

# GEBRAN

LEBANESE CUISINE



[www.gebranlebanesecuisine.com.au](http://www.gebranlebanesecuisine.com.au)



# Our Story

John Gebran has turned his dream of bringing fine Lebanese cuisine and culture to Australia into a reality with his establishment, Gebran Lebanese Restaurant - now an institution amongst foodies and locals alike.

Australian raised, John visited Lebanon 20 years ago and absolutely fell in love with the culture. He hoped that it would be something he could replicate in his hometown of Sydney and in 2001, he opened a restaurant bearing his name - one he wanted to make famous for being home of the finest, homemade Lebanese cuisine.

Over 10 years later, John Gebran prides himself on being the proprietor of not only a magnificent place to sample quality and authentic Lebanese food, but somewhere to listen and dance to live music, be entertained by belly dancers and experience the traditional culture that inspired his vision all those years ago.

Open all year round, lunch through dinner - 7 days a week

2% Surcharge for all cards.

3% Surcharge for American Express.

Please be considerate to our neighbours on your departure

We can cater for all occasions. Allow us to bring our cuisine to you or pick up is available.

**Gebran** Lebanese Cuisine



# Salads & Greens

<b>JAT KHOUDRA</b> <i>Platter of fresh mixed vegetables</i>	<b>15.0</b>
<b>TABBOULI</b> <i>Finely chopped parsley, tomato, onion, burghul, lemon and olive oil</i>	<b>18.0      24.0</b>
<b>FATTOUCH</b> <i>Finely chopped parsley, tomato, cucumber, mint, parsley, radish, onion, summak and crispy bread, dressed with lemon and olive oil</i>	<b>18.0      24.0</b>
<b>ZAATAR AKHDAR</b> <i>Lebanese thyme mixed with diced onions, dressed with lemon and olive oil</i>	<b>22.0      28.0</b>
<b>ROCCA SALAD</b> <i>Green rocket leaves, dressed with lemon &amp; olive oil</i>	<b>20.0      26.0</b>
<b>GEBRAN SALAD</b> <i>Lettuce, tomato, cucumber, red capsicum, olives, grilled haloumi cheese topped with our special lemon garlic dressing</i>	<b>20.0</b>
<b>BEETROOT SALAD</b> <i>Beetroot, onion, rocca's zaatar with lemon oil dressing</i>	<b>25.0</b>





# Vegetarian Mezza

<b>MIXED PICKLES &amp; OLIVES</b>	<b>5.0</b>
<b>HOMMOS</b> <i>A fine blend of chickpeas, tahini, garlic and lemon juice</i>	<b>11.0</b>
<b>BABA GHANNOUJ</b> <i>Grilled eggplant, pureed with tahini and lemon juice</i>	<b>13.0</b>
<b>MTABBAL BATINGEN</b> <i>Grilled eggplant seasoned with lemon garlic and olive oil</i>	<b>16.0</b>
<b>LABNEH</b> <i>Condensed yoghurt, served with olive oil</i>	<b>12.0</b>
<b>LABNEH BIL TOUM</b> <i>Condensed yoghurt blended with garlic and dried mint</i>	<b>15.0</b>
<b>SHANKLISH</b> <i>Spicy cheese mixed with tomato, onion and parsley</i>	<b>15.0</b>
<b>WARAK INAB</b> <i>Vine leaves stuffed with rice and herbs</i>	<b>16.0</b>
<b>FALAFEL</b> <i>A blend of lava beans &amp; chickpeas, mixed with coriander and special spices</i>	<b>15.0</b>
<b>FOUL MOUDAMMAS</b> <i>Cooked fava beans, blended with lemon and garlic, served with a plate of greens</i>	<b>14.0</b>
<b>ARNABIT</b> <i>Fried cauliflower, served with tahini sauce</i>	<b>16.0</b>
<b>HALLOUMI CHEESE</b> <i>Tasty pan fried cheese &amp; tomato, sprinkled with pine nuts and special dressing</i>	<b>22.0</b>
<b>SAMBOUSIK BJIBNEH</b> <i>Traditional lebanese pastry, stuffed with feta cheese, Shallots and parsley (4 pieces)</i>	<b>14.0</b>
<b>BATATA MISHWIYYE</b> <i>Slice of char grilled potato</i>	<b>15.0</b>
<b>BATATA CHILLI</b> <i>Diced pan sealed potato tossed in coriander, garlic and chilli</i>	<b>15.0</b>
<b>BALILA</b> <i>Cooked chickpeas, lemon, olive oil and cumin</i>	<b>12.0</b>











# Meat Mezza

<b>KIBBEH NAYYE</b> <i>Fresh raw meat, finely blended and mixed with burghul and special condiments, Served with a side of greens and naked vegies</i>	<b>22.0</b>	<b>30.0</b>
<b>NKHAAT</b> <i>Lamb brains, pan fried and served with lemon garlic sauce</i>		<b>26.0</b>
<b>HLAYWAT</b> <i>Pan fried sweet breads served with lemon garlic sauce</i>		<b>26.0</b>
<b>HOMMOS SHAWARMA</b> <i>Hommos topped with shawarma</i>		<b>18.0</b>
<b>HOMMOS BLAHMEH</b> <i>Hommos topped with finely diced pan fried meat and pine nuts</i>		<b>18.0</b>
<b>HOMMOS SOUJOUK</b> <i>Hommos topped with spicy lebanese sausages</i>		<b>18.0</b>
<b>SAWDIT DJEJ</b> <i>Chicken liver pan fried and tossed in lemon garlic sauce</i>		<b>20.0</b>
<b>BAYD 3A LAHME</b> <i>Traditional favorite fried eggs with finely diced meat</i>		<b>22.0</b>
<b>MAKANEK</b> <i>Tasty lebanese sausages pan fried and tossed with lemon juice</i>		<b>16.0</b>
<b>SOUJOUK</b> <i>Spicy lebanese sausages mixed with chunky tomatoes and onion</i>		<b>16.0</b>
<b>KBEKIB (4 pieces)</b> <i>Minced meat with burghul, moulded &amp; stuffed with finely minced meat, onion and pine nuts</i>		<b>16.0</b>
<b>CHICKEN' BOUSIK (4 pieces)</b> <i>Our new sambousik filled with creamy chicken mushroom</i>		<b>18.0</b>
<b>SAMBOUSIK BLAHMEH (4 pieces)</b> <i>Traditional lebanese pastry, filled with minced meat, onion and pine nuts</i>		<b>14.0</b>
<b>JWENIH</b> <i>Chicken wings sautéed with lemon, garlic and coriander sauce</i>		<b>15.0</b>
<b>CHICKEN RIBS</b> <i>Barbecued or salt and pepper</i>		<b>18.0</b>
<b>LAHME M'ILLEYE</b> <i>Diced meat, pan fried and sautéed with lemon and a touch of chilli</i>		<b>22.0</b>
<b>MIXED PASTRIES KBEKIB</b> <i>Sambousik meat, sambousik cheese (2 of Each)</i>		<b>19.0</b>
<b>LSENET</b> <i>Lamb tongues blanched sauteed in lemon garlic sauce</i>		<b>22.0</b>

Add

GRALIC 2.0 | CHILLI PASTE 2.0 | BBQ BREAD 2.0

# Main Courses

<b>MIXED GRILL</b> <i>Combination of six skewers of bbq lamb, chicken and kafta with a side of garlic sauce (6 skewers)</i>	<b>38.0</b>
<b>SALT &amp; PEPPER QUAILS</b> <i>Dredged in our special spicy flour mix and deep fried</i>	<b>26.0</b>
<b>FERRI</b> <i>Char grilled marinated quails served with a side of garlic sauce</i>	<b>32.0</b>
<b>SHAWARMA</b> <i>Fine lamb fillets, shredded &amp; marinated, served on a bed of greens with tahini sauce</i>	<b>32.0</b>
<b>MANSAF</b> <i>One of our specialties. The traditional rice cooked with meat, nuts and special spices topped with baked lamb strips</i>	<b>32.0</b>
<b>FWERIGH</b> <i>Stuffed intestines filled with rice, minced meat, onion and pine nuts</i>	<b>16.0</b>
<b>LEMON CHICKEN</b> <i>Chicken breast sauteed in lemon olive oil dressing</i>	<b>24.0</b>
<b>WHITING</b> <i>Baby whiting dredged in flour and deep fried, served on crispy bread with tarator</i>	<b>32.0</b>
<b>SAMKI HARRA</b> <i>Grilled fish fillet topped with the traditional rich and spicy tahini sauce</i>	<b>32.0</b>
<b>CHILLI FISH</b> <i>Grilled fish fillets topped with the traditional rich and spicy tahini sauce</i>	<b>30.0</b>
<b>JUMBO QLD PRAWNS</b> <i>Cooked in garlic chilli soy salsa, and served on a bed of steamed rice</i>	<b>35.0</b>

*Also available on request are dishes including lamb shanks, fwerigh, Bbq whole snapper (up to 4kg) but please provide at least a days notice.*











# From The Sea

<b>PRAWN HOMMOS</b> <i>Hommos topped with sauteed chilli prawn and pine nuts</i>	<b>20.0</b>
<b>SIZZLING GARLIC PRAWNS</b> <i>Cooked in hot pot with olive oil and garlic, finished with parsley</i>	<b>20.0</b>
<b>GEBRAN GARLIC PRAWNS</b> <i>Served with our special tomato salsa</i>	<b>25.0</b>
<b>BBQ PRAWNS</b> <i>Skewers of char grilled marinated prawns</i>	<b>28.0</b>
<b>SALT &amp; PEPPER CALAMARI</b> <i>Served on a bed of rocket with balsamic sauce</i>	<b>20.0</b>
<b>BBQ OCTOPUS</b> <i>Marinated in light chili, garlic and coriander</i>	<b>20.0</b>
<b>SAMAK BIZRI</b> <i>White bait dredged in flour and deep fried, served with tarator &amp; lemon slices</i>	<b>20.0</b>
<b>SNAPPER</b> <i>Oven baked with sauces on the side</i>	<b>MARKET PRICE</b>







# Platters

## VEGETERIAN PLATTER

25.0

*Hommos - baba ghannouj - labneh - falafel - tabouli and chips*

## CHEF'S PLATTER

28.0

*Hommos - baba ghannouj - sambousik - tabouli - kbekib and shawarma*

## GEBRAN PLATTER

29.0

*Hommos - tabouli - prawns - meat - chicken and kafta*

# Banquets

## DELUXE BANQUET (MINIMUM 2 PEOPLE)

65.0 PP

*Hommos - baba ghannouj - labne - shanklish - arnabit - pickles & olives - kibbeh naye - tabbouli - makanek - kbekib & sambousik (meat & cheese) - mixed grill (meat - chicken - kafta) and lebanese coffee*

## ROYAL BANQUET (MINIMUM 4 PEOPLE)

80.0 PP

*Hommos - baba ghannouj - labne - shanklish - arnabit - pickles & olives - kibbeh naye - tabbouli - fattoush - bizri - makanek - kbekib & sambousik (meat & cheese) - halloumi cheese - shawarma - bbq prawns - mixed grill (meat - chicken - kafta) & lebanese coffee*

**No banquet and al a carte on same table.**

**Kids sharing in the banquet are charged 25.0PP**

## Kids Meals

CALAMARI & CHIPS		12.0
FISH OR NUGGETS & CHIPS		12.0
CHIPS	8.0	12.0
KAFTA & CHIPS (2 SKEWERS)		15.0
TAOUK & CHIPS (2 SKEWERS)		15.0

## Dessert

<b>FRUIT PLATTER (MINIMUM 3 PEOPLE)</b> <i>A selection of fresh seasonal fruits</i>	8.0PP
<b>AAYSHELSARAYA</b> <i>Sugar syrup biscotti with rose petal scented cream pudding, topped with crushed pistachio nuts</i>	12.0











*Looking to impress  
your guests?*

*At Gebran Lebanese Cuisine we can cater to your needs with a selection of our own special dishes.*

**FISH**

*Char grilled or oven baked whole fish of your choice served with a special sauce including pine nuts, garlic, coriander and seasonal vegetables*

**LAMB**

*Oven baked lamb or lamb shanks on a bed of rice topped with pan sealed mince, pine nuts, herbs and spices*

*Prices for these dishes are on request and minimum 24 hours notice is needed.*

# Drinks

## SPARKLING WINE

Moët & Chandon Brut Imperial France		140.0
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## WHITE WINE

### *Sauvignon Blanc / Blends*

Kingsdale Sauvignon Blanc (Goulburn Southern Tablelands NSW)		49.0
Stonefish Sauvignon Blanc (Margaret River WA)	8.0	35.0
Starborough Sauvignon Blanc (Marlborough NZ)	9.0	38.0

### *Pinot Grigio / Gris*

Shell Bay Pinot Gris (South Australia)	8.0	29.0
Starborough Pinot (Gris Marlborough NZ)	8.5	39.0

### *Chardonnay*

Kingsdale Chardonnay (Goulburn Southern Tablelands NSW)		45.0
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### *Varietals*

Kingsdale Autumn Harvest (Goulburn Southern Tablelands NSW)	6.5	29.0
Kingsdale Fume' Blanc (Goulburn Southern Tablelands NSW)		33.0
Kingsdale Semillon (Goulburn Southern Tablelands NSW)	6.5	29.0
Mount Trio Moscato (Western Australia)		29.0

## LEBANESE WHITE WINE

Petit Couvent Pinot Gris Viognier (Bekaa Valley, Lebanon)		45.0
Chateau Ksara Blanc De Blancs Sauvignon Semillon (Bekaa Valley, Lebanon)		48.0

## ROSÉ

Kingsdale Shiraz Rose' (Goulburn Southern Tablelands NSW)		32.0
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## RED WINE

### *Pinot Noir*

Starborough Pinot Noir ( <i>Marlborough NZ</i> )		<b>45.0</b>
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### *Merlot / Blends*

Stonefish Merlot ( <i>Margaret River WA</i> )	<b>8.5</b>	<b>35.0</b>
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Kingsdale Merlot ( <i>Goulburn Southern Tablelands NSW</i> )		<b>45.0</b>
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Kingsdale Merlot Malbec ( <i>Goulburn Southern Tablelands NSW</i> )		<b>45.0</b>
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### *Cabernet Sauvignon*

Stonefish Cabernet Sauvignon ( <i>Margaret River WA</i> )	<b>8.0</b>	<b>35.0</b>
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Scarpantoni Cabernet Sauvignon ( <i>Mclaren Vale SA</i> )		<b>48.0</b>
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### *Shiraz / Blendz*

Shell Bay Shiraz Cabernet ( <i>South Australia</i> )	<b>8.0</b>	<b>28.0</b>
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Stonefish Shiraz ( <i>Margaret River WA</i> )	<b>8.0</b>	<b>35.0</b>
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Scarpantoni Block 3 Shiraz ( <i>Mclaren Vale SA</i> )		<b>69.0</b>
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Farnese Edizione Red Blend ( <i>Puglia / Abruzzo Italy</i> )		<b>120.0</b>
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Emma Shiraz ( <i>Goulburn Souther Tablelands NSW</i> )		<b>49.0</b>
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## LEBANESE RED WINE

Chateau Ksara Reserve Du Couvent Cabernet Sauvignon Shiraz		<b>50.0</b>
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(*Bekaa Valley, Lebanon*)

Oumsiyat Caberbet Sauvignon Shiraz ( <i>Bekaa Valley, Lebanon</i> )		<b>50.0</b>
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## BEER

Kingsdale Shiraz Rose' (*Goulburn Southern Tablelands NSW*)

### *Australian*

Hahn Premium Light	<b>10.0</b>
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Cascade Light	<b>10.0</b>
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Tooheys Extra Dry	<b>10.0</b>
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Pure Blonde	<b>10.0</b>
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Crown Lager	<b>10.0</b>
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### *Imported*

Corona ( <i>Mexico</i> )	<b>11.0</b>
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Heineken ( <i>Netherlands</i> )	<b>11.0</b>
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Peroni ( <i>Italy</i> )	<b>11.0</b>
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Almaza ( <i>Lebanon</i> )	<b>10.0</b>
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Almaza Mexican ( <i>Lebanon</i> ) With Lemon & Salt	<b>12.0</b>
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### SPIRITS & LIQUEURS (NIP)

Standard	10.0	Liqueurs	11.0
Premium	12.0	Poltergeist Gin	15.0

### SPIRITS BY THE BOTTLE

Jim Beam	130	Jack Daniels 140	140
Wild Turkey	150	Chivas Regal 150	150
Johnnie Walker Black	150	Dimple 165	165
Belvedere Vodka	185	Grey Goose Vodka 190	190
FUYU Japanese Whisky	200	Chivas Regal 18 Y.O 260	260
Poltergeist Gin	250	Royal Salute 450	450
Johnnie Walker Blue	450		

### ARAK

Ksarak / Fakra	350ml Bottle	90.0	700ml Bottle	165.0
Brun	350ml Bottle	95.0	700ml Bottle	170.0
Gebran Arak Mixed	500ml Jug	50.0	1 Litre Jug	100.0
Massaya	700ml	180.0		

### BEEFIED & COGNAC

Penfolds Club Tawny 8.0	8.0	Hennessy VSOP	12.0
Galway Pipe 12.0	12.0	Hennessy XO	18.0

### SINGLE MALT WHISKY

Nomad Outland Scotch Whisky Bottle	200
Jameson Irish Whiskey	150
Lambay Irish Whiskey	280
Glenfiddich 12yr Old Scotch Whisky	180
Glenfiddich 15yr Old Scotch Whisky	300
Glenfiddich 18yr Old Scotch Whisky	360

*Australian Single Malt Also Available, Speak To Staff.*



COCKTAILS

Long Island	16.0
Pina Colada	15.0
Sex On The Beach	14.0
Gin Tonic	14.0
Bay Breeze	14.0
Margarita	16.0
Midori Illusion	15.0
Jamaican	15.0

NON - ALCOHOLIC

Bottled Still Water	350ml 4.0 700ml 6.0
Bottled Sparkling Water	350ml 5.0 700ml 10.0
Fresh Lemon Mint Juice	9.0
Juices	6.0
Orange, Apple, Pineapple	
Soft Drinks	6.0
Coke, Diet Coke, Sprite, Lift, Fanta	
Jug of Soft Drink or Juice	13.0
Red Bull	8.0
Tea	4.0
English Breakfast, Peppermint, Camomile	
Lebanese Coffee	5.0



# Breakfast

Weekend breakfast menu serving from 9am - 12pm

SAJ BREAD	\$2.0
SAJ ZAATAR MAN2OUCHE	\$4.0
TOMATO CUCUMBER & GREENS	\$10.0
MIX PICKLES	\$5.0
HOMMOS	\$10.0
LABNEH	\$11.0
JEBNEH BALADIEH	\$8.0
SHANKLISH	\$13.0
KECHEK ONION	\$14.0
FOUL	\$12.0
BALILA	\$12.0
FATTEH	\$15.0
FRIED EGG (4)	\$12.0
FATTEH BI AWARMA	\$20.0
KECHEK MEAT & ONION	\$18.0
BEID 3A LAHME	\$18.0
BEID 3A AWARMA	\$20.0
FRIED MEAT	\$20.0
ARAYES KAFTA	\$20.0













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