












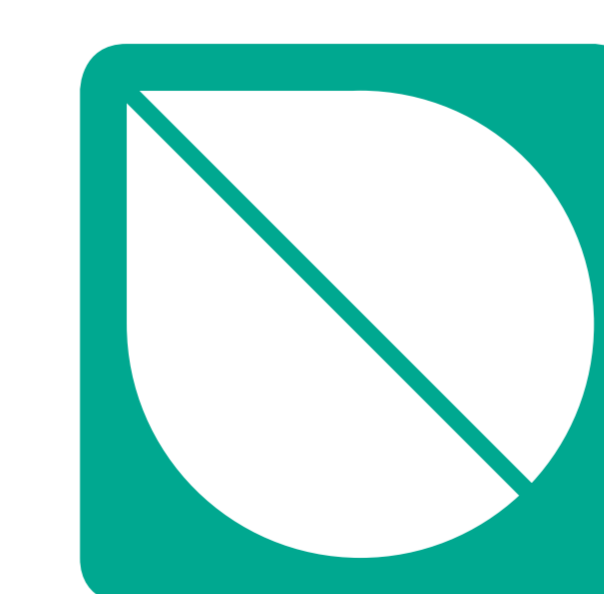


No.	FROM NOORA'S KITCHEN		PRICE
<b>RICE MEALS وجبات الرز</b>			
A1	<b>Beryani</b>	برياني	\$10.80
		Moderately-Spiced Basmati Rice, topped with Almond & Raisins. Served with chicken(or lamb) piece and Yoghurt Salad.	
A2	<b>Bukhari</b>	بخاري	\$11.50
		Almond-topped yellow Basmati Rice with chickpeas & carrots. Served with chicken (or lamb) piece and Yoghurt Salad.	
A3	<b>Mansaf</b>	منسف	\$12.50
		A traditional Jordanian dish. Lamb seasoned with aromatic herbs, cooked in tangy yoghurt. Served with almond-topped rice.	
A4	<b>Lamb Shank</b>	موزانة شحم	\$11.80
		Lamb shank cooked Noora's way with Mediterranean herbs & spices. Served with a choice of almond-topped rice & Yoghurt Salad	
A5	<b>Dawood Basha</b>	داود باشا	\$12.50
		A very old and traditional Turkish dish. Lamb meat balls cooked with spices, coriander, and tomato base. Served with white side rice.	
A6	<b>Chef's Super Special</b>	الطبق الخاص	\$14.80
		A yummy Mediterranean dish selected by the chef for the day.	
<b>GRILL MEALS المشاوي</b>			
B1	<b>Beef Steak</b>	ستيك بقر	\$12.50
		Combo \$14.50	
		Marinated and grilled sirloin beef steak. Served with Roast Vegetables and Fries. Combo with 390ml Drink.	
B2	<b>Chicken Steak</b>	ستيك دجاج	\$12.50
		Combo \$14.50	
		Marinated and grilled boneless, skinless chicken breast. Served with Roast Vegetables & Fries. Combo with 390ml Drink.	
B3	<b>Mixed Grill</b>	مشاوي مشكلة	\$12.80
		Combo \$14.80	
		A mixture of grilled chicken cubes, beef cubes, & grilled lamb mince fingers. Served with Roast Vegetables, Fries & Pita bread. Combo with 390ml Drink.	
B4	<b>Roasted Chicken</b>	دجاج شوية	Half \$15.80 Whole \$23.80
		Marinated and slowly roasted chicken. Served with Pita bread & Fries.	
B5	<b>Chawarma Platter</b>	صحن شاورما	\$11.80
		Combo \$13.80	
		Marinated and grilled beef or chicken strips. Served with Fries, Pickles, Hummus & Pita bread. Combo with 390ml Drink.	
B6	<b>Spicy Fish</b>	السمكة الحارة	\$12.80
		Grilled fish fillet, seasoned with a spicy texture of garlic & capsicum. Served with side rice.	
B7	<b>Kiddie Yummy Meal</b>	وجبة الطفل	\$9.80
		One grilled lamb mince finger, with grilled chicken cubes. Served with Fries & a choice of Juice Drink.	
<b>WRAPS السندويشات</b>			
C1	<b>Chicken Wrap</b>	شاورما دجاج	\$9.50
		Combo \$13.80	
		Pita bread rolled with marinated and grilled chicken strips, hummus and green salad. Combo with Pickles, Fries & 390ml Drink.	
C2	<b>Beef Wrap</b>	شاورما بقر	\$9.50
		Combo \$13.80	
		Pita bread rolled with marinated and grilled beef strips, hummus and green salad. Combo with Pickles, Fries & 390ml Drink	
C3	<b>Lamb Wrap</b>	شاورما شحم	\$9.50
		Combo \$13.80	
		Finger-shaped lamb mince marinated with herbs and spices, grilled; rolled in pita bread with hummus and green salad. Combo with Fries & 390ml Drink.	
C4	<b>Liver Wrap</b>	كبدة شحم	\$9.50
		Combo \$13.80	
		Pita bread rolled with marinated and stir-fried lamb liver and green salad. Combo with Fries & 390ml Drink.	
C5	<b>Falafel Wrap</b>	فلافل	\$9.50
		Combo \$13.80	
		Pita bread rolled with Lebanese Falafel patties, pickles & green salad. Combo with Fries & 390ml Drink.	

No.	FROM NOORA'S KITCHEN		Price
<b>HOT SIDES المقالي</b>			
D1	<b>Falafel &amp; Hummus Platter</b>	صحن فلافل مع حمص	\$11.80
			Lebanese Falafel and Hummus, topped with extra virgin olive oil. Served with Pita bread.
D2	<b>Kibbeh</b>	كبة	\$2.80
		One Bulgar wheat ball stuffed with lamb mince, nuts, onion & Mediterranean spices, fried in vegetable oil.	
D3	<b>Sambosa</b>	سمبوسك	\$2.50
		One Sambosa pastry stuffed with spiced lamb mince, nuts & onion.	
D4	<b>Falafel (Lebanese)</b>	فلافل	\$3.80
		3 balls of freshly fried Lebanese Falafel patties (a mixture of beans, herbs & spices). Served with Noora's sauce.	
D5	<b>French Fries</b>	بطاطا	\$3.80
		A large cup of French Fries (Chips) served with Noora's sauce	
<b>VEGETARIAN SALAD BAR السلطات</b>			
E1	<b>Cold Mezza Platter</b>	صحن مزانة	\$11.80
			A gorgeous selection of Hummus(1) Tabbouleh(2), Dolma(3), Baba Ghanouj(4) & Labneh(5) topped with Extra Virgin Olive Oil and tangy dressing. Served with Pita bread.
E2	<b>Greek Salad</b>	سلطة يونانية	\$9.50
		A blend of seasonal Vegetables & Olives. Topped with feta cheese, Extra Virgin Olive Oil and dressing	
E3	<b>Lebanese Potato Salad</b>	سلطة بطاطا	\$7.50
		Potato cubes mixed with seasonal vegetables and tangy lemon flavour, topped with Extra Virgin Olive Oil.	
E4	<b>Mediterranean Green Salad</b>	سلطة خضار	\$7.50
		A blend of fresh seasonal vegetables (including tomato, cucumber, capsicum, mint, parsley, radish), topped with Extra Virgin Olive Oil & dressing	
E5	<b>Hummus (Lebanese)</b>	حمص	\$7.50
		Cooked Chickpeas, mashed and mixed with lemon & garlic. Topped with Extra Virgin Olive Oil, and served with Pita Bread	
E6	<b>Tabbouleh (Lebanese)</b>	تبولة	\$7.50
		A blend of parsley, tomato, onion, bulgur, lemon, extra virgin olive oil, & mint	
E7	<b>Baba Ghanouj</b>	بابا غنوج	\$7.50
		Grilled Eggplant blended with Tahina (sesame paste) & Garlic, topped with Extra Virgin Olive Oil. Served with Pita Bread	
E8	<b>Labneh</b>	لبنة	\$7.50
		Strained Yoghurt, spiced with mint, and topped with Olive & Extra Virgin Olive Oil. Served with Pita bread	
E9	<b>Dolma</b>	ورق عنب	\$1.00
		Vine Leaves stuffed with rice, parsley, mint, & tomato	
<b>SPECIAL CATERING طلبات خاصة</b>			
F1	<b>¼ Grilled Lamb</b>	ربع خروف مشوي	\$90.00
		A Quarter of grilled lamb. Served with on a standard rice platter with Yoghurt Salad.	
F2	<b>½ Grilled Lamb</b>	نصف خروف مشوي	\$170.00
		Half grilled lamb. Served on a large rice platter with Yoghurt Salad.	



Dish on Display



Vegetarian Dish

Service time - Approximately 2 to 15 minutes