

## NISHNUSH Snacks

**HUMMUS DIP & LAFFA BREAD**  
Tahini, crispy chickpeas, sumac 16.9

**BEETROOT & SWEET POTATO DIP & LAFFA BREAD** Pistachio bulgur 16.9

**BURNT EGGPLANT DIP & LAFFA BREAD**  
Tahini, pomegranate 16.9

**HOUSE FALAFELS** Tahini, parsley 5 16

## KATAN Small

**OVEN BAKED HALLOUMI**  
Honey, lemon, oregano 19.9

**FRIED CAULIFLOWER**  
Tahini, sesame, saltbush 18.9

## FROM THE GRILL:

**BBQ FREEMANTLE WA OCTOPUS**  
Smoked paprika glaze, burnt eggplant yoghurt, freekeh tabouli 29.9

**CHERMOULA QLD KING PRAWNS**  
Charred on spiced pearl cous cous, charred lemon (3) 29.9

**2 TASMANIAN SALMON SKEWERS**  
Spiced, parsley oil, dukkah 29.9

**2 MIDDLE EASTERN SPICED FREE-RANGE CHICKEN SKEWERS** Onion, capsicum, zhoug 25.8

**2 LAMB KOFTA SKEWERS**  
Zaatar yoghurt 28.9

## LITTLE BUBS MENU

12 years & under

Chicken schnitzel & chips 14.9

Fish & chips 15.9

**MINI PITA POCKET**  
Salsa, lettuce, fries, with a choice of Falafel 14.9  
Lamb 16.9  
Chicken schnitzel 15.9

## GADOL Large

**CRISPY SKIN BARRAMUNDI**  
Humpty Doo NT, miso brown butter, fried capers, green tahini sauce, finger lime 39.9

**CHICKEN MUSAKHAN**  
Oven baked ½ chicken, middle eastern spices, caramelised Spanish onion, pine nuts, herbed labneh, lemon, olive crumb 38.9

**12-HOUR SLOW COOKED LAMB SHOULDER**  
green salsa, dukkah, charred lemon 49.9

**WHOLE BAKED HARISSA ROASTED CAULIFLOWER** toasted chilli, goats curd, tahini, roasted pine nuts 27.9

**GRILLED, BUTTERFLIED & CRUMBED EGGPLANT SCHNITZEL** shakshuka sauce, mozzarella & basil oil 26.9

## CHEDADIM Sides

**BUBALA FATTOUSH SALAD**  
Lettuce, cucumber, tomatoes, capsicum, olives, radish, dill, feta, crispy pita, herbed yoghurt 18.9

**ROASTED PUMPKIN**  
Lemon, tahini, yoghurt sauce roasted pine nuts 15.9

**HARISSA SPICED BURNT HONEY CARROTS** Herbed yoghurt 16.9

**ROASTED DUCK FAT POTATOES**  
Whipped harissa crème fraiche 15.9

## MATOK

House made desserts to share

**BAKLAVA ICE CREAM SANDWICH** 18.9

**IMMA'S CHOCOLATE MOUSSE**  
Cocoa meringue shard, halva chocolate soil, raspberry gel, chocolate dukkah 18.9

**MEDJOOl DATE, TAHINI & VANILLA CRÈME BRULEE** caramelised kataifi pastry, pistachio 18.9

## TASTING MENU

Charred Laffa bread

Choose 2 dips  
Tables of 6 & over receive all dips  
Hummus  
Beetroot & sweet potato  
Burnt eggplant

Oven baked Halloumi

Fried Cauliflower

Chicken Musakhan

12hr Slow Cooked Lamb Shoulder

### Dessert

Baklava Ice Cream Sandwich

65pp Minimum 3 people

## OPENING TIMES

### BREAKFAST

7days 7:30AM till 2:00PM

### LUNCH

7days 11:00AM till 2:00PM

### DINNER

Wednesday to Saturday  
From 5:00PM

**TELEPHONE** 8758 8688

**EMAIL** [info@bubala.com.au](mailto:info@bubala.com.au)

BYO Cake 4.5pp | Wine 5.9pp

BYO Wine not available

Friday & Saturday nights Sunday lunch

Prices inclusive 10% gst |

Card fee may apply

Surcharge

Sunday 10% | Public holiday 15% Menu

subject to change due to seasonal influences.

## COFFEE

Espresso	3.5
Macchiato	3.8
Cappuccino   Caffe Latte	4.5
Flat White   Long Black   Piccolo	
Hot Chocolate   Chai Latte	
Mocha	4.8
Sticky Chai	7.5
Iced latte	
Iced mocha	
Iced chai latte	
Iced chocolate	
Iced long black	
Mugs	+ 1.00
Extra shot	+ 0.60
Almond   Oat   Soy	+ 0.80

## LOOSE LEAF TEA POT 5.9

English Breakfast	
Earl Grey	
Green	
Peppermint	
Lemongrass & Ginger	
Camomile	
Chai	

## COLD PRESSED HOUSE JUICES

Orange	8.5
Apple	
Pineapple	

## SOFT DRINKS

Sparkling Water   1000ml	7.9
Lemon Lime Bitters	5.9
Soda Lime Bitters	
Coca Cola	
Coke No Sugar	
Sprite	
Ginger Beer	
Ginger Ale	

## SPIRITS

Gordons Gin	9.5
Bombay Sapphire Gin	10
Tanqueray London Dry Gin	10
Hendricks Gin	14
Vodka O	9.5
Belvedere Vodka	12.5
Grey Goose Vodka	11.5
Johnnie Walker Red Label	9.5
Johnnie Walker Black Label	12
Chivas Regal	12
Glenfiddich Single Malt 12yo	13
Wild Turkey Bourbon	10
Maker's Mark Bourbon	11
Canadian Club Whisky	10
Jack Daniels Whiskey	10
Jameson Ireland Whiskey	10
Bacardi White Rum	9.5
Sailor Jerry Spiced Rum	9.5

## DRAUGHT BEER

Beer of the Month	10.5
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## BOTTLE BEER | CAN

Goldstar Dark Pale Lager 4.9%	
330ml Bottle	11
Netanja, Israel	
Shapiro Lager 5.2%	
330ml Bottle	11
Jerusalem, Israel	
Shapiro Pale Ale 5%	
330ml Bottle	11
Jerusalem, Israel	
Sun of a Nun 0.5%	
375ml Can	9.5
Australian Beer Co NSW	
Hillbilly Crushed Apple Cider 4.5%	
330ml Bottle	9.5
Bilpin, NSW	
Bucketty's Ginger Beer 3.5%	
375ml Can	10.5
Brookvale NSW	

## CHAMPAGNE & SPARKLING

Santa Margherita Prosecco		
Veneto, ITALY	12.5	57
NV Veuve Ambal Blanc de Blanc		
Burgundy, FRANCE		59

## WHITE WINE

	150ml Glass	500ml Carafe	Bottle
<b>Deakin Estate Pinot Grigio</b>			
House Wine Victoria	10	25	35
<b>Pasqua Pinot Grigio</b>			
Veneto, ITALY	12.5	36	54
Clean, intense aroma & dry with pleasant golden apple aftertaste			
<b>Keith Tulloch Pinot Gris</b>			
Hunter Valley, NSW	11.9	35	52
Exotic aromas, with enough spicy power to complement almost any food.			
<b>Totara Sauvignon Blanc</b>			
Marlborough, NZ	11.9	32	51
Aromas of ripe stone fruits and citrus zest. Rich & lingering, juicy acidity & perfectly balanced finish.			
<b>Credaro Five Tales Chardonnay</b>			
Margaret River, WA	12	36	53
Fresh aromas of melon & citrus & gentle floral touch.			
<b>Mountadam Five-Fifty Chardonnay</b>			
Barossa Valley, SA	15	43	65
Stone fruit & citrus on the palate. Round mid-palate & bright citrus-like finish.			

## RED WINE

	150ml Glass	500ml Carafe	Bottle
<b>Deakin Estate Pinot Noir</b>			
House Wine Victoria	10	25	35
<b>Riorte Sangiovese</b>			
Toscana, ITALY	11.9	35	52
Tuscan blend of Sangiovese and Cabernet offers raspberry and cherry aromas, red berry fruits and plum pudding flavors.			
<b>Keith Tulloch Perdiem Recolo Rose</b>			
Hunter Valley NSW	11.9	35	52
Crisp dry with aromas of crushed raspberries & rosewater; blood orange zest, cherry, pomegranate & watermelon.			
<b>Debussy Reverie Pinot Noir</b>			
Languedoc France	12	35	53
Notes of raspberry & plum, underlying mushrooms & vanilla			
<b>Credaro Five Tales Cabernet Sauvignon</b>			
Margaret River, WA	12.5	36	54
cherry and dark plum characters, finishing gently with very soft tannins and creamy vanilla nuances.			
<b>Hesketh Shiraz</b>			
Limestone Coast, SA	11.9	32	51
Bright red fruits of strawberry & raspberry. Creamy smooth mouth feel. Fine acid gives finesse to the palate with hints of tobacco & spice.			
<b>Mountadam Five-Fifty Shiraz</b>			
Barossa Valley, SA	15	43	65
Fabulously expressed on the nose showing sweet raspberry, blackberry, vanilla, cedar & warm spice followed by a concentrated palate that is fleshy & velvety			

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