

# BREAKFAST

## BREAKFAST MEZZE

Marinated olives, chevapi sausage, labne, fresh and pickled vegetables, turkish eggs, bread 33pp

## THE GREEN SHAKSHUKA

Roasted red pepper and tomato sauce, persian fetta, eggs, salsa verde, house bread 29 gfo/dfo

## THE BIG LEB

Two smashed lamb kofta patties, special sauce, zuni pickles and cheese, in a toasted pita bun 23

+ two fried eggs 6

+ rayner's bacon 8

## BYBLOS

Toasted pita, hummus, poached eggs, fried onion, harissa oil, za'atar 24 df

+ hashweh; spiced minced lamb, fried pine nuts 8

+ haloumi with honey 8

## THE GREEN BOWL

Falafel, green tahini sauce, cucumber and mint 24 v gf

+ two poached eggs 6

+ hashweh; spiced minced lamb, fried pine nuts 8

## HAWAIJ MUSHROOMS ON TOAST

Fermented mushroom pate, almond, barberry 27 gfo/dfo

+ haloumi with honey 8

+ two poached eggs 6

## TURKISH EGGS

Poached eggs, labne, mahamarra, hazelnut dukkah, house bread 25 gfo/dfo

+ rayner's bacon 8

+ chevapi sausages 10

## AVOCADO ON TOAST

Avocado salsa, pickled red onion, hazelnut dukkah 22 v/gfo

+ two poached eggs 6

+ hawaij mushrooms 7

## BACON AND POACHED EGGS

Sourdough, sumac, banadurah harrah 25 gf

+ avocado 6

## BAKLAVA FRENCH TOAST

Pistachio crumble, burnt honey ice cream, roasted mandarin 24

+ rayner's bacon 8

## SABAH PORRIDGE

Spiced wheat grains, flaked almonds, golden raisin and rhubarb compote, honeyed labne 18 dfo

## FRUIT TOAST

Agnes fruit compote and honey labneh 13 v/df

## APERITIF

### VANILLA MIMOSA 16

Licor 43, prosecco, orange juice

### ESPRESSO MARTINI 22

Vodka, kahlua, espresso

### BLOODY MARY 22

Vodka, lemon, worcestershire, tobasco

## ADD ONS

Hashweh; spiced minced lamb, fried pine nuts 8

Chevapi sausages, pomegranate, pinenut 10 df

Rayner's bacon 8

Avocado salsa, bzaar 6

Haloumi with honey 7

Hashbrown, labne, sumac 7 gf/vo/dfo

Hawaij mushrooms 7 vo

Eggs poached / fried 3ea

Persian fetta 4

Sourdough 5

# DRINKS

## **SMOOTHIES 12 (PRE-BOTTLED)**

### **IMMUNITY**

Rosehip, passionfruit, blueberry, pear, apple and banana

### **ENERGISE**

Mesquite, pear, pineapple, mango, passionfruit and apple

## **MOCKTAILS 15**

### **G & T**

Exotic botanicals

### **THE PALOMA**

Refreshing tequila taste with grapefruit, passionfruit, yuzu, finger lime

## **COLD PRESSED JUICES 10 (PRE-BOTTLED)**

Watermelon

Apple & ginger

Beetroot

Green

Orange

## **TEAS 7**

English breakfast

Earl grey

Black chai

Lemongrass & ginger

Green

Jasmine green

Peppermint

Chamomile

Forest berry

## **ST ALI COFFEE**

Espresso 4.5

cup 5.5 mug 6.5

Iced latte/Iced LB 7

Hot choc/mocha 7.5

Matcha 7.5

Turmeric latte 6.5

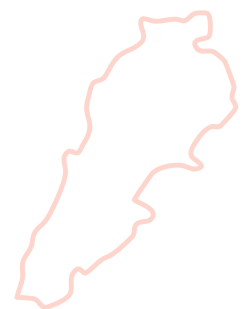
Extra shot +70c

Alternative milk +70c

(soy/oat/almond/

lactose free)

*Come  
Sit  
Eat*



One bill per table or split bill evenly only. Please advise us of allergies or dietary considerations we cannot guarantee the absence of allergens in our dishes due to all foods being prepared in the same kitchen. We impose a surcharge of 0.56% - 1.91% on the transaction amount of card products, which is not greater than our cost of acceptance.

10% surcharge applies on Sunday, 17% surcharge applies on public holidays