



INFLAMES



COLD MEZZA

MIXED OLIVES *GF, V*

Assorted olives marinated in olive oil, herbs and spices

\$7.00

KABIS *GF, V*

Mixed pickles – blend of turnips and gherkins

\$7.00

HOMMOUS *GF, V*

A wonderful blend of chick peas, tahini & lemon juice drizzled with extra virgin olive oil and paprika

\$11.00

LABNE *GF, V*

House made strained yoghurt dip drizzled with extra virgin olive oil and zaatar (sesame, thyme, oregano mix)

\$11.00

BABA GHANOUJ *GF, V*

Smokey chargrilled eggplant blended with tahini, garlic & lemon juice drizzled with extra virgin olive oil

\$13.00

DIPS PLATE *GF, V*

“A bit of everything” - Baba ghanouj, hommous and labne served with fresh and fried bread

\$19.00

CHILLI & CORIANDER HOMMOUS

GF, V

Lebanese cheese combined with oregano, tomato, cucumber Spanish onion, mint and drizzled with extra virgin olive oil

\$12.00

SHANKLISH *GF, V*

Lebanese cheese combined with oregano, tomato, cucumber Spanish onion, mint and drizzled with extra virgin olive oil

\$12.00

HOT MEZZA

CHEESEY TOOM BREAD *V*

Toasted garlic flat bread with cheese

\$4.50

ZAATAR & CHEESE BREAD *V*

Toasted flat bread with Zaatar (sesame, thyme, oregano dip) & cheese

\$4.50

FALAFEL (four pieces) *GF, V*

Lightly fried patties of chickpeas, parsley, onion, herbs & spices served with tahini sauce

\$12.00

FRIED CAULIFLOWER FLORETS

GF, V

Lightly fried cauliflower served with tahini sauce

\$12.00

HALLOUMI *GF, V*

Lightly grilled halloumi served on a bed of tomato, drizzled lightly with caramelised balsamic vinegar

\$12.00

FETTA & WATERMELON (SEASONAL)

GF, V

Grilled fetta with slices of watermelon and drizzled with balsamic reduction

\$12.00

GOATS CHEESE *V*

Panko encrusted goats cheese with pistachio, drizzled with burnt honey vinaigrette

\$15.00

CHEESE SAMBUSIK (four pieces) *V*

Pastry parcel filled with feta cheese & herbs

\$13.00

LAMB SAMBUSIK (four pieces)

Pastry parcel stuffed with minced lamb & pine-nuts

\$13.00

KIBBI (four pieces)

Minced lamb with onion & pine nuts

\$13.00

HOMMOUS WITH LAMB

Hommous topped with pan fried lamb and pine nuts

\$14.00

MEZZA MIX

“A bit of everything” Two pieces each of cheese sambusik, lamb sambusik and kibbi

\$19.00

VEGETARIAN KIBBI (four pieces) *V*

Pumpkin and burghul parcel stuffed with chick peas spinach, onions, herbs and spices

\$13.00

MAKANEK *GF*

Grilled Lebanese sausage lightly drizzled with pomegranate molasses

\$14.00



MAINS

INFLAMES CHARCOAL CHICKEN GF

Whole Chicken

served with garlic dip, pickles & Lebanese bread

\$23.00

Half Chicken

served with garlic dip, pickles & Lebanese bread

\$15.00

(please note an extra \$1.50 is charged to swap chicken for the same pieces)

INFLAMES CHICKEN- QUARTER MEAL

Quarter chicken served with garlic, chips and Mediterranean garden salad

\$18.00

INFLAMES CHICKEN- HALF MEAL

Half chicken served with garlic, chips and Mediterranean garden salad
(or swap chips for hommous)

\$20.00

CHICKEN MANSIF GF

Spiced lamb pilaf with chicken, roasted nuts served with yoghurt cucumber sauce

\$25.00

LEMON GARLIC CHICKEN GF

3 marinated chicken skewers with a creamy lemon garlic sauce

\$28.00

ZAHLE CHICKEN GF

3 marinated chicken skewers with a rich tomato sauce and dollop of laban yoghurt

\$28.00

VEGETARIAN PLATE V

Hommous, baba ghanouj, falafel, cauliflower, cheese sambusik pickles, tabouli, tahini sauce and bread

\$28.00

OFF THE GRILL

MIXED CHARGRILL PLATE

Chicken skewer, lamb skewer and kaffa skewer served with tabouli, hommous, seasoned onion, garlic dip, pickles and bread

\$29.00

LAMB CHARGRILL PLATE

3 marinated lamb skewers served with tabouli, seasoned onion, hommous, garlic dip, pickles and bread

\$29.00

BEEF CHARGRILL PLATE

3 marinated beef skewers served with tabouli, seasoned onion, hommous, garlic dip, pickles and bread

\$29.00

CHICKEN CHARGRILL PLATE

3 marinated chicken breast skewers served with tabouli, seasoned onion, hommous, garlic dip, pickles and bread

\$28.00

KAFTA CHARGRILL PLATE

3 seasoned minced lamb skewers served with tabouli, seasoned onion, hommous, garlic dip, pickles and bread

\$28.00

SKEWERS MEAL

Your choice of two skewers, served with hommous and garden salad

\$21.00

SIDES

TOUM GF, V

Inflames signature garlic dip

\$6.00

TOUM WA HAR GF, V

Inflames signature garlic dip with chilli

\$7.00

RICE V

Traditional Lebanese rice cooked with vermicelli

\$7.00

CHIPS GF, V

\$9.00





OUR BURGER RANGE

(ALL BURGERS SERVED WITH CHIPS) **\$17.90**

GOURMET CHICKEN BURGER

Marinated chicken breast with avocado, tomato cheese, oak lettuce and garlic aioli.

GEORGE BURGER

Marinated chicken breast with tomato, pineapple, cheese, oak lettuce and a tomato mayonnaise sauce

TAY BURGER

Marinated chicken breast with tomato, beetroot, onion sumac cheese, oak lettuce and a creamy Dijon mustard aioli

TONE BURGER

Marinated chicken breast with avocado, tomato shredded lettuce and a chilli seeded mustard aioli (Hot or Mild)

GOURMET LAMB BURGER

Succulent lamb patty with onion, beetroot, tomato, fetta oak lettuce and our Inflammes BBQ sauce.

GRILLED VEGIE & HALLOUMI BURGER

Chargrilled vegetables including eggplant, zucchini, capsicum sweet potato with halloumi and tomato relish

MOO BURGER

Beef patty, cheese, onion, gherkin, oak lettuce, tomato with

(for a vegetarian option pick any of our burgers and replace the meat with falafel)

SALADS

\$14.00 each

TABOULI

Traditional Lebanese salad with parsley, tomato, onion, burghul (cracked wheat) and an olive oil & lemon dressing

GREEK SALAD

A SALAD OF CUCUMBER, TOMATO, CAPSICUM, RED ONION, FETA, OLIVES WITH BALSAMIC & OLIVE OIL DRESSING

FATOUSH SALAD

Tomato, cucumber, lettuce, radish, parsley, shallots, mint and sumac served with fried bread and your choice of lemon and olive oil dressing or traditional pomegranate dressing

CHICKEN CAESAR SALAD

Chicken, bacon, eggs, parmesan, lettuce served with house made Inflammes Caesar Dressing

INFLAMES SIGNATURE SALAD

Lightly fried cauliflower, pine nuts, almonds, rocket, shallots and mint with Inflammes balsamic dressing

GRILLED VEGETABLE

A variety of grilled and roasted vegetables including eggplant, capsicum sweet potato, zucchini, red onion with a balsamic dressing

CORIANDER & CHILLI POTATO SALAD

Cubed potatoes cooked with coriander, chilli and garlic







CHILDRENS MEALS

(CHILDREN UNDER 12 YEARS OLD) ALL \$12.00

¼ CHICKEN WITH CHIPS

SMALL WRAP WITH CHIPS

(WRAP WITH EITHER INFLAMES CHICKEN OR KAFTA, LETTUCE AND TOMATO SAUCE)

CHICKEN NUGGETS AND CHIPS

5 chicken nuggets with chips and tomato sauce

BANQUETS

(ALL BANQUETS - MIN 4 PEOPLE)

CHICKEN BANQUET \$28 PER PERSON

Dips plate (hommous, baba ghanouj & labne) Inflames chicken, garlic, chips, pickles, fried bread and your choice of salad

MEZZA BANQUET \$38 PER PERSON

Hommous, baba ghanouj, lamb sambusik, cheese sambusik, Inflames chicken, garlic, chips pickles, fried bread, lamb skewer, kafta skewer and your choice of salad

TRADITIONAL BANQUET \$55 PER PERSON

Hommous, baba ghanouj, lamb sambusik, cheese sambusik, kibbi, cauliflower florets, falafel Inflames chicken, garlic, chips, pickles, fried bread, lamb skewer, kafta skewer, chicken skewer and your choice of salad.

WRAPS

(ALL WRAPS SERVED WITH CHIPS) \$15.90

INFLAMES CHARGRILL CHICKEN WRAP

Shredded Chargrill chicken with lettuce, tomato, pickles & garlic sauce

MARINATED BREAST CHICKEN WRAP

Tender pieces of marinated chicken breast with lettuce, tomato garlic sauce & pickles

MARINATED LAMB WRAP

Skewered Lamb pieces with lettuce, tomato, pickles & hommous

KAFTA WRAP

Skewered Lamb mince with parsley and onion with lettuce, tomato, pickles & hommous

BEEF WRAP

Skewered beef pieces served with lettuce, tomato, pickles & hommous

FALAFEL WRAP

Falafel with tahini sauce, lettuce, tomato & pickles

CAULIFLOWER WRAP

Lightly fried cauliflower florets with lettuce, tomato, pickles & tahini sauce

EXTRAS ON WRAPS (\$ 1.00 each)

Cauliflower (lightly Fried) \$1.50

Tabouli, Hommous, Baba ghanouj, Garlic, Chips \$1.00





WEDNESDAY NIGHT

RIB NIGHT

FULL PLATE PORK (SERVED WITH CHIPS) GF \$42.00

DRINKS

GLASS	\$4.00	LEBANESE COFFEE	\$5.00
		CAPPUCCINO	\$4.20
600ML	\$5.00	FLAT WHITE	\$4.20
		SHORT BLACK	\$3.80
Coke		LONG BLACK	\$3.80
Coke no sugar		CAFFE LATTE	\$4.50
Fanta		MOCCHA	\$4.50
Sprite		HOT CHOCOLATE	\$4.50
Lift		TEA	\$3.80
		<i>(English breakfast, camomile, earl grey, green tea, peppermint)</i>	
Jug of soft drink	\$11.00		
Bottled water (600ml)	\$3.50		
Sparkling water (450ml)	\$4.50		
Lemon lime & bitters	\$5.00		
Fuze ice tea - peach, mango or lemon	\$4.50		
Orange juice	\$4.50		
Apple Juice	\$4.50		
Lemonada			
(house made lemon drink)			
glass	\$4.50		
jug	\$11.00		
Pink lemonade			
<i>(house made lemon drink with grenadine)</i>			
glass	\$4.50		
jug	\$11.00		

SOMETHING SWEET

Lebanese Baklava	
4 piece	\$5.00
9 piece	\$10.00
Turkish Delight	
4 piece	\$3.50