STARTERS

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SALADS

	18.5
Caesar Cos lettuce, free range bacon, pangrattato, parmesan,	
anchovies moached end with caesar dressing (+ chicken 40)	18 5

Classic Chicken (GF) Grilled chicken tenders, avocado, mixed leaf salad, heirloom tomato, toasted almonds and spicy chipotle dressing

Quinoa (V & GF) Baby spinach,	, roasted pumpkin, fetta, toasted	
pinenuts finished with a honey	/ mustard dressing (+ chicken 4.0)	18.5

Falafel (Ve)

Traditional Lebanese salad made from cos lettuce and fried khubz with homemade falafel, parsley, mint, spring onion, tomato, radish, cucumber, capsicum with a pomegranate and sumac dressing

Mediterranean Lamb Salad (GF) Lamb cutlets chargrilled, mixed	
leaf salad, radish, cherry tomato, labneh and balsamic dressing	
(+ chicken 4.0)	24.9

URGERS	
Jibbi Burger Crumbed chicken breast, grilled bacon, cheese, lettuce, tomato and pesto mayo served with chips	18.9
Classic Beef Burger Lean house-made beef pattie, grilled bacon and egg, red onion, cheese, tomato, lettuce, mayo and tomato sauce served with ch	18.9 nips
Mushroom & Haloumi Burger (V) Lightly crumbed portobello mushroom, haloumi, avocado, cheese, lett and pesto mayo served with chips	18.9 uce

PASTA

Alla Panna Linguine with mushroom and leg ham in a white wine creamy sauce, finished with shaved parmesan	22.9	Vegan Bowl (Ve) Seasoned kale, broccolini, broccoli, spinach toasted almonds, quinoa, rice and salsa verde topped with hommos & toum (+ tofu 3.0)	2
Zucca Penne with chicken breast, pumpkin and baby spinach, in a rosé sauce & shaved parmesan	23.9	Chicken Schnitzel Crumbed chicken breast with chips and salad (+ mushroom sauce, diane, gravy 3.0) (+ parmigiana 3.0)	2
Pollo Penne with chicken breast, broccoli, roasted capsicum and baby spinach, in a rosé sauce, finished with parmesan	23.9	Chicken Breast Chargrilled chicken breast, with seasonal vegetables, sweet potato mash & your choice of creamy avocado <i>or</i> mushroom saud	
Pork & Fennel Orecchiette with spicy pork and fennel sausage mince, fresh tomato, served in bianco finished with shaved parmesan	26.9	Salt & Pepper Calamari Lightly fried local calamari, served with chips, salad & tartare sauce	2
Gnocchi Calabrese Handmade gnocchi, chorizo, spinach, olives, chilli and spring onion, in a napolitana sauce, with shaved parmesan	26.9	Frutti Di Mare Grilled Australian tiger prawns, crumbed garfish, salt & pepper calamari, with chips, salad and tartare sauce	3
Spinach & Ricotta Ravioli (V) in a rosé sauce with fresh basil & shaved parmesan	26.9	Garlic Prawns Australian tiger prawns, seasonal vegetables, rice and a creamy herb and garlic sauce	2
Ravioli Ragu Beef ravioli with a slow cooked beef ragu, in a napolitana sauce, with fresh parsley and mild chilli, finished with shaved parmesan	28.9	Eye Fillet 250G beef eye fillet chargrilled to your liking, with baby carrots, cocktail potatoes, and your choice of sauce	
Granchio Linguine with Australian blue swimmer crab meat, chilli, parsley, served in a rosé sauce finished with rocket (Add Australian prawns +7.0)	26.9	red wine jus, peppercorn or diane Lebanese Vegetarian Plate (serves 1) (V) Hommos, baba ghanoush	3
Marinara Linguine with Australian prawns, mussels, calamari and cherry tomatoes served in bianco finished with chilli, fresh parsley &		labneh, fried cauliflower, tabouli, falafel, pickles and sumac, served with wood oven pita	3
RISOTTO	29.9	Mixed Grill (serves 2) Carved eye fillet, lamb cutlets and chicken tenders with a rocket and parmesan salad, red wine jus, charred lemon and side of chips	8
Con Pollo (GF) Chicken breast, avocado and semi-dried tomato, in a white wine cream sauce, finished with shaved parmesan	24.9		
Porcini Mushroom (GF) Chicken breast, porcini mushroom and parsley in a white wine cream sauce, finished with shaved parmesan	24.9	V - Vegetarian Ve - Vegan option DF - Dairy free GF - Gluten free We do our best to meet all dietary requirements where possible.	
Jibbi Risotto (GF) Bacon, baby spinach, and semi dried tomato in a ros sauce finished with chilli and shaved parmesan	e 24.9	Please ask our friendly team if you require any assistance with the menu and we will do our best to accomodate you. WE PUT EMPHASIS ON SUPPORTING QUALITY LOCAL TRANSPORTED TO THE PROPERTY OF THE PROPERTY O	
Al Mare (GF) Australian prawns, blue swimmer crab, calamari, cherry tomatoes and chilli served in bianco, finished with rocket	30.9	SUPPLIERS WHEN PRODUCING OUR FOOD AND BEVERAGES. Open 7 days 7am - 9pm surcharge of 15% applies on public holidays	ָן '

MAINS

MAIN 2	7.00
Vegan Bowl (Ve) Seasoned kale, broccolini, broccoli, spinach almonds, quinoa, rice and salsa verde topped with hommos & to (+ tofu 3.0)	
(* tora 3.0)	LL./
Chicken Schnitzel Crumbed chicken breast with chips and sal (+ mushroom sauce, diane, gravy 3.0) (+ parmigiana 3.0)	ad 22.0
Chicken Breast Chargrilled chicken breast, with seasonal veg	etables,

	26.9
Salt & Pepper Calamari Lightly fried local calamari, served with	
chips, salad & tartare sauce	24.9

Frutti Di Mare Grilled Australian tiger prawns, crumbed garfish, salt	
& pepper calamari, with chips, salad and tartare sauce	32.

Garlic Prawns	Australian tiger prav	wns, seasonal vegetabl	es, rice and
a creamy herb a	nd garlic sauce		29.9

Eye Fillet 250G beef eye fillet chargrilled to your liking, with baby	
carrots, cocktail potatoes, and your choice of sauce	
red wine jus, peppercorn or diane	35.

Lebanese Vegetarian Plate (serves 1) (V) Hommos, baba ghanous	h,
labneh, fried cauliflower, tabouli, falafel, pickles and sumac,	
served with wood oven pita	30

Mixed Grill (se	erves 2) Carved eye	e fillet, lamb cutlets	and chicken
tenders with a r	ocket and parmesan	salad, red wine jus,	charred lemon
and side of chip	S		80.0

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SUPPL	IERS	WHEN	PRODU	JCING	OUR	FOOD	AND	BEVERAGES).



PIZZA

Crumbed Garfish and chips with tomato sauce

Penne pasta cooked with napolitana sauce, fresh basil and parmesan cheese

Penna pasta cooked in butter topped with shaved parmesan

Chargrilled chicken tenderloins with salad & balsamic dressing

Kids Penne Napolitana (V)

Kids Penne Butter (V)

Baby chicken salad (GF)

	Traditional Margherita* San Marzano napolitana, fior di latte, basil and garlic	20.9	Supreme Sopressa salami, leg ham, cacciatore, bacon, mushrooms, pineapple, capsicum a kalamata olives	21.9 nd
	Vegetarian (V) Mushrooms, eggplant, roast capsicum, fetta, onion, capsicum, olives, chilli and	20.9	JIBBI Pizza Cacciatore, artichoke, roasted capsicum, kalamata olives, semi-dried tomato and fiore di latte	21.9
	oregano Spinaci (V)	19.9	Carne Sopressa salami, leg ham, cacciatore, bacon	21.9
	Semi-dried tomato, baby spinach, fetta and roasted pumpkin		Special Sopressa salami, tomato, mushrooms, kalamata olives, fiore di latte, fresh basil	21.9
All our pizzas are 12" made with San Marzano	Plant Based* (Ve) Garlic base, mushrooms, baby spinach, zucchini, tomato, red onion, olives and mild chilli	19.9	and chilli	04.0
napolitana & mozzarella unless marked with an asterix*	Hawaiian Leg ham and pineapple	19.9	Prosciutto* Garlic pizza base with fresh herbs, prosciutto, rocket, fiore di latte, fresh tomato and olive oil	24.9
	Pepperoni Cacciatore and chilli oil	19.9	Prawn & Broccoli Australian prawns, broccoli, with fresh chilli, garlic and anchovy fillets	25.9
GF pizza base + 5.0	BBQ Chicken Chicken breast, mushrooms, bacon and BBQ sauce	23.9	Seafood Australian prawns, calamari, mussels, anchovy fillets and mild chilli	25.9
KIDS MENU				
Chicken Nuggets & Chips (DF) Gerved with tomato sauce	10.9			
ish & Chips (DF)	10.9		V - Vegetarian Ve - Vegan DF - Dairy free GF - Gluten free	

11.9

9.9

12.9



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