



MENU





TO GET YOU STARTED

Hannibal has been serving delicious Middle Eastern fare for decades and aim to bring the fresh taste of Lebanon to your table, in Lebanon to eat is to feast and in doing so we evoke a sense of celebration.

We invite to select a variety of dishes for the table. The idea is to share, so it's always best to start with basic. We will serve you a complementary basket of fresh Lebanese bread, known as "khobz" to help you along, let the khobz act as the utensil with which to eat. Use it to scoop up the food or make little pockets ...The choice is yours!

SALADS

House Salad **V** **D** **GF**

Iceberg lettuce, tomato, cucumber, parsley, onion, cabbage, shallots, capsicum tossed in extra virgin olive oil and lemon juice.

12

Falafel Salad **V** **D** **GF**

Freshly mixed salad topped with falafels dressed with extra virgin olive oil and lemon juice.

17

Tabouli **V**

Fine chopped parsley, tomato, shallots, crushed wheat, olive oil, lemon juice.

15

Fattoush **V** **D**

Cos lettuce, tomatoes, cucumber, parsley, shallots, radish, mint, cabbage, shallots, capsicum dressed with special Hannibal dressing and topped with crispy bread.

16

Red Cabbage Salad **V** **D** **GF**

Fresh red cabbage, carrot, parsley, dressed with extra virgin olive oil and lemon juice.

14



MEZZE

Hummus V D GF	12
<i>A blend of delicious chick peas, sesame seed paste, lemon juice.</i>	
Chilli Hummus V D GF	12.5
<i>A blend of delicious chick peas, sesame seed juice, lemon juice and chilli paste.</i>	
Rutic Hummus V D GF	14.5
<i>Hummus dip topped with roasted pine nuts.</i>	
Festive Hummus D GF	16.5
<i>Hummus topped with mince lamb and roasted pine nuts.</i>	
Baba Ganouj V D GF	14.5
<i>A blend of smoked eggplant, sesame seeds juice, lemon juice and a touch of garlic.</i>	
Eggplant Dip V D GF	14.5
<i>Smokey chargrilled eggplant mashed with creamy garlic, chilli paste.</i>	
Labne V GF	12
<i>Homemade soft creamy cheese sprinkled with zahta and olive oil.</i>	
Garlic dip V D GF	12
<i>Homemade fresh garlic dip sprinkled with zahtaar.</i>	
Mixed Dip Platte V GF	22
<i>A combination of hummus, baba ganouj, labne, garlic dip.</i>	
Fried Bread V D	4.5
<i>Lebanese bread lightly fried, sprinkled with zahtaar.</i>	
Seasonal Pickles V D GF	9.5
<i>Sweet chillies, olives, turnips, mixed veggies -ask for your favourite.</i>	
Falafel V D GF	13.9
<i>Chick peas, onion & coriander ball served with side pickles and tahini sauce (6 pieces). The best Sydney has to offer!</i>	
Bahtata V D GF	9.9
<i>Golden fries served with tomato or garlic sauce.</i>	
Loaded Fries	12
<i>Golden fries topped with tahini and chilli sauce</i>	

Please advise wait staff of any dietary requirement
or allergies as our food may contains a traces of nuts



MEZZE

Grilled halloumi V GF	16.9
<i>Grilled halloumi served with grilled tomatoes, pomegranate syrup and side of fresh greens.</i>	
Lebanese Sausages D GF	19
<i>Lightly spiced lamb cocktail sausages pan-fried with olive oil, onions, capsicum served with side fresh greens with garlic or eggplant sauce.</i>	
Ladies Fingers	15
<i>Filo pastry filled with seasoned lamb, onions and pine nuts, drizzled with pomegranate syrup.</i>	
Sambouski meat	15
<i>Homemade pastry filled with seasoned lamb, onions and pine nuts, drizzled with pomegranate syrup.</i>	
Kebbe Nayeh D	22
<i>Lean raw ground lamb minced with onion, fresh herbs and crushed wheat served with side fresh greens, olives oil & pickles.</i>	
Fried kebbe D	15
<i>Meat Lean ground lamb and crushed wheat crust filled with pine nuts, mincemeat and onion.</i>	
Mixed finger food	17.9
<i>Fried kebbe, pumpkin kebbe, spinach triangle, sambouski meat, ladies fingers (vegetarian option available).</i>	
Turkish Garlic bread V D	7.9
<i>Toasted Turkish bread with garlic and zahtaar.</i>	
Garlic Bread V D	4.9
<i>Toasted Lebanese bread folded with garlic paste and zahtaar.</i>	
Chilli bread V D	5.9
<i>Grilled Lebanese bread folded with Hannibal's chilli paste, chopped tomatoes, onions, parsley.</i>	
Lebanese Rice V	9
<i>Long grain rice boiled with egg noodle, (cinnamon optional).</i>	
Plain rice V D GF	7
<i>Lebanese style plain rice.</i>	



MEAT

- Kafta** **D** 22.9
Lean lamb minced with parsley, onion and Middle Eastern spices, grilled to perfection served with side salad garlic sauce, chilli bread.
- Laham Mishwee** **D** 23.9
Marinated tender diced lamb skewers, seasoned and grilled to perfection served with side salad, garlic sauce, chilli bread.
- Mixed Grill** **D** 23.9
Consist of tender skewer kafta, skewer Shisha tawkook (chicken) skewer laham mishwee (lamb) grilled to perfection served with side salad, garlic sauce and chilli bread.
- Lamb cutlet** **D** **GF** 32.9
Seasoned lamb cutlets grilled to perfection, served with chips and side salad, eggplant dip.
- Shawarma Beef** **D** 23.9
Shredded Beef marinated, tahini, lemon juice, olive oil, onions, tomatoes capsicum and middle eastern spices, roasted to perfection served with side salad, tahini sauce, chilli bread.
- Chicken Shawarma** 22.9
Shredded marinated chicken, garlic, lemon juice, tahini, olive oil and middle eastern spices, roasted to perfection and dressed in a delicious tahini sauce served with side salad garlic sauce and chilli bread.
- Chilli Chicken** 23.9
Tender chicken thigh fillet marinated in our signature garlic and chilli past, grilled to perfections, served with side salad, garlic sauce, chilli bread.
- Garlic Chicken** 22.9
Marinated tender chicken thigh fillet, grilled and served with side salad, garlic sauce, chilli bread.
- Lemon Garlic chicken** **GF** 23.9
Grilled chicken breast tossed in our special garlic lemon sauce, topped with fresh herbs served with side salad, garlic sauce.
- Shish Tawook** 22.9
Marinated chicken breast skewers, grilled to perfection and served with side salad, garlic sauce, chilli bread.
- Cabbage rolls** **D** **GF** 16.9
Cabbage leaves stuffed with rice, tomato, lamb mince onion and finished with garlic and mint served with garlic sauce.
- Persian Rice** 19.9
Lebanese style rice pan fried with breast chicken, mince lamb, topped with mixed nuts served with yoghurt.
- Rez Mah Lahme** 19.9
Lebanese style rice pan fried with grilled lamb and topped with mixed nuts served with yoghurt.
- Sautéed Liver** **D** **GF** 17.9
Sautéed chicken liver with, onion, garlic & Middle Eastern spices served with side salad, garlic sauce.



VEGETARIAN

You will find that a great deal of our menu is vegetarian and using only the freshest ingredients, we hope that you will enjoy our selection! Remember we recommend a variety of dishes for the table as its best to share. If you are having trouble with selection ask the host for their favourite dishes. Try mixed up with our dip & mezze starter or something from our meat selection.

- Vegetarian grills** V D GF 24.5
Chargrills vegetable skewers drizzled in lemon and pepper and oregano served on a bed of rice and side salad, garlic sauce.
- Lubyah and Rice** V D GF 22.9
Green beans stewed with tomato, onion, garlic and Middle Eastern spices served with plain rice.
- Foule** V D GF 15.9
Fava beans stewed with garlic, coriander, onions, tomatoes, lemon, finished with olive oil served with side seasonal pickles.
- Lady fingers** V 15
Filo pastry filled with fetta, mozzarella cheese, onions and parsley.
- Spinach Triangle** V 15
Homemade pastry filled with spinach, feta, onion and sumac.
- Sambouski cheese** V 15
Homemade pastry filled with a three cheese mix & parsley.
- Sambouski cheese & olives** V 15
Homemade pastry filled with a three cheese mix, parsley & seedless olives.
- Majadra** V D GF 14.9
Brown lentils stewed with rice and topped with caramelised onion served with side salad.
- Fried Eggplant** V D GF 14.5
Eggplant lightly fried on a bed of greens and tahini sauce.
- Chilli cauliflower** V D GF 15.9
Cauliflowers lightly fried with our signature chilli garlic past, red and green capsicum served on a bed of greens and tahini sauce.
- Fried Cauliflower** V D GF 14.9
Cauliflower lightly fried in olive oil served on a bed of greens and tahini sauce.
- Cabbage Rolls** V D GF 16.9
Cabbage leaves with rice, tomato, parsley, onions, garlic, mint and lemon juices served with homemade garlic sauce.
- Vine Leaves** V GF 15.9
Grape vine leaves with rice, tomato, parsley, onions, lemon and olive oil served with homemade yoghurt.
- Pumpkin Kebbe** V D 15
Lightly fried pumpkin and burghul crust filled with spinach, chick peas and onions.
- Potato Coriander** V D GF 15.9
Freshly dies potato lightly fried mixed with garlic, chilli topped with fresh coriander and squeeze of lemon, served with garlic sauce.

V VEGETERIAN
D DIARY FREE
GF GLUTEN FREE

Hannibal
LEBANESE CUISINE



SEAFOOD

Samakah harrah

Grilled fish fillet topped with tahini dressing, chili, and garlic, coriander, finished with mixed nut, served with side salad.

24.9

Baby octopus

Marinated baby octopus with garlic, lemon & tossed in a balsamic dressing, served on a bed of green salad.

21.9

Calamari

Lightly seasoned & floured calamari rings served with salad & chips.

17.9

Fish cocktails

Lightly seasoned & floured fish cocktails served with salad & chips.

17.9



MENU

BANQUETS

Deluxe Mazza

43 per person

A starter of Lebanese bread and authentic dips including hummus, baba ganouj and labne accompanied with mixed pickles, tabouli, fattoush followed by falafel, potato coriander, ladies fingers, spinach triangle, kafta and garlic chicken finished with Lebanese coffee or tea.

Hannibal Feast

48 per person

A starter of Lebanese bread and authentic dips including hommos, baba ganouj, labne, chilli dip, accompanied with mixed pickles, tabouli, fattoush followed by falafel, potato coriander, kebbe, sambouski meat and our succulent skewers—lamb, chicken and kafta finished with Lebanese coffee or tea

Vegetarian Feast

43 per person

A starter of Lebanese bread and authentic dips including hommos, baba ganouj, labne, chilli dip, accompanied with mixed pickles, tabouli, fattoush followed by falafel, potato coriander, spinach triangle, vine leaves, cheese fingers, Lebanese rice and Lubyah finished with Lebanese coffee or tea (ask your host for vegan option)

(Add soft drink including rose, lemon blossom or Lebanese sweets to you banquet for an extra \$3 per person)

CHEF SPECIAL

Lemon Garlic Platter

31.9

Flame grilled tender breast chicken tossed in creamy sauce with garlic (3skewers) served with hummus, baba ganouj, tabouli, falafel, garlic sauce, chili bread.

Mixed Grill Platter ⓓ

31.9

Consisting of skewer kafta, chicken breast skewer, tender lamb skewer, hummus, baba ganouj, tabouli, falafel, garlic sauce, chili bread.

Kafta Grill Platter ⓓ

31.9

Consisting of 3 kafta skewers, hummus, baba ganouj, tabouli, falafel, garlic sauce, chili bread.

Shish tawook Grill Platter

31.9

Consisting of 3 tender chicken breast skewers, hummus, baba ganouj, tabouli, falafel, garlic sauce, chili bread.

Vegetarian Platter Ⓥ ⓓ

31.9

Platter consisting variety of vegetarian dishes selected by the chef - great to share





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ⓓ DIARY FREE
Ⓞ GLUTEN FREE

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LEBANESE CUISINE



KIDS MENU

Lamb & chips  	13.9
<i>1 laham mishwee skewer served with tomato sauce and chips</i>	
Kafta & Chips  	13.9
<i>1 kafta skewer served with tomato sauce and chips</i>	
Chicken Nuggets & chips	13.9
<i>6 chicken nuggets served with tomato sauce and chips</i>	
Chicken & chips	13.9
<i>1 shish tawook skewer served with tomato sauce and chips</i>	
Calamari & chips	13.9
<i>Lightly seasoned & floured calamari rings served with tomato sauce and chips</i>	
Fish cocktails & chips	13.9
<i>Lightly seasoned & floured Fish cocktails served with tomato sauce and chips</i>	

BEVERAGES

Fizzy	4.9
<i>Coke, Coke Zero, Lemonade, Fanta, Lemon Squash, Soda Water, Mineral Water, Ginger Ale and Lemon Lime Bitter</i>	
Lebanese coffee	4.9
<i>Coffee (serve by the pot)</i>	
Lemon blossom	4.9
<i>Home made fresh lemonade with orange blossom</i>	
Rose blossom	4.9
<i>Home made fresh lemonade with rose blossom</i>	
Juice	5.9
<i>Orange, apple, pineapple, tomato, please - ask your host for other varieties</i>	
Lebanese Tea	4.9
<i>Fresh cinnamon, nana (fresh mint) or yansoon tea (aniseed)</i>	
Teas	4.9
<i>English breakfast, earl grey, peppermint</i>	
Herbal	4.9
<i>Lemon scented or chamomile and green tea</i>	

All teas are served by the pot

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SWEETS

Ice cream

Chocolate, vanilla- ask your host for other varieties

6.9

Ice Cream with baklava

Ice cream topped with crumbled baklava & pistachio

9.9

Baklava

Filo pastry filled with pistachio, peanuts & baked in Middle Eastern honey syrup

3.9

Turkish delight

Rose Jelly filled with almonds and dusted in icing sugar

3.9

HALVA

Tahina and vanilla nougat filled with pistachio

3.9

Bourma

Baked shredded pastry noodle filled with pistachios, lightly honeyed

5.9

Lebanese pudding

Ground rice pudding topped with pistachios

6.9

Hannibal crumble

Lebanese pudding topped with crumbled baklava and pistachios

9.9

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