

MEZZE

All dips served with fresh pita bread.



Hummus with Lamb

MIXED DIPS ^V ----- 19.99

A delicious medley of traditional Middle Eastern dips served with warm pita bread for dipping.

CACIK ^V ----- 8.99

Perhaps the most famous dip to have originated from Turkey, this refreshing yoghurt dip is loved for its simplicity.

HUMMUS ^V^V^D ----- 12.99

The Middle Eastern staple dip, Hummus is loved for its wholesome chickpea taste and lusciously creamy texture.

HUMMUS WITH LAMB ----- 16.99

Hummus in a creamy butter sauce with marinated lamb and toasted pine nuts.

MUHAMMARA

^V^V^D

This spicy capsicum dip originates from Aleppo Syria, but can also be found in South Eastern Turkey where Arab dishes are more common.

16.00

BABA GHANOUSH

^D^G^V^V

The most famous eggplant dip in the world, it is particularly loved for its smoky nuances

13.99

TOUM

^D^G^V^V

In Lebanon, this powerful garlic sauce is synonymous with garlic. And so it should be.

5.99

DOLMA

^V^V^D

A Middle Eastern classic, "dolmak" means to fill in Turkish. Popular in many countries, grape vine leaves are stuffed with a variety of fillings.

14.99



Falafel

FALAFEL ^V^V^D ----- 14.99

A comforting fritter made from ground chickpeas and broad beans that is served with Tahini and pickles.

SAFFRON INFUSED BBQ CHICKEN WINGS ^G ----- 14.99

We reinvent BBQ chicken wings by adding the most expensive spice in the world to the mixture. The end result, perfection.

^D Dairy Free

^G Gluten Free

^V Vegetarian

^V Vegan

^N Nut Free

^G Gluten Option

^D Dairy Free Option

^V Vegan Option



Mezze Platter.



Seasonal Arabian Platter.

MEZZE PLATTER ----- 34.00

We do the hard work for you, with our chefs selection of Mezze. A variety to suit all pallets. Fresh Tabouli, Muhammara, Hummus, Babaghanosh and Dolma. Served with fresh pita bread.

SEASONAL ARABIAN PLATTER ----- 24.99

We take something as simple as seasonal vegetables, and give them our signature flare. A delightful platter of cumin seed eggplant, zaatar cauliflower & broccoli.

SALAD



Mint & Co Signature Salad.

MINT & CO SIGNATURE SALAD [Ⓢ] ----- 16.99

Seasonal leaves, crumbled goat cheese, candied nuts, raisins, Lebanese cucumber, melody tomatoes, rocket and pomegranate vinaigrette.

TABOULI

ⓈⓈⓈ

A Levantine classic with just the right amount of zest. Made with fresh tomato, parsley, cucumber, olive oil and lemon juice.

12.99

FATTOUSH

ⓈⓈⓈ

Our favourite Lebanese salad, derived from the root word "fatteh" (meaning crumbs), this salad balances fresh seasonal greens with crispy pita bread.

16.00

SALAD SHIRAZI

ⓈⓈⓈ

This Persian salad is crisp, refreshing, and simple. Made with Cucumber, tomatoes, onion, mint and olive oil.

11.99

ZEYTOON PARVARDEH

ⓈⓈⓈ

These marinated olives are a creation based on a famous staple flavour combination. Green olives, finished with walnuts, pomegranate and wild herbs.

16.00

^D Dairy Free

^G Gluten Free

^V Vegetarian

^V Vegan

^N Nut Free

^G Gluten Option

^D Dairy Free Option

^V Vegan Option

MAINS

All kebabs are served with rice & salad.



Yemeni Lamb Mandi.

YEMENI LAMB MANDI ----- 34.99

A modern take on classic Mandi – slow cooked saffron spring lamb with aromatic long grain rice, sultanas and nuts served with cool garlic, mint and cucumber yoghurt dip.

BABA'S LAMB CHOPS ----- 32.99

Lamb chops chargrilled to perfection. Marinated in Baba's secret spice blend and served with a garlic, mint, and cucumber yoghurt dip over aromatic rice.

CHICKEN SHISH KEBAB ----- 24.99

Another Middle Eastern classic, Chicken Shish Kebab consists of juicy morsels of seasoned, grilled chicken thigh served to perfection.

ZAFARANI KOFTA KEBAB

Saffron Kofta kebab is a classic ground mince kebab served throughout the Middle East and South Asia. Tender spring lamb mince infused with parsley, onion and a variety of mild herbs and spices. Chargrilled to perfection.

EXTRA Pistachio 4.00

29.99

BUTTER CHICKEN

Butter chicken Mughlai style served with fragrant basmati rice and a cool garlic, mint, and cucumber yoghurt dip.

24.99

USTADI KEBAB

Colloquially referred to as Masti Kebab, this dish is synonymous with tender, juicy and tangy. Cubes of lamb fillet are marinated in yoghurt, dried lime and an array of other herbs and spices which is then grilled to perfection.

34.00



Arabian Fish.

SUJUK PARMIGIANA ----- 24.99

Our twist on this Aussie-Italian classic – Crumbed chicken breast with cheese, fresh napoletana sauce, and shaved Turkish sujuk, served with coleslaw and your choice of chips, salad, mashed potatoes, or vegetables.

GRILLED CALAMARI ----- 29.00

Grilled Calamari is a universally popular dish, this is our take on it. Served skewered as a kebab.

ARABIAN FISH ----- 33.99

Fresh poached Rockling fillet in a tangy tahini sauce with garlic and chilli served over rice with sultanas and nuts.

D Dairy Free

G Gluten Free

V Vegetarian

V Vegan

N Nut Free

G Gluten Option

D Dairy Free Option

V Vegan Option



Mashawi Mixed Grill Platter for 4.

SIGNATURE MASHAWI PLATTERS

Our Signature Mashawi Platters are the best way to experience our culinary expertise.

MASHAWI MIXED GRILL PLATTER FOR 2

A delightful platter of Zafarani Kofta Kebab, Chicken Shish Kebab, Ustadhi Kebab and Lamb chops.

70.00

MASHAWI MIXED GRILL PLATTER FOR 4

A mouth watering combination of Zafarani kofta kebab, Grilled Calamari, Lamb chops, Chicken Shish kebab and Ustadhi lamb kebab.

124.00

DUM PULAO RICE

Dum means to "steam". Our beautifully fragrant and homely dum pulao dishes are all served with fragrant basmati rice, an abundance of saffron, a delicate blend of herbs and spices as well as nuts.

LAMB SAFFARANI DUM PULAO ^{ⓄⓄ} ----- **30.00**

PRAWN DUM PULAO ----- **31.00**

PANEER (CHEESE) DUM PULAO [Ⓞ] ----- **27.00**



Prawn Dum Pulao Rice.

SIGNATURE WRAPS

Our satisfying signature wraps are served with your filling of choice and parsley, onion, toum garlic dip, tomatoes and lemon juice combined with a variety of herbs and spices. Served with fries.

MINCED LAMB WRAP ----- **19.90**

SUCUK WRAP ----- **19.90**

TAHINI FALAFEL WRAP ----- **19.90**

[Ⓞ] Dairy Free

[Ⓞ] Gluten Free

[Ⓞ] Vegetarian

[Ⓞ] Vegan

[Ⓞ] Nut Free

[Ⓞ] Gluten Option

[Ⓞ] Dairy Free Option

[Ⓞ] Vegan Option



Classic Signature Beef Burger.

CLASSIC SIGNATURE BEEF BURGER ----- 19.90

Ground premium angus beef, cheese, pickles, onion, tomato and mint aioli - served with your choice of chips, mashed potato, salad or vegetables.

BURGER EXTRAS

| | | | |
|-------------------|------|--------------|------|
| Patty | 5.00 | Beef Rashers | 3.00 |
| Egg | 2.00 | Pineapple | 2.00 |
| Avocado | 3.00 | Onion | 2.00 |
| Caramelised Onion | 2.00 | | |

SIDES

| | |
|--------------------------------|-------|
| BASMATI ZAAFFRAN RICE ----- | 7.00 |
| WEDGES ----- | 14.00 |
| TRUFFLE FRIES ----- | 14.00 |
| MIXED PICKLES AND OLIVES ----- | 7.00 |
| PITA BREAD ----- | 5.00 |
| HOUSE MADE CHILLI SAUCE ----- | 5.00 |



Truffle Fries.

DESSERT



Waffles.

KUNEFE 19.90

Gulf styled soft centred katafi pastry handcrafted with the labour of love and served hot. Available with your choice of traditional cream, Nutella or Snickers filling.

BIRTHDAY KUNEFE 40.00

Serves 3-4 people

Gulf styled soft centred katafi pastry handcrafted with the labour of love and served hot. Available with your choice of traditional cream, Nutella or Snickers filling.

Please Note: Every single one of our kunefes are made fresh to order by hand, as such wait times of 45 minutes may apply during busy periods. For this reason we suggest you order your kunefe early on in your visit.

BAKLAVA PLATTER

Traditional and widespread Turkish delicacy made from filo pastry, topped with nuts and coated with sugar and/or honey syrup.

16.00

FRUIT PLATTER

Savour the essence of the season with our beautifully presented platter of fresh, ripe, and seasonal fruits.

35.00



Fruit Platter.

HOUSE-MADE SAFFRON INFUSED PISTACHIO ICE CREAM 16.00

Fresh vanilla bean ice cream, made in house with saffron and pistachio. This exotic combination pairs seamlessly and will excite even the fussiest of sweet tooths.

PERSIAN RICE PUDDING 14.90

Traditional Persian rice pudding elevated with a modern twist – a lavish topping of chocolate soil and a honeycomb crumble. A sweet sensation that's sure to impress.

KATAIFI CHEESECAKE 19.90

Divine fusion of velvety cheesecake nestled within a delicate golden Kataifi pastry. Elevate your enjoyment by dipping each bite into a side of luxuriously melted Belgian chocolate.



Kataifi Cheesecake.

- D Dairy Free
- G Gluten Free
- V Vegetarian
- V Vegan
- N Nut Free
- G Gluten Option
- D Dairy Free Option
- V Vegan Option



Sticky Date Pudding.

CHOCOLATE LAVA CAKE ----- 19.90

The rich allure of a warm, decadent centre gracefully mingles with a complimentary serving of velvety pistachio ice cream. A dessert experience that truly explodes with flavours and textures

STICKY DATE PUDDING ----- 19.90

This moist, caramel-infused masterpiece is meticulously crafted to deliver pure indulgence. Served warm and adorned with a velvety drizzle of butterscotch sauce.

WAFFLES

Crispy exterior, tender inside, and a caramel lover's delight. Topped with a generous caramel drizzle and a touch of sea salt for an exquisite blend of flavours.

19.90

PANCAKES

Indulge in our tall stack of fluffy, melt-in-your-mouth pancakes. Each layer is a delicate masterpiece, accompanied by a cascade of maple syrup.

19.90



House-Made Saffron Infused Pistachio Ice Cream.

- D Dairy Free
 - G Gluten Free
 - V Vegetarian
 - V Vegan
 - N Nut Free
- G Gluten Option
 - D Dairy Free Option
 - V Vegan Option