

SMALL PLATES

ZAHRA Shallow-fried cauliflower dusted with cumin, served with tahini sauce. (V,G)	14
FALAFEL Fried chickpea patties served with tahini sauce. (V,G)	14
SOUJOK Homemade spicy lamb sausages with lemon and garlic. (G)	14
LAMB CIGARS Filo pastry rolls filled with spiced mince lamb.	15
KIBBEH Egg-shaped minced lamb, cracked wheat and pine nuts.	17
MA'ANEK Grilled spiced lamb sausages with lemon, olive oil and sumac. (G)	15
HALOUMI Pan-fried and served with tomatoes and almonds. (V,GR)	16
CABBAGE LEAVES Rice and minced lamb, dressed with a minted tomato sauce, rolled in cabbage leaves. (G)	13
VINE LEAVES Fragrant rice and vegetables rolled in vine leaves. (V,G)	12
SAMBOUSIK Haloumi, mozzarella and parsley rolled in a thin pastry. (V)	14
SALATAT EL RAHEB Grilled eggplant and pomegranate salad mixed with diced capsicum, tomato, spring onion and mint. (V,G)	18
TWICE COOKED CHICKEN WINGS Char-grilled chicken wings with lemon and garlic. (G)	13
HOMMUS BI LAHME Finely sliced marinated lamb fillet on hommus.	21
KIBBI NAYE BEIRUTIEH Steak tartare, burghil, onion and mint (Crudites of onion, jalapeño & mint).	24

Fully licensed and BYO wine only (\$10 per bottle). Enquire with your waiter about 10% off the total bill for cash payments.

BANQUET

ZUROUNA

Hommus
Baba Ghannouj
Tabbouleh
Fattouch
Falafel
Batata Harra
Lamb Cigars
Sambousik
Shish Tawouk
Lahem Meshwee
Dessert
Arabic Coffee

49 PER PERSON

WALEEMEH

Hommus
Baba Ghannouj
Pickles & Olives
Tabbouleh
Fattouch
Falafel
Chicken Wings
Vine Leaves
Soujok
Sambousik
Shish Tawouk
Lahem Meshwee
Kafta Halabi
Dessert
Arabic Coffee

59 PER PERSON

Minimum 4 people

ADD SEAFOOD TO EITHER BANQUET FOR AN ADDITIONAL \$10 PER PERSON.
Menus are not subject to alterations. Entire table must choose the same banquet please.

SALADS & SIDES

TABBOULEH A fresh mix of parsley, tomato, onion and cracked wheat, dressed in olive oil and lemon. (V)	14
ZUROUNA'S FATTOUCH Mixed garden salad with sumac, pomegranate and crispy bread. (V)	14
ROAST VEGETABLES Roasted seasonal vegetables to beautifully complement your meal. (V,G)	12
PICKLES & OLIVES Pickled turnip, cucumber and olives. (V,G)	9
BATATA HARRA Potatoes fried with fresh coriander, garlic and spices. (G)	14
LOUBIEH Fresh French green bean salad. (V,G)	12
CINNAMON & ALMOND RICE	8
SAFFRON RICE	8

DIPS

LABNEH Thickened yoghurt with cucumber and mint. (V,G)	12
HOMMUS Chickpea puree with tahini, lemon and garlic. (V,G)	12
BABA GHANNOUJ Chargrilled eggplant with tahini, garlic and lemon. (V,G)	12
MOHAMARA Roasted capsicum with walnuts, pomegranate, molasses and a touch of chilli. (V)	14
DIP PLATTER Our selection of dips to share. (V,G)	22

LARGE PLATES

MIXED GRILL A selection of lamb and chicken skewers and kafta served with batata harra. (G)	34
SAMKE HARRA Fresh wild Barramundi fillet topped with tahini sauce, chopped coriander and walnuts. (GR)	36
KRAIDIS Chargrilled Australian prawns served with a quinoa and vegetable salad. (G)	38
KAFTA BI SANEYE Baked kafta with layers of vegetables served with saffron rice and a drizzle of tahini. (G)	27
CHICKEN SHAWARMA Sliced marinated chicken and toum served with batata harra.	26
LAMB SHAWARMA Served on a bed of hommus, topped with wild rocket and a drizzle of tahini.	27
LAHEM MESHWEE Grilled lamb fillets marinated with Lebanese spices. (GR)	31
SHISH TAWOUK Marinated grilled chicken breast with garlic, lemon and za'atar. (GR)	27
KAFTA HALABI Lamb kafta served on a bed of eggplant and tahini sauce. (G)	27
ZA'ATAR CALAMARI Grilled, fresh calamari served with rocket and pomegranate. (G)	23
LAMB CUTLETS Premium lamb cutlets marinated and grilled with special Zurouna spices. (G)	32
MOROCCAN LAMB Braised lamb casserole with aromatic spices. Served with almond rice.	29
CHICKEN FATTEH Finely sliced chicken served with a chickpea, garlic and tahini salad, topped with pine nuts.	24
MOROCCAN CHICKEN TAGINE Braised chicken casserole with aromatic spices and green olive harissa, served with rice.	26
MOROCCAN VEGETABLE TAGINE Seasonal vegetables sautéed in harissa sauce and served with almond rice. (V,G)	24

To enjoy a true Lebanese experience, we recommend sharing.

Menus are not subject to alterations. V Vegetarian G Gluten-free GR Can be made gluten-free upon request.