

🌸 BREAKFAST 🌸

(available until 12:00pm)

Stone-Baked Sourdough Toast (V) \$7
Freshly warmed in our oven and served with your choice of strawberry jam & butter or Vegemite & butter.

Fruit Toast (V) \$8
Freshly warmed in our oven and served with butter.

Aurelle Smash Avo (V) (VG) \$23
Smashed avocado, cherry tomatoes, zaatar & olive oil on toasted stone-baked sourdough.

ADD ONS

- Poached Egg +\$3
- Halloumi +\$5
- Sujuk +\$5
- Brisket +\$6
- Feta +\$2

Aurelle Big Breakfast — \$35
Two baked eggs, sujuk, slow-cooked brisket, grilled halloumi, smashed avocado, toasted stone-baked sourdough, tomato, cucumber & olives.

Aurelle
Café & Restaurant

🌸 BRUNCH & LUNCH 🌸

(11:30 am onwards)

Lamb Shank \$36
Slow-cooked lamb shank in rich glaze with creamy mashed potato.

Clay Pot Tawouk \$28
Chicken baked in creamy garlic mustard sauce served with fresh bread & salad.

Clay Pot Shrimp \$30
Prawns cooked in garlic lemon sauce & herbs over potato.

Clay Pot Salmon \$32
Salmon baked in creamy spinach sauce over potato.

🌸 CLAY POT ALL DAY 🌸

(All served with fresh bread & salad)

Egg, Brisket & Cheese \$23
Slow-cooked brisket, baked eggs, melted cheese & sweet chutney sauce.

Egg, Sujuk & Cheese \$23
Spiced sujuk sausage, baked eggs, melted cheese.

Shakshouka (V) \$20
Eggs in rich tomato sauce, herbs, warm bread.

Halloumi & Tomato Pesto (V) \$22
Grilled halloumi, tomato pesto sauce, olive oil.

Spinach & Cheese Bake (V) \$22
Fresh spinach, onion, and garlic, cream, and mixed cheese.

Discover more delicious treats in our display fridge and front counter.

(ALL MEAT SERVED IS HALAL)

(V) VEGETARIAN | (VG) VEGAN

ARTISAN SANDWICHES

Brisket Sandwich **\$18**

Tender slow-cooked brisket layered with melted mozzarella, pickles & house sauce on toasted stone-baked sourdough.

Tuna Sandwich **\$17**

Premium tuna folded through a creamy herb dressing, topped with melted mozzarella on toasted stone-baked sourdough.

Chicken Sandwich **\$18**

Tender chicken, melted mozzarella, fresh greens & creamy garlic mustard sauce on toasted stone-baked sourdough.

Halloumi Sandwich (V) **\$17**

Grilled halloumi, pesto, tomato, cucumber & olives on toasted stone-baked sourdough.

Labneh Sandwich (V) **\$15**

Creamy strained yoghurt, tomato, cucumber, olives & olive oil on toasted stone-baked sourdough.

Zaatar Sandwich (VG) **\$15**

Traditional Middle Eastern zaatar made with thyme, sumac & sesame seeds, finished with olive oil, tomato, cucumber & olives on toasted stone-baked sourdough.

Zaatar & Labneh Sandwich (V) **\$16**

Traditional zaatar, creamy labneh, tomato, cucumber & olives on toasted stone-baked sourdough.

Ham & Cheese Sandwich **\$12**

Premium ham layered with melted mozzarella on toasted stone-baked sourdough.

SIDES

Fresh Bread from our oven (VG) **\$3**

Salad (VG) **\$6.5**

DIPS

Labneh (V) **\$6**

Creamy strained yoghurt finished with extra virgin olive oil.

Hummus (VG) **\$6**

Creamy chickpea dip blended with tahini, lemon & garlic.

Baba Ghanoush (VG) **\$6**

Smoky roasted eggplant blended with tahini, garlic & lemon.

Muhammara (VG) **\$6**

A rich dip of roasted red capsicum, walnuts and pomegranate molasses with a hint of spice.

Aurelle
Café & Restaurant

Discover more delicious treats in our display fridge and front counter.

(ALL MEAT SERVED IS HALAL)

(V) VEGETARIAN | (VG) VEGAN

ARTISAN SAVOURY

PRETZELS

(Freshly baked)

Original Pretzel (V) \$5.5

Freshly baked soft pretzel with a touch of salt.

Seed Pretzel (VG) \$6.5

Sesame & poppy seeds.

Zaatar Pretzel (VG) \$6.5

Olive oil, zaatar & herbs.

Cheesy Zaatar Pretzel (V) \$7.5

Zaatar layered with melted cheese.

Cheesy Pretzel (V) \$7

Golden pretzel, rich melted cheese.

Cheesy Garlic Pretzel (V) \$7.5

Garlic butter glaze, melted cheese.

Pesto Pretzel (V) \$9

Basil pesto, finished with parmesan.

Sujuk Pretzel \$8.5

Spiced Middle Eastern beef sausage & cheese.

Cream Cheese & Chives Pretzel (V) \$9

Smooth cream cheese, chives.

Vegemite & Cheese Pretzel (V) \$9

Australian Vegemite topped with melted cheese.

ARTISAN SWEET

PRETZELS

Pistachio Pretzel (V) (Signature) \$13.5

Pistachio cream, finished with crushed pistachios & delicate rose petals.

Nutella Halva Pretzel (V) (Signature) \$9

Nutella and traditional halva.

Cinnamon Sugar Pretzel (VG) \$6

Coated in cinnamon sugar.

LEBANESE BAKE (MANAKISH)

(Freshly baked)

Zaatar Manousha (VG) \$5

Olive oil, zaatar, thyme & sumac.

Zaatar + Cheese Manousha (V) \$7

Traditional zaatar topped with melted cheese.

Spinach Manousha (V) \$7

Seasoned spinach with onion, herbs & lemon.

Spinach + Cheese Manousha (V) \$9

Seasoned spinach topped with melted cheese.

Cheese Manousha (V) \$8

Blend of melted cheeses on freshly baked dough.

Sujuk & Cheese Manousha \$11

Spiced Middle Eastern beef sausage with melted cheese.

Slow-Cooked Brisket & Cheese Pie \$12.5

Slow-cooked beef brisket with melted cheese.

AURELLE PIZZA BOARD

\$32

Zaatar, Garlic Cheese, Cheese, Sujuk or Brisket.

INGREDIENT DESCRIPTIONS

Zaatar: A traditional Middle Eastern blend of thyme, sumac, sesame seeds and herbs.

Sujuk: A flavourful, mildly spiced Middle Eastern beef sausage.

Discover more delicious treats in our display fridge and front counter.

(ALL MEAT SERVED IS HALAL)

(V) VEGETARIAN | (VG) VEGAN

DESSERTS

(Freshly baked)

Pistachio Pretzel (V) (Signature) \$13.5

Pistachio cream, finished with crushed pistachios & delicate rose petals.

Nutella Halva Pretzel (V) (Signature) \$9

Nutella and traditional halva.

Cinnamon Sugar Pretzel (VG) \$6

Coated in cinnamon sugar.

Em Ali Pot (V) (Signature) \$15

Traditional Middle Eastern bread pudding baked with cream, nuts & raisins.

Turmeric Cake (VG) (Signature) \$3.5

Traditional Lebanese semolina cake infused with turmeric and warm spices.

Brownie \$3.5

Rich chocolate brownie with a soft, fudgy centre.

Cheesecake Slice \$8

Creamy cheesecake with your choice of **Plain, Biscoff, Jam or Pistachio** topping.

Muffin \$3.5

Choice of **Chocolate, Berry or Vanilla**.

Discover more delicious treats in our display fridge and front counter.

Aurelle
Café & Restaurant

KIDS PRETZEL COMBO

\$8

Choice of:

- Original Pretzel, **or**
- Cheese Pretzel, **or**
- Cinnamon Sugar Pretzel

Plus:

- **1 Babycino**

COFFEE & PRETZEL DEAL \$10

Choice of:

Original Pretzel, or

Cheese Pretzel, or

Cinnamon Sugar Pretzel

Plus:

1 Regular Coffee

PUPPY MENU

Puppy Menu is served outside.

Puppuccino \$3

Creamy whipped treat for dogs.

Dog Treats \$2

Peanut Butter Biscuit.

Puppy Combo \$4.5

Puppuccino & Peanut Butter Biscuit.

Discover more delicious treats in our display fridge and front counter.

(ALL MEAT SERVED IS HALAL)

(V) VEGETARIAN | (VG) VEGAN

🌸 DINNER MENU 🌸

Available from 6 pm onwards

🍷 MAIN COURSES 🍷

Lamb bil Roz Oriental \$28

Slow-cooked lamb served over fragrant Oriental rice with toasted nuts and traditional Lebanese spices.

Moghrabieh (VG) \$26

Traditional Lebanese pearl couscous slow-cooked with chickpeas, onions and warm aromatic spices, prepared without animal products.

Lamb Shank \$36

Slow-cooked lamb shank in rich glaze with creamy mashed potato.

Clay Pot Chicken Tawouk \$30

Chicken baked in creamy garlic mustard sauce (served with fresh bread & salad).

Clay Pot Shrimp \$32

Prawns cooked in garlic lemon sauce & herbs over potato.

Clay Pot Salmon \$34

Salmon baked in creamy spinach sauce over potato.

Halloumi & Tomato Pesto (V) \$22

Grilled halloumi, tomato pesto sauce, olive oil.

Spinach & Cheese Bake (V) \$22

Fresh spinach, onion, and garlic, cream, and mixed cheese.

🌸 FRESHLY BAKED BREAD 🌸

Lebanese Bread (VG) \$3

Traditional Lebanese flatbread baked fresh daily and served warm for sharing.

🌸 DINING MENU 🌸

Available from 6 pm onwards

🌸 HOUSE DIPS 🌸

Labneh (V) \$10

Creamy strained yoghurt blended with garlic and mint, finished with extra virgin olive oil for a rich, refreshing flavour.

Baba Ghanoush (VG) \$10

Smoky roasted eggplant blended with tahini, lemon juice and garlic.

Hummus (VG) \$10

A classic Middle Eastern dip made from chickpeas, tahini, lemon juice and extra virgin olive oil.

Muhammara (VG) \$10

A rich dip of roasted red capsicum, walnuts and pomegranate molasses with a hint of spice.

🌸 ANY TRIO: \$25 🌸

🌸 SALAD 🌸

Fattoush (VG) \$14

A fresh Lebanese salad of lettuce, tomato, cucumber, radish, herbs and crispy toasted Lebanese bread, dressed with olive oil, lemon juice and sumac.

Aurelle
Café & Restaurant

Discover more delicious treats in our display fridge and front counter.

(ALL MEAT SERVED IS HALAL)

(V) VEGETARIAN | (VG) VEGAN

🌸 DINING MENU 🌸

Available from 6 pm onwards

🌸 MEZZE 🌸

Warak Enab (Dolmah) (VG) – 8 pcs \$15

Tender vine leaves stuffed with seasoned rice, parsley, tomato and aromatic herbs.

Batata Harra (VG) \$14

Crispy potatoes tossed with garlic, coriander, chilli and extra virgin olive oil.

Makanek \$15

Traditional Lebanese beef sausages sautéed with lemon juice and pomegranate molasses.

Kibbeh – each \$4

Golden croquettes made with seasoned beef, burghul (cracked wheat), onions and aromatic spices.

Pumpkin Kibbeh (VG) – each \$4

A vegan version of the Lebanese favourite, made with pumpkin, burghul and fragrant spices.

Sujuk \$15

Traditional Middle Eastern beef sausage with a rich, smoky and mildly spicy flavour.

Falafel (VG) – each \$3

Golden chickpea and herb fritters, crispy on the outside and soft on the inside.

Meat Sambousak – each \$4

Handmade pastry filled with seasoned minced beef, onions and aromatic spices, then lightly fried until golden.

Spinach Sambousak (VG) – each \$4

Traditional pastry filled with spinach, onion, sumac and fresh herbs.

Cheese Rakakat (V) – each \$4

Thin, crispy pastry rolls filled with melted cheese.

🌸 DINING MENU 🌸

Available from 6 pm onwards

🌸 MEZZE 🌸

Vegetable Rakakat (VG) – each \$4

Thin, crispy pastry rolls filled with a delicious, seasoned vegetable filling.

Mujadara (VG) \$14

A traditional Lebanese dish of lentils, rice and caramelised onions cooked in extra virgin olive oil, celebrated for its rich flavour and comforting simplicity.

🍰 DESSERT 🍰

Em Ali Pot (V) — \$15

Traditional Middle Eastern bread pudding baked with cream, nuts & raisins.

Discover more delicious dessert in our display fridge and front counter.

Aurelle
Café & Restaurant

Discover more delicious treats in our display fridge and front counter.

(ALL MEAT SERVED IS HALAL)

(V) VEGETARIAN | (VG) VEGAN

☕ HOT DRINKS ☕

Regular | Large

Long Black	\$4 \$4.5
Cappuccino	\$5 \$5.5
Magic	\$5 \$5.5
Latte	\$5 \$5.5
Flat White	\$5 \$5.5
Matcha Latte	\$6 \$6.5
Dirty Chai	\$5 \$5.5
Chai Latte	\$5 \$5.5
Mocha	\$5.5 \$6
Hot Chocolate	\$5 \$5.5

Black Tea / Selection Box

\$3.5

Fortnum & Mason Tea Selection Box

\$4.5

☕ SMALL HOT SHOTS ☕

Espresso	\$3.5
Macchiato	\$4.5
Piccolo	\$4.5
Babyccino	\$4

☕ SIGNATURE HOT DRINKS ☕

Sahlab

Regular \$6.50 | Large \$7.00

Traditional warm milk drink delicately flavoured with orchid powder and cinnamon, topped with fairy floss.

Pumpkin Spice Latte

Regular \$6.00 | Large \$6.50

Espresso with steamed milk and a warm blend of pumpkin spices.

🧊 ICED DRINKS 🧊

Iced Coffee	\$7
Iced Long Black	\$6
Iced Latte	\$7
Iced Mocha	\$7.5
Iced Chocolate	\$7
Iced Chai Latte	\$7
Iced Matcha	\$7.5
Iced Matcha Strawberry	\$8

🧊 SIGNATURE COLD DRINKS 🧊

Iced Saffron Drink — \$8

Refreshing sparkling citrus and premium saffron drink with fresh mint.

Ayran — \$8

Traditional savoury yoghurt drink made with yoghurt, water and a touch of salt, served chilled.

Jallab — \$8

Traditional Middle Eastern drink with grape molasses, date syrup and rose water, served over ice with pine nuts and raisins.

Iced Pumpkin Spice Latte — \$8

Espresso, chilled milk and pumpkin spice blend served over ice.

🥛 MILK OPTIONS 🥛

Full Cream | Skim | Soy +\$0.50 | Oat +\$0.50 |
Almond +\$0.50 | Lactose Free +\$1.00

💎 EXTRAS 💎

Syrups +\$0.50: Caramel | Hazelnut | Vanilla |
Honey | Extra Coffee Shot +\$0.50

Discover more delicious treats in our display fridge and front counter.

(ALL MEAT SERVED IS HALAL)

(V) VEGETARIAN | (VG) VEGAN

🌸 SOFT DRINKS 🌸

Pepsi Max	\$3.5
Sunkist Zero Sugar	\$3.5
Sprite Zero Sugar	\$3.5

💧 WATER 💧

Still Water	\$3.5
San Pellegrino Sparkling Water	\$4.5

🌸 JUICES 🌸

Apple Juice	\$4.5
Orange Juice	\$4.5
Mango & Banana Juice	\$4.5
Apple & Blackcurrant Juice	\$4.5
7 Fruit Juice	\$4.5
Green Smoothie	\$4.5

Aurelle
Café & Restaurant

Discover more delicious treats in our display fridge and front counter.
(ALL MEAT SERVED IS HALAL)
(V) VEGETARIAN | (VG) VEGAN