



VERSUS

BAR & DINING



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COLD MEZZA

HUMMUS \$13.90

Smooth ground chickpeas & Tahini, drizzled with olive oil

HUMMUS WITH MEAT \$18.90

Smooth ground chickpeas & Tahini, drizzled with olive oil topped with lamb toasted pine nuts

BABA GHANOUSH \$15.90

Smoked eggplant, Tahini & lemon, drizzled with olive oil

LABNEH \$13.90

Strained Lebanese yoghurt drizzled with olive oil

LEBANESE CUCUMBER \$14.90

YOGHURT
Lebanese yoghurt mixed with cucumber & mint

GARLIC DIP \$9.90

Versus Signature rich garlic dip

VERSUS DIP PLATE \$25.90

Hummus, Baba Ghanoush, Labneh served with crispy fried bread

KIBBEH NAYEH \$21.90

Ground raw lamb meat mixed with Bulgur, onions & spices, drizzled with olive oil

VINE LEAVES (4 PIECES) \$20.90

Grape leaves stuffed with Versus signature rice & herb mix

SHANKLISH \$15.90

Crumbed cheese aged in Zaatar, mixed with tomato, onion & herbs

PICKLES \$8.90

Plate of assorted pickles

OLIVES \$8.90

HOT MEZZA

CAULIFLOWER WITH TAHINI \$17.90

Fried cauliflower served with Tahini dipping sauce

BATATA HARRA \$15.90

Fried potato cubes seasoned with garlic, coriander & chilli flakes

FALAFEL \$15.90

5 piece of crispy fried bites of chickpeas, fava beans, versus herb mix, served with tahini dipping sauce & assorted pickles

SAMBOUSIK LAMB \$16.90

4 pieces of crisp pastry filled with Versus signature ground lamb & herb mix

SAMBOUSIK CHEESE \$16.90

4 pieces of crisp pastry filled with Versus signature cheese & herb mix

FRIED KIBBEH \$19.90

4 pieces of crisp croquettes filled with ground lamb meat, Bulgur, onions & spices

MAKANEK \$19.90

Lebanese sausages panfried in pomegranate molasses & lemon glaze

FRIES \$11.90

Crispy hot potato chips

SALT & PEPPER SQUID \$16.90

Crisp pieces of salt & pepper squid served with aioli

SALADS

TABBOULI \$19.90

Chopped parsley, Burghal, tomato, onion, fresh mint with lemon & olive oil dressing

FATTOUSH \$20.90

Lettuce, cucumber, tomato, onion, radish & fresh herbs, with decadent pomegranate molasses dressing topped with crisp Lebanese bread

GREEK SALAD \$20.90

Iceberg lettuce, cucumber, capsicum, onion, feta & Kalamata olives, balsamic dressing



MAINS

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| MASHAWEE MEAT | \$29.90 | CHICKEN FUNGHI | \$35.90 |
| 2 skewers of charcoaled succulent fresh lamb, served with Lebanese bread, smooth hummus & assorted pickles | | Grilled chicken breast topped with Versus signature creamy mushroom sauce, fries, served with a refreshing greek salad | |
| MASHAWEE KAFTA | \$29.90 | SALT & PEPPER SQUID | \$23.90 |
| 2 skewers of charcoaled fresh lamb mince, served with Lebanese bread, smooth hummus & assorted pickles | | Crisp pieces of salt & pepper squid served with aioli dipping sauce, fries and fresh greek salad | |
| MASHAWEE SHISH TAWOUK | \$24.90 | CHARCOAL KING PRAWNS | \$44.90 |
| 2 skewers of charcoaled marinated chicken breast, served with Lebanese bread, garlic dip & assorted pickles | | 4 succulent charcoaled king prawns enriched with garlic butter, served with fragrant basmati rice | |
| VERSUS MIXED CHARCOAL GRILL | \$37.90 | LAMB CUTLETS | \$37.90 |
| 1 charcoaled fresh lamb meat skewer, 1 charcoaled fresh lamb mince skewer, 1 charcoaled marinated chicken breast skewer, served with Lebanese bread, garlic, hummus, Baba Ghanoush, Tabouli, cheese sambousik & fried Kibbeh | | 4 BBQ cutlets served with salad and sauce | |
| VEGETARIAN PLATE | \$33.90 | CHARCOAL CHICKEN BURGER | \$21.90 |
| 4 pieces of crispy falafel, fried cauliflower, served with Tahini dipping sauce, eggplant, hummus, Baba Ghanoush, Tabouli & assorted pickles | | Lettuce, tomato, cheese and house mayonnaise with a hint of chilli, served with chips | |
| MEAT SHAWARMA PLATE | \$39.90 | CHARCOAL BEEF BURGER | \$21.90 |
| Finely sliced marinated meat served with Lebanese bread, Tahini dipping sauce & assorted pickles | | Lettuce, tomato, onion, pickles, cheese with house mayonnaise, served with chips | |
| CHICKEN SHAWARMA PLATE | \$34.90 | | |
| Finely sliced marinated chicken served with Lebanese bread, garlic & assorted pickles | | | |
| LEMON GARLIC CHICKEN | \$31.90 | | |
| 2 skewers of charcoaled lemon garlic chicken, served with Lebanese bread, hummus, Baba Ghanoush, Tabouli & garlic | | | |

SAUCES

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| Creamy mushroom sauce | \$6.00 |
| Aioli | \$3.00 |
| Mayonaise | \$3.00 |
| BBQ Sauce | \$3.00 |
| Tomato Sauce | \$3.00 |
| Chilli Sauce | \$3.00 |

DESSERT

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| LARGE FRUIT PLATTER | \$43.90 |
| With ashta, honey & nuts | |
| PISTACHIO BAKLAVA FRIED ICE CREAM | \$24.90 |
| PISTACHIO BAKLAVA STUFFED WITH ICE CREAM BOOZA | \$19.90 |
| BAKLAVA FRIED EXOTIC ICE CREAM | \$24.90 |
| ASHTA ICE CREAM PISTACHIO ROLLS | \$14.90 |
| AVOCADO LUSCIOUS SUNDAE | \$21.90 |
| CHOCOLATE TEMPTATION SUNDAE | \$19.90 |
| ASHTA KNAFEH | \$16.90 |
| BISCOFF KNAFEH | \$18.90 |
| NUTELLA KNAFEH | \$18.90 |
| PISTACHIO KNAFEH | \$18.90 |

FRUIT COCKTAILS

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|--------------------------------------------------------------------------------------|---------|
| VERSUS COCKTAIL | \$17.90 |
| Blended avocado, blended mango, blended strawberry, ashta, honey, nuts, fruit pieces | |
| AVOCADO COCKTAIL | \$16.90 |
| Blended avocado, ashta, honey, nuts | |

FRESH JUICES

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| ORANGE JUICE | \$12.90 | MANGO | \$13.90 |
| LEMON & MINT | \$12.90 | PINEAPPLE JUICE | \$13.90 |
| LEMONADA | \$12.90 | STRAWBERRY CRUSH | \$13.90 |
| WATERMELON JUICE | \$13.90 | CARROT JUICE | \$13.90 |

COLD DRINKS

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| 330ML GLASS COCA-COLA | \$4.90 |
| 330ML GLASS COKE NO SUGAR | \$4.90 |
| 330ML GLASS FANTA | \$4.90 |
| 330ML GLASS SPRITE | \$4.90 |
| LEMON, LIME BITTERS | \$6.90 |
| 1L SAN PELLEGRINO SPARKLING WATER | \$9.90 |
| 1L ACQUA PANNA STILL WATER | \$8.90 |

HOT DRINKS

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|----------------------------------------|---------|
| ARABIC COFFEE POT (SERVES 2 PEOPLE) | \$10.90 |
| EARL GREY TEA | \$4.90 |
| PEPPERMINT TEA | \$4.90 |
| LEMONGRASS & GINGER TEA | \$4.90 |
| CHAI TEA | \$4.90 |
| LEBANESE TEA POT SMALL | \$18.90 |
| LEBANESE TEA POT LARGE | \$28.90 |

ARGILEH

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|----------------------|---------|
| PINEAPPLE HEAD | \$64.90 |
| ORANGE & APPLE HEADS | \$49.90 |

PERSONS UNDER 18 YEARS OF AGE ARE NOT
ALLOWED TO SMOKE, PROOF OF AGE MUST BE
PROVIDED UPON REQUEST.

TRADITIONAL FLAVOURS

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|-----------------|------------|----------------|
| DOUBLE APPLE | LEMON MINT | MINT |
| APPLE MINT | KIWI MINT | GRAPE MINT |
| ORANGE MINT | GUM MINT | BLUEBERRY MINT |
| WATERMELON MINT | | |

SPECIAL FLAVOURS

WATERMELON GRAPE MINT
BLUEBERRY KIWI MINT
BLUEBERRY GRAPE MINT
LOVE 66
LADY KILLER

VERSUS EXCLUSIVE

EXOTIC BERRY MIX
TOP SECRET MIX
SHEIKH MONEY

Versus Bar & Dining recommends pregnant women & children to stay away from smoke. Argileh cannot be served on its own.



COCKTAILS

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|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| SGROPPINO | \$22 |
| A combination of Lemon Sorbet, Belvedere Vodka, and Champagne garnished with Lemon Zest and Thyme | |
| HUGO SPRITZ | \$20 |
| Light, refreshing, and hella tasty... this mix of St Germain Elderflower Liqueur, Mint, Soda and Prosecco is perfect on a hot summer night | |
| BEIRUT BREEZER | \$24 |
| A mix of all things nice... Pineapple, Passionfruit, Vanilla and Lime with the sharpness of Maraschino Cherry Liqueur and Bacardi Blanca. | |
| COSMETIC FILLER | \$24 |
| This long, elegant, and flavour forward drink of refinement uses Rakija, Strawberries, Lime, and softened with egg white and soda water to give you this vibrant cocktail for summer. | |
| VERSUS LUXE | \$24 |
| A staunch combination of Scotch whisky mixed with fresh citrus, spices, and topped with Soda | |
| BBL | \$22 |
| Soft, yet bright, and refreshing with jumper and strawberries filling your mouth. | |
| TIKI TIME | \$25 |
| Definitely Not for the faint hearted! White Rum, Gold Rum, Dark Rum and Amaretto with Pine, Lime, and Passionfruit. | |
| TOMMY'S MARGS | \$24 |
| A summer staple... a menu wouldn't be complete without one. Tequila, Lime, and Agave. | |
| Verde Margs: With a Cucumber and Jalapeno Puree laced with St Germain Elderflower Liqueur instead of Cointreau | |
| Dorado Margs: With a Pineapple and Red Chilli Puree laced with Licor Strega instead of Cointreau. | |
| PORNSTAR MARTINI | \$22 |
| A contemporary classic with a spot on this list. Vanilla and Passionfruit all up on your face finished with decent serve of Champagne into your martini. | |
| LAST LYCHEE | \$22 |
| A refreshing favorite. Lychee puree, Elderflower liqueur, Tito's vodka, splash Vermouth and ice with fresh lychee as a garnish. | |



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 @VERSUS.BAR.DINING

Split bills can only be between a maximum of two cards.

A 10% surcharge applied on public holidays

Versus is a fully licenced venue and has no BYO policy

Versus is committed to the responsible service of alcohol. Intoxicated guest will not be served.

Consumption must comply with all local and state regulations.