanese bread, fresh tomatoes, onion and pickles

Zaatar With Labne - 12 /

Zaatar With Cheese - 14

Three freshly baked mini breads with our homemade zaatar mix, cucumber, tomato wedges & labne

Labne & Veg - 17

Sourdough spread with fresh Lebanese yogurt, topped with sliced cucumber, olives, cherry tomatoes, mint and pomegranate pearls. Drizzled with zaatar and olive oil

Chilli Trouble Mushroom - 21

Scrambled eggs, garlic & chilli marinated field mushrooms, red sorrel, grilled cherry tomatoes on buttered sourdough

Big Brekky Bun - 12

Beef rashers, Angus beef patty, cheese, fried egg, smokey BBQ sauce & chips

Smashed Avo - 17

Add Egg - 3 Add Salmon - 6

Avocado smashed with zaatar, soft Greek feta, pickled onions, capers, dill, candied walnuts & micro-herbs served on toasted sourdough

The Feast Stack - 21

2 eggs styled your way, avocado smashed on toasted sourdough, grilled halloumi, sautéed mushrooms, grilled tomatoes, wilted spinach, hollandaise & hash brown

Shakshuka - 21

Sujuk tossed with fresh tomatoes, lemon juice, roasted aubergine, onion in a rich napoli sauce, layered in a crock-pot, with two well-done poached eggs topped with feta, mozzarella cheese & oven baked. Served with freshly baked sesame bread



BREAKFAST EXTRAS

Smoked Salmon 6 | Chicken 5 | Beef Rashers 5 | Egg 3 | Avocado 3

BREAKFAST

Available 10am - 3pm Tuesday - Sunday

Bruschetta & Egg - 19

Two poached eggs, diced tomato medley, basil, Spanish onion, avocado salsa on toasted sourdough drizzled with balsamic glaze

Your Way Omelette - 18

Three egg omelette served with your choice of tomato, onion, mushroom, tasty cheese, Turkish sausage (sujuk), served with toasted sourdough

SOMETHING BIGGER

The Feast Platter - 27

2 eggs styled your way, Lebanese sausages, beef rashers, avocado, sautéed mushroom, grilled cherry tomatoes, wilted spinach, hash brown, cucumber sticks and labne, and toasted sourdough

La Turka Banquet (Min 2 People) - 29pp

Turkish sujuk in napolitano sauce, menemem (scrambled eggs with tomatoes and pepper), Turkish pastries, feta cheese, mixed marinated olives, tomato, cucumber, strawberry jam, cream & honey, pekmez & tahini, halawa, fresh seasonal fruits, walnuts and oven baked sesame bread. Served with freshly brewed T2 tea of your choice

(add 5pp for feta and spinach & Sujuk and egg pides)



BREAKFAST EXTRAS

Smoked Salmon 6 | Chicken 5 | Beef Rashers 5 | Egg 3 | Avocado 3

LUNCH

Available 10am - 3pm Tuesday - Sunday

DIPS & BREADS

Crispy Zaatar Pita Bread - 6

Lightly fried pita bread with zaatar seasoning

Garlic Bread - 8

House made garlic butter & oregano on a French baguette

Trio of Dips - 17

House made hummos, baba ghanouj & labne, served with freshly baked sesame bread

Toom* - 7

Lebanese style garlic dip

Hummos - 9

Blended cooked chickpeas, tahini & olive oil

Baba Ghanouj - 11

Blended smoked eggplant dip made with tahini & olive oil

Labne - 9

Smooth & creamy Lebanese style yoghurt & olive oil

ENTRÉE

Bruschetta - 12 / Add Fetta - 15

Diced tomato, Spanish onion & fresh basil tossed in olive oil & finished with a balsamic glaze on a garlic buttered French baguette

Grilled Haloumi Platter - 18

Grilled haloumi on a bed of char-grilled eggplant, served with tahini dressing & pickles

1/2 Dozen Felafel - 10

Dozen Felafel - 18

Lightly fried chickpea & fava bean patties, served with tahini dressing & pickles

Lamb Sambousek - 13

Pastry Parcels filled with Lebanese spiced minced lamb & pine nuts (4 pcs)

Cheese Sambousek - 13

Pastry parcels filled with a trio of cheese & shallots (4 pcs)

Cigara Borek - 15

Spinach & cheese rolled in puff pastry (5 pcs)

Fries - 9

Served with tomato sauce

Wedges - 12

Served with sour cream & sweet chilli sauce



*contains egg

LUNCH

Available 10am - 3pm Tuesday - Sunday

MEZZE

Sujuk - 15

Spicy aged Turkish sausages served in a Napolitano sauce. Served with Lebanese bread

Sizzling Shawarma - 24

Grilled lamb strips served on a sizzling hot plate with tomato, onion, parsley & tahini dressing. Served with Lebanese bread

Hommus with Meat - 22

Marinated lamb fillet on silky smooth ground chickpeas, pine nuts & olive oil. Served with Lebanese bread

Ma'Anik - 15

Lebanese style lamb sausage pan fried in olive oil with sliced onion and garnished with a parsley & pomegranate molasses dressing

Arnabeet - 16

Fried cauliflower lightly seasons with dukkah spices & toasted almonds. Served with tahini dressing

Kebbe Nayyeh - 19

Freshly minced lean raw lamb mixed with burghul & Lebanese spices. Served with extra virgin olive oil, fresh mint, Spanish onion, radish & tomatoes

Shanklish - 12

Aged & dried yoghurt mixed with thyme and served with onion, tomato, cucumber, shallots & olive oil

SALADS

The Middle Feast Signature Chicken - 23

Mixed leaf lettuce, sweet potato, feta, avocado and walnuts with grilled marinated chicken, and drizzled in our house made dijonnaise sauce

Moroccan Lamb - 25

Marinated lamb fillets, rocket and spinach, chickpeas, Spanish onion, marinated eggplant, chargrilled capsicum, goats cheese & sumac drizzled in a lemon tahini sauce

Tabouleh - 19

Parsley, tomato, shallots & crushed wheat in a lemon & olive oil dressing

Fatoush - 19

Lettuce, tomato, cucumber, radish, shallots & parsley, tossed in a pomegranate molasses dressing. Topped w crispy bread (Ask for GF option)



LUNCH

Available 10am - 3pm Tuesday - Sunday

PLATTERS

Mix Platter - 33

1 chicken, 1 lamb, 1 kafta, your choice of tabouli or fatoush, chips, hummos, Baba Ghanouj, garlic sauce, pickles & fresh Lebanese bread

Vegetarian Platter - 33

Falafel, grilled haloumi, cheese sambousek, arnabeet, grilled eggplant, chips, hummos, baba ghanouj, tahini sauce & your choice of our traditional tabouleh or fatoush salad. Served w Lebanese bread & assorted pickles

Lemon Garlic Chicken - 27 (3 Skewers)

Charcoal BBQ marinated chicken skewers topped w a garlic & lemon yoghurt dressing. Served with chips, assorted pickles & Lebanese bread

Mixed Meat Platter - 52 (6 Skewers)

Charcoal BBQ chicken skewers, lamb skewers & kafta skewers, grilled tomatoes, peppers & onions. Served w hummos, garlic sauce, chips, assorted pickles & Lebanese bread

Mixed Seafood Platter - 53

Grilled barramundi fillet, crispy calamari, sautéed king prawn (whole), sautéed baby octopus, grilled pineapple & lemon. Served with garlic lemon aioli sauce, tartar sauce, chips & garden salad

MAINS

Medium & Well-Done Allow 30-40 minutes

Rib Eye Steak - 42

Grain fed 300g rib eye steak, chargrilled to your liking. Served with garden salad, honey glazed carrots, your choice of mash/rice/chips, and sauce

Wild Barramundi Steak - 37

Pan seared barramundi steak served with crispy kale, chick peas, cherry tomato & roasted Dutch carrots. Served with creamy mash potato

Grilled Chicken Fungi - 30

Tender marinated chicken breast cooked in a classic creamy mushroom sauce. Served with garden salad & chips



SIDES & SAUCES

Garden Salad 4 | Fries 5 | Mashed Potato 6 | Veg Pilaf Rice 6 | Couscous 6
Gravy 3 | Mushroom Sauce 4 | Pepper Sauce 4

Additional charges for sauce and sides individually ordered

*contains egg

LUNCH

Available 10am - 3pm Tuesday - Sunday

PASTA

Gambino Fettuccini - 26

Sautéed garlic prawns, garlic, chilli, mushroom, cherry tomato, spinach & basil in a Napolitano sauce

Chicken Fungi Penne - 24

Diced chicken breast, garlic & shallots, cooked in a creamy mushroom sauce. Topped with parmesan cheese

Fettuccine Bolognese - 23

Lean beef & Italian herbs in a rich Napolitano sauce. Served with a Parmesan garnish

KIDS MEALS

10 and under

Kafta Skewers & Chips - 13

1 kafta skewers, chips and tomato sauce

Creamy Mushroom Penne - 13

(Add Chicken - 4)

Penne pasta served in a creamy mushroom sauce

Napolitano Spaghetti - 13

(Add Mince Beef - 4)

Spaghetti served with a traditional Napolitano sauce

Beef Burger - 13

100% pure Angus beef with melted cheese & tomato sauce, served with chips

Chicken Burger - 13

Marinated chicken breast with melted cheese & BBQ sauce, served with chips

Chicken Nuggets - 13

Crumbed chicken breast nuggets with chips & your choice of sauce



SIDES & SAUCES

Garden Salad 4 | Fries 5 | Mashed Potato 6 | Veg Pilaf Rice 6 | Couscous 6
Gravy 3 | Mushroom Sauce 4 | Pepper Sauce 4

Additional charges for sauce and sides individually ordered

*contains egg