

Aurelle

Café & Restaurant

M E N U

CAFÉ MENU
AVAILABLE UNTIL 6 PM

DESSERTS & DRINKS
Desserts · hot & iced drinks · juices

DINNER MENU
THURSDAY · FRIDAY · SATURDAY, FROM 6 PM

EVENING SET MENUS
Only \$55 per person

ALCOHOL MENU
A full alcohol menu is available

www.aurelles.com.au

ALL MEAT SERVED IS HALAL · HALAL MEAT IS KEPT AND PREPARED SEPARATELY

A U R E L L E

C A F É M E N U

AVAILABLE UNTIL 6 PM

BREAKFAST

available until 12:00pm

STONE-BAKED SOURDOUGH TOAST **\$7.00**

TOAST **V**

Freshly warmed in our oven and served with your choice of strawberry jam & butter or Vegemite & butter.

FRUIT TOAST **V** **\$8.00**

Freshly warmed in our oven and served with butter.

SCRAMBLED EGGS ON SOURDOUGH **\$15.00**

SOURDOUGH **V**

Silky soft-scrambled eggs, finished with butter and served on toasted sourdough.

Or choose a toasted croissant +\$1.50

AURELLE SMASH AVO **V · VG** **\$23.00**

Smashed avocado, tomatoes and greens on toasted stone-baked sourdough, drizzled with zaatar & olive oil.

Or choose a toasted croissant +\$1.50

ADD ONS

- Egg in Clay Pot **+\$3.00**
- Halloumi **+\$5.00**
- Sujuk **+\$6.00**
- Brisket **+\$6.00**
- Feta **+\$2.00**

Aurelle Big Breakfast — \$35.00

Two baked eggs, sujuk, slow-cooked brisket, grilled halloumi, smashed avocado, toasted stone-baked sourdough, tomato & cucumber.

BRUNCH & LUNCH

11:30am onwards

LAMB SHANK **\$36.00**

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

TAWOUK IN CLAY POT **\$28.00**

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

SHRIMP IN CLAY POT **\$30.00**

Prawns cooked in garlic lemon sauce & herbs over potato, served with fresh bread & salad.

SALMON IN CLAY POT **\$32.00**

Salmon baked in creamy spinach sauce over potato.

CLAY POT MEALS

all day · all served with fresh bread & salad

EGG, BRISKET & CHEESE **\$24.00**

Slow-cooked brisket, baked eggs, melted cheese & sweet chutney sauce.

EGG, SUJUK & CHEESE **\$24.00**

Spiced sujuk sausage, baked eggs, melted cheese.

SHAKSHOUKA **V** **\$22.00**

Eggs in rich tomato sauce and herbs, served with warm bread.

HALLOUMI & TOMATO PESTO **V** **\$23.00**

Grilled halloumi, tomato pesto sauce, olive oil.

SPINACH & CHEESE BAKE **V** **\$23.00**

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

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V Vegetarian · VG Vegan

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A U R E L L E

C A F É M E N U

AVAILABLE UNTIL 6 PM

ARTISAN SANDWICHES

On toasted stone-baked sourdough
or choose a toasted croissant +\$1.50

BRISKET SANDWICH \$18.00

Tender slow-cooked brisket layered with melted mozzarella, pickles & house sauce.

TUNA SANDWICH \$17.00

Premium tuna folded through a creamy herb dressing, topped with melted mozzarella.

CHICKEN SANDWICH \$18.00

Crumbed chicken breast tenders, melted mozzarella, fresh greens & creamy garlic mustard sauce.

SUJUK & CHEESE SANDWICH \$18.00

Spiced Middle Eastern beef sujuk layered with melted mozzarella and fresh tomato.

HALLOUMI SANDWICH V \$17.00

Grilled halloumi, pesto, tomato, cucumber & greens.

LABNEH SANDWICH V \$15.00

Creamy strained yoghurt, tomato, cucumber, greens & olive oil.

ZAATAR SANDWICH VG \$15.00

Traditional Middle Eastern zaatar made with thyme, sumac & sesame seeds, finished with olive oil, tomato, cucumber & greens.

ZAATAR & LABNEH SANDWICH V \$16.00

Traditional zaatar, creamy labneh, tomato, cucumber & greens.

HAM & CHEESE SANDWICH \$12.00

Premium ham (halal option available) layered with melted mozzarella.

LEBANESE BAKE (MANAKISH)

freshly baked

ZAATAR MANOUSHA VG \$5.00

Olive oil, zaatar, thyme & sumac.

ZAATAR + CHEESE MANOUSHA V \$7.00

Traditional zaatar topped with melted cheese.

SPINACH MANOUSHA V \$7.00

Seasoned spinach with onion, herbs & lemon.

SPINACH + CHEESE MANOUSHA V \$9.00

Seasoned spinach topped with melted cheese.

CHEESE MANOUSHA V \$8.00

Blend of melted cheeses on freshly baked dough.

SUJUK & CHEESE MANOUSHA \$11.00

Spiced Middle Eastern beef sausage with melted cheese.

SLOW-COOKED BRISKET & \$12.50

CHEESE PIE

Slow-cooked beef brisket with melted cheese.

AURELLE PIZZA BOARD

PIZZA BOARD \$32.00

Four flavours: zaatar, cheesy garlic, brisket and sujuk.

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C A F É M E N U

AVAILABLE UNTIL 6 PM

ARTISAN SAVOURY PRETZELS

freshly baked

ORIGINAL PRETZEL V \$5.50

Freshly baked soft pretzel with a touch of salt.

SEED PRETZEL VG \$6.50

Sesame & poppy seeds.

ZAATAR PRETZEL VG \$6.50

Olive oil, zaatar & herbs.

CHEESY ZAATAR PRETZEL V \$7.50

Zaatar layered with melted cheese.

CHEESY PRETZEL V \$7.00

Golden pretzel, rich melted cheese.

CHEESY GARLIC PRETZEL V \$7.50

Garlic butter glaze, melted cheese.

PESTO PRETZEL V \$9.00

Basil pesto, finished with parmesan.

SUJUK PRETZEL \$8.50

Spiced Middle Eastern beef sausage & cheese.

CREAM CHEESE & CHIVES PRETZEL V \$9.00

Smooth cream cheese, chives.

VEGEMITE & CHEESE PRETZEL V \$9.00

Australian Vegemite topped with melted cheese.

SIDES

FRESH BREAD FROM OUR OVEN VG \$3.00

SALAD VG \$6.50

DIPS

LABNEH V \$6.00

Creamy strained yoghurt finished with extra virgin olive oil.

HUMMUS VG \$6.00

Creamy chickpea dip blended with tahini, lemon & garlic.

BABA GHANOUSH VG \$6.00

Smoky roasted eggplant blended with tahini, garlic & lemon.

MUHAMMARA VG \$6.00

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

INGREDIENT NOTES

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

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

ARTISAN SWEET PRETZELS

freshly baked

PISTACHIO PRETZEL V · Signature \$13.50

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

NUTELLA HALVA PRETZEL V · Signature \$9.00

Nutella and traditional halva, topped with crushed pistachios. Halva is a Middle Eastern sweet made from tahini (sesame paste) and sugar.

CINNAMON SUGAR PRETZEL VG \$6.00

Coated in cinnamon sugar.

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A U R E L L E

DESSERTS & EXTRAS

DESSERTS · KIDS · PUPPY

DESSERTS

freshly baked

- PISTACHIO PRETZEL** V · Signature **\$13.50**
Pistachio cream, finished with crushed pistachios & delicate rose petals.
- NUTELLA HALVA PRETZEL** V · Signature **\$9.00**
Nutella and traditional halva, topped with crushed pistachios. Halva is a Middle Eastern sweet made from tahini (sesame paste) and sugar.
- CINNAMON SUGAR PRETZEL** VG **\$6.00**
Coated in cinnamon sugar.
- EM ALI POT** V · Signature **\$22.00**
Traditional Middle Eastern bread pudding baked with cream, nuts & raisins.
- TURMERIC CAKE** VG · Signature **\$3.50**
Traditional Lebanese semolina cake infused with turmeric and warm spices.
- TIRAMISU** V **\$10.00**
Coffee-soaked sponge layered with mascarpone cream and dusted with cocoa.
- CHEESECAKE SLICE** V **\$9.00**
Homemade no-bake cheesecake with your choice of Plain, Biscoff, Jam or Pistachio topping.
- MUFFIN** V **\$3.50**
Choice of Chocolate, Berry or Vanilla.

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KIDS PRETZEL COMBO

\$8.00

Choice of
Original Pretzel, or
Cheese Pretzel, or
Zaatar Pretzel, or
Nutella Halva Pretzel, or
Cinnamon Sugar Pretzel
plus
1 Babyccino

COFFEE & PRETZEL DEAL

\$10.00

Choice of
Original Pretzel, or
Cheese Pretzel, or
Zaatar Pretzel, or
Cinnamon Sugar Pretzel
plus
1 Regular Coffee

PUPPY MENU

served outside

Inspired by Coco Noir, our family dog
As much as we'd love to welcome our furry friends inside, for hygiene reasons our Puppy Menu is served in our outdoor dining area. Thank you for understanding.

- PUPPUCCINO** **\$3.00**
Creamy whipped treat for dogs.
- DOG TREATS** **\$2.00**
Peanut Butter Biscuit.
- PUPPY COMBO** **\$4.50**
Puppuccino & Peanut Butter Biscuit.

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A U R E L L E

D R I N K S

HOT & SMALL SHOTS

HOT DRINKS

	REGULAR	LARGE
LONG BLACK	\$4.00	\$4.50
CAPPUCCINO	\$5.00	\$5.50
MAGIC	\$5.00	\$5.50
LATTE	\$5.00	\$5.50
FLAT WHITE	\$5.00	\$5.50
MATCHA LATTE	\$6.00	\$6.50
DIRTY CHAI <i>Homemade</i>	\$5.00	\$5.50
CHAI LATTE <i>Homemade</i>	\$5.00	\$5.50
MOCHA	\$5.50	\$6.00
HOT CHOCOLATE	\$5.00	\$5.50

MILK OPTIONS

Full Cream, Skim — no extra charge

Soy, Oat, Almond — +\$0.50

Lactose Free (Skim or Full) — +\$1.00

EXTRAS

Syrups +\$0.50

Caramel · Hazelnut · Vanilla · Honey

Extra Coffee Shot +\$0.50

Decaf Coffee +\$0.50

SMALL HOT SHOTS

ESPRESSO	\$3.50
MACCHIATO	\$4.50
PICCOLO	\$4.50
BABYCCINO	\$4.00

TEA

TEA SELECTION BOX	\$3.50
<i>Choose from all types — black, green, chamomile and more.</i>	
FORTNUM & MASON TEA SELECTION BOX	\$4.50

SIGNATURE HOT DRINKS

	REGULAR	LARGE
SAHLAB	\$6.50	\$7.00
<i>Traditional warm milk drink delicately flavoured with orchid powder and cinnamon, topped with crushed pistachios.</i>		
PUMPKIN SPICE LATTE	\$6.00	\$6.50
<i>Espresso with steamed milk and a warm blend of homemade pumpkin spices.</i>		

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A U R E L L E

D R I N K S

C O L D D R I N K S

I C E D D R I N K S

ICED COFFEE	\$7.00
ICED LONG BLACK	\$6.00
ICED LATTE	\$7.00
ICED MOCHA	\$7.50
ICED CHOCOLATE	\$7.00
ICED CHAI LATTE <i>Homemade</i>	\$7.00
ICED DIRTY CHAI <i>Homemade</i>	\$7.50
ICED MATCHA LATTE	\$7.50
ICED MATCHA STRAWBERRY	\$8.00

S I G N A T U R E C O L D D R I N K S

ICED PUMPKIN SPICE LATTE	\$8.00
<i>Espresso, chilled milk and homemade pumpkin spice blend served over ice.</i>	
ICED SAFFRON DRINK	\$8.00
<i>Refreshing sparkling citrus and premium saffron drink.</i>	
AYRAN	\$8.00
<i>Traditional savoury yoghurt drink made with yoghurt, water and a touch of salt, served chilled.</i>	
JALLAB	\$8.00
<i>Traditional Middle Eastern drink with grape molasses, date syrup and rose water, served over ice with pine nuts and raisins.</i>	

S O F T D R I N K S

PEPSI MAX	\$3.50
SUNKIST ZERO SUGAR	\$3.50
SPRITE ZERO SUGAR	\$3.50

Please ask what's available.

W A T E R

STILL WATER	\$3.50
SAN PELLEGRINO SPARKLING WATER	\$4.50

J U I C E S

Joey's juices · served chilled

APPLE JUICE	\$4.50
ORANGE JUICE	\$4.50
MANGO & BANANA JUICE	\$4.50
APPLE & BLACKCURRANT JUICE	\$4.50
7 FRUIT JUICE	\$4.50
PINEAPPLE JUICE	\$4.50

Please ask what's available.

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D I N N E R M E N U

THURSDAY · FRIDAY · SATURDAY | FROM 6 PM

MAIN COURSES

LAMB BIL ROZ ORIENTAL \$28.00

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

MOGHRABIEH VG \$26.00

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

LAMB SHANK \$36.00

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

CHICKEN TAWOUK IN CLAY POT \$28.00

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

SHRIMP IN CLAY POT \$30.00

Prawns cooked in garlic lemon sauce & herbs over potato, served with fresh bread & salad.

SALMON IN CLAY POT \$32.00

Salmon baked in creamy spinach sauce over potato.

HALLOUMI & TOMATO PESTO V \$23.00

Grilled halloumi, tomato pesto sauce and olive oil, baked in a clay pot and served with fresh bread & salad.

SPINACH & CHEESE BAKE V \$23.00

Fresh spinach, onion, garlic, cream and mixed cheese, baked in a clay pot and served with fresh bread & salad.

FRESHLY BAKED BREAD

LEBANESE BREAD VG \$3.00

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

HOUSE DIPS

LABNEH V \$10.00

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

BABA GHANOUSH VG \$10.00

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

HUMMUS VG \$10.00

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

MUHAMMARA VG \$10.00

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

Any trio of dips – \$25.00

SALAD

FATTOUSH VG \$14.00

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

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A U R E L L E

D I N N E R M E N U

THURSDAY · FRIDAY · SATURDAY | FROM 6 PM

MEZZE

Meat

MAKANЕК \$15.00

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

KIBBEH *each* \$4.00

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

SUJUK \$15.00

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

MEAT SAMBOUSAK *each* \$4.00

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

DESSERT

EM ALI POT *V* \$22.00

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

TIRAMISU *V* \$10.00

Coffee-soaked sponge layered with mascarpone cream and dusted with cocoa.

CHEESECAKE SLICE *V* \$9.00

Homemade no-bake cheesecake with your choice of Plain, Biscoff, Jam or Pistachio topping.

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MEZZE

Vegetarian & Vegan

WARAK ENAB (DOLMAH) *VG* \$15.00

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

BATATA HARRA *VG* \$14.00

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

FALAFEL *VG · each* \$3.00

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

PUMPKIN KIBBEH *VG · each* \$4.00

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

SPINACH SAMBOUSAK *VG · each* \$4.00

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

CHEESE RAKAKAT *V · each* \$4.00

Thin, crispy pastry rolls filled with melted cheese.

VEGETABLE RAKAKAT *VG · each* \$4.00

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

MUJADARA *VG* \$14.00

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

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V Vegetarian · *VG* Vegan

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A U R E L L E

EVENING SET MENUS

THREE SET MENUS TO SHARE

Authentic Lebanese flavours. Made for sharing.

ONLY \$55 PER PERSON
THURSDAY · FRIDAY · SATURDAY

MEAT SET MENU

House Dips: Labneh · Baba Ghanoush · Hummus

Freshly Baked Bread

Batata Harra

Sujuk

Fattoush

Makanek

Meat Sambousak

Warak Enab (Dolmah)

Kibbeh

Cheese Rakakat

MAIN COURSE **Lamb bil Roz Oriental**

VEGETARIAN SET MENU (V)

House Dips: Labneh · Baba Ghanoush · Hummus

Freshly Baked Bread

Batata Harra

Mujadara

Fattoush

Falafel

Spinach Sambousak

Warak Enab (Dolmah)

Pumpkin Kibbeh

Cheese Rakakat

MAIN COURSE **Moghrabieh**

VEGAN SET MENU (VG)

House Dips: Muhammara · Baba Ghanoush · Hummus

Freshly Baked Bread

Batata Harra

Mujadara

Fattoush

Falafel

Spinach Sambousak

Warak Enab (Dolmah)

Pumpkin Kibbeh

Vegetable Rakakat

MAIN COURSE **Moghrabieh**

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