



### **White Wine**

- Stoneleigh sauvignon blanc (\$ 16 glass \$ 56 bottle)
  - Citadel pinot grigio (\$ 16 glass \$ 56 bottle)
  - Kirkton estate Chardonnay (\$ 16 glass \$ 56 bottle)
- Claymore purple rain sauvignon blanc (\$ 16 glass \$ 56 bottle)
  - Brown brothers moscato (\$ 16 glass \$ 56 bottle)
  - Brown brothers moscato rose (\$ 16 glass \$ 56 bottle)

### **Red Wine**

- 10 tempranillo (\$ 16 glass \$ 56 bottle)
  - Pepperjack Shiraz (\$ 16 glass \$ 56 bottle)
- Claymore to pump a butterfly Shiraz (\$ 16 glass \$ 56 bottle)
  - Monterra cabernet (\$ 16 glass \$ 56 bottle)
  - Brand & Son Shiraz melbec (\$ 16 glass \$ 56 bottle)

### **SPARKLING & CHAMPAGNE**

Moet & chandon imperial glass 36\$ bottle 139\$

Chandon non vintage brut glass \$ 26 bottle \$ 99

### **Beer**

Corona \$ 14 / Peroni \$ 14 / Cooper pale ale \$ 14 / Stone & Wood Pacific ale \$ 14



## Valencia Signature Cocktails

### Valencia Special

- Vodka, Tequila, Passion Fruit Pulp, Passionfruit Vodka and Lemonade

### Don't Make Me Blush

- Raspberry Syrup, Malibu, Raspberry Soda and Lemon Juice

### Passionfruit Sour

- Vodka, Liquor 43, Passionfruit and Lemon Juice

### Parramatta Slipper

- Midori, Blue Curacao, Triple Sec, Vodka, Lemon and Pineapple Juice

### Lychee Martini

- Vodka, Lychee Liqueur, St Germain and Lychee Pulp

### The Don

- Malibu, Vodka, Raspberry Syrup, Lemon Juice, Coconut Cream and Raspberry Soda

### Classic Cocktails \$ 19

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### Zaya Please

- Strawberry & Watermelon Liqueur, Grenadine, Strawberry & Mango Juice and Soda Water

### Margarita

- Tequila, Cointreau, Lime and Sugar

### Painkiller

- Bacardi, Pineapple Juice, Orange Juice and Coconut Cream

### Cosmopolitan

- Vodka, Triple Sec, Cranberry Juice and Lemon Juice



## **Valencia Signature Cocktails 2**

Original Long Island Iced Tea

- Vodka, Gin, Tequila, Bacardi, Sweet and Sour and Coke

Long Island Iced Tea Red

- Vodka, Gin, Tequila, Bacardi, Grenadine and Lemonade

Mojito

- Bacardi, Mint, Lime Juice and Soda Water

Amaretto Sour

- Disaronno, Vodka and Lime Juice

Whisky Sour

- Choice of Whisky, Vodka, Triple Sec and Lime Juice

Daiquiri

- Bacardi, Strawberry Syrup, Strawberries, Lemon Juice, Mint and Lemonade

Old Fashioned

- Choice of Whiskey, Brown Sugar, Bitters

Negroni

- Gin, Campari, Sweet Vermouth

Espresso Martini

- Vodka, Frangelico, Espresso Mix, Kahlua

Party Like A Rockstar

- Vodka, Chambord, Blackcurrant Syrup and Lemonade



## **DIP**

- GF Chickpea Dip Hummus chickpeas, tahini, lemon juice, olive oil \$16
- V&GF Eggplant Dip Baba ghanouj, Chargrilled eggplant, tahini \$16
- V&GF Yoghurt Dip Labne Home-made yoghurt, olive oil, mint \$15
- V&GF Lamb with hummus Lamb Shawarma, hummus, pine nuts \$20

## **STARTER**

Garlic Bread \$9

Bruschetta served with diced tomato red onion with Persian feta & olives \$14

Vine leaves onions, tomato, parsley, Middle Eastern spices, labne, pomegranate sauce \$21

4 Garlic king prawns served with chilli mayo sauce \$32

V Falafel pickles, vegetables, tahini sauce & lebanese bread. \$19

Grilled Halloumi Fresh tomato, oregano, lemon \$22

V&GF Chilli Potatoes coriander, chilli, garlic, lemon \$15

Valencia Calamari lemon, aioli \$22

Lamb Pastry Sambousek minced lamb, pine nuts, onions, wrapped in delicate pastry \$19

Cheese Pastry delicious Sambousek cheese wrapped in delicate pastry \$19

### **Lamb Tartare only Friday & Saturday**

Kibbeh Nayyeh raw tender lamb mince, crushed wheat, onion, mint, chilli, radishes, olive oil \$22

GF Lebanese Sausages Makanek sizzling spicy sausages served with lemon and tahini sauce \$17

V&GF Fried Cauliflower lightly fried cauliflower with a drizzle of tahini sauce \$19

V&GF Sliced Eggplant lightly fried eggplant, coriander, garlic \$17

BBQ Chicken wings Marinated chicken wings \$17

Homemade Arancini balls \$17 \ Fried Hot Chips salted, tomato sauce \$7

Wedges served with sweet chilli & sour cream sauce \$12



## **SALADS**

V&GF Tabouli home-made, parsley, tomato, onion, special spices \$15

V Fattoush home-made, tomato, cucumber, green capsicum, yellow capsicum, lettuce, mint, red cabbage, radish, fresh oregano and fried bread. \$17

Valencia Salad red onion, mixed leaves, cherry tomatoes, cucumber, sliced oranges Persian feta with balsamic vinegar \$17

## **PASTA**

Creamy Chicken Pasta Pappardelle pasta, chicken, mushroom, onions & seasoning laid in a creamy white sauce \$25

Seafood Pasta linguine pasta, muscles, calamari & prawns, rich red sauce \$32

## **SEAFOOD**

GF Salmon served with rice, salad & tahini sauce \$34

Chilli Fish Samke harrah, chopped coriander, Middle Eastern Spices & tahini sauce \$32

Whiting Fish served with tahini sauce and salad \$32

Seafood Platter for 2 half lobster, salmon, tiger prawns, muscles, calamari, barramundi fillets, served with chips & chilli mayo sauce \$128

## **SOLD Friday, Saturday & Sunday**

Oysters doz served with lemon \$38

Oysters ½ doz served with lemon \$19



## MAINS

Mixed Grill lamb skewer, chicken skewer, kofta skewer served with garlic sauce, hummus and tabouli

\$36

Lamb Shank Ouzi rice, beans, nuts served with yoghurt and cucumber sauce

\$34

Mansaf Lahme rice topped with lamb, nuts served with yoghurt and cucumber sauce

\$32

Chicken Schnitzel served with chips, salad and mushroom sauce

\$26

Chicken Shawarma served with yoghurt, onions and herbs & spices

\$32

Lamb Shawarma served with onions, herbs & spices

\$32

V Sauteed Green Beans Loubieh with tomato soup & traditional Middle Eastern Spices

\$25

Wagyu Scotch Fillet Served with chips & salad.

\$42

Marinated Chicken rice, peas, diced potatoes with yoghurt & Valencia salad

\$32

Gozleme Meat & vegetables wrapped in flatbread.

\$28



### **MEAT BANQUETS OR 2**

Bread, Hommus, baba ganouje, garlic dips, Fattoush or tabouli,  
HOT MEZZA, Lamb sambousik,

#### **MAINS,**

Kebab, Tawouk, Kofta

\$130

### **SEAFOOD BANQUET FOR 2**

Valencia salad, Cheese pastry,

#### **MAINS**

Lobster, king prawns

Prawns, muscles, barramundi fillet with chips and chilli mayo sause

\$150

### **VEGETARIAN BANQUET FOR 2**

Hommos, baba ghanouj, garlic dips, Fattoush or tabouli,

Rolled Eggplant, stuffed cabbage roll,

#### **MAINS**

Green beans, Cauliflower

\$99



### **KIDS MENU**

Chicken Nuggets Served with chips & tomato sauce

\$14

Chicken schnitzel Served with chips & tomato sauce

\$15

Fish & Chips Fried battered fish with chips & tomato sauce

\$15

### **DESSERT**

A rich, creamy, and dense cheesecake with a vibrant  
raspberry coulis Berry Clafoutis

\$16

A classic French tart made with berries served  
with ice cream Carrot Cake |

\$15

A sweet and moist spice cake, full of blended carrots decorated with  
cream cheese icing and decorated with walnuts

Chocolate Mud Cake |

\$15

### **Dessert of the Week**

Knefeh \$14



# Valencia

LEBANESE BAR & GRILL

## **SHEESHA \$ 50**

Love 66,  
blueberry mint  
grape mind,  
watermelon mint  
orange mind,  
double apple,  
kiwi,  
menon,  
Mint

