

DIPS

Chickpea Dip Hummus Chickpeas, tahini, lemon juice, olive oil \$19

Eggplant Dip Baba Ganouje Chargrilled eggplant, tahini, lemon juice \$17

Yoghurt Dip Labne Home-made yoghurt, olive oil, mint \$8

Lamb with Hummus Lamb Shawarma, hummus, pine nuts \$23

STARTERS

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

Grilled Haloumi Fresh tomato, oregano, lemon \$22

Chilli Potatoes Coriander, chilli, garlic, lemon \$18

Valencia Calamari lemon, aioli \$22

Lamb Pastry Sambousek Minced lamb, pine nuts, onion, wrapped in delicate pastry served with yoghurt and cucumber \$20

Cheese Pastry Sambousek delicious cheese wrapped in delicate pastry, cucumber, cherry tomatoes \$20

Fried Lamb Shells Kibbeh, Minced lamb, pine nuts, onion, wrapped in a lamb & crushed wheat shell \$22

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

Lebanese Sausages Makanek Sizzling spicy sausages served with lemon & tahini sauce \$19

Fried Cauliflower lightly fried cauliflower with drizzle of tahini sauce \$19

Sliced Eggplant Lightly fried eggplant, coriander, garlic \$17

Fried Hot Chips salted with tomato sauce \$9

SEAFOOD

Chilli Fish samke harrah chilli, chopped coriander, Middle Eastern spices, tahini sauce \$32

Whiting Fish served with salad & tahini sauce \$32

Seafood Platter for 2 half Lobster, salmon, tiger prawns, muscles, calamari, barramundi fillets
served with chips and seafood sauce \$138

SALADS

Tabouli Home-made, parsley, tomato, onion, special spices \$19

Fattoush Home-made, cucumber, tomato, lettuce, green capsicum, yellow capsicum, mint, red
cabbage, white cabbage, radish, fresh oregano & fried bread \$21

Valencia Salad red onion, tomato, cucumber, orange, peach, mixed leaves,
Persian fetta cheese \$19

MAINS

Falafel	served with pickles, vegetables, tahini sauce & Lebanese bread	\$26
Lentils & Rice	Mjadarra slow cooked lentils, rice, caramelised onions	\$24
Mixed Grill	lamb skewer, chicken skewer, kofta skewer served with garlic sauce, hummus & tabouli	\$36
Lamb Shank	Ouzy, rice beans, nuts served in filo pastry, yoghurt & cucumber sauce	\$34
Mansaf Lahme	rice topped with lamb, nuts served with yoghurt & cucumber sauce	\$32
Chicken Shawarma	served with yoghurt, onions, herbs & spices	\$32
Lamb Shawarma	served with onions, herbs & spices	\$32
Signature *Gold Plated* Wagyu Scotch Fillet MB6	served with salad and cherry sauce	\$79
Sauteed Green Beans	Loubyeh with tomato jus & traditional Middle Eastern Spices	\$27

DESSERTS

Rice Pudding \$12

Cheese Knafeh served with sweet syrup \$14

Waffles served with chocolate sauce & fresh strawberries \$12

SHI SHA

Blueberry Mint

Orange Mint

Grape Mint

Watermelon Mint

Double Apple

Kiwi

STANDARD HEAD \$50

FRESH HEAD \$60

Valencia

Drinks menu

BARTENDERS FAVOURITES

GOGO G&T \$19

- A gin and tonic infused with the ingredients of an energy drink

LET'S GET SPICY \$19

- Mango juice, sweet and sour, chilli pepper tequila

DELIGHT ROSE \$19

- Rose water, creme de chou, Lychee liquor

IRISH CAR BOMB \$19

A shot of Jamison and Cooper's pale

BEERS \$12

- Hahn light
 - Corona
 - Peroni
 - Cooper pale ale
 - Stone & wood Pacific ale
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WINES

Sparkling

- Chandon non vintage brut (G) \$26 (B) \$99
- Moet & Chandon imperial (G) \$36 (B) \$139

White (G) \$16 (B) \$56

- Stoneleigh sauvignon blanc
- Citadel pinot grigio
- Maxwell little demon
- Kirkton estate Chardonnay
- Claymore purple rain sauvignon blanc

Red (G) \$16 (B) \$56

- 10 tempranillo
- Pepperjack Shiraz
- Claymore to pump a butterfly Shiraz
- Monterra cabernet
- Brand & son Shiraz melbec

Moscato (G) \$14 (B) \$49

- Brown brothers Moscato
- Brown brothers Moscato rose

VALENCIA SIGNATURE COCKTAILS

VALENCIA SPECIAL \$19

- Vodka, tequila, aperol and passion fruit

DON'T MAKE ME BLUSH \$19

- Raspberry Prue, Malibu, lemon, egg whites

PASSIONFRUIT SOUR \$19

- Vodka, liquor 43, passion fruit, lemon, egg whites

PARRAMATTA SLIPPER \$19

- Midori, blue Curacao, triple sec, vodka, lemon, pineapple

LYCHEE ELDERFLOWER MARTINI \$19

- Vodka, lychee liquor and St Germain

PARTY LIKE A ROCKSTAR \$19

- Vodka, Chambord, blackcurrant
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CLASSIC COCKTAILS

SIDECAR \$19

- Henncy, trip sec, lime juice

BLOOD & SAND \$19

- Blood orange liqueur, scotch

DANI MARGARITA \$19

- Jose cueruo, Cointreau, lime, sugar

PAINKILLERS \$19

- Bacardi, pineapple, orange juice, coconut cream,

COSMOPOLITAN \$19

- Vodka, triple sec, cranberry, lime

BEE'S KNEES \$19

- Gin, Honey syrup, lime juice, sweet and sour

LONG ISLAND ICED TEA \$22

- Vodka, gin, tequila, rum, sweet and sour, coke

MOJITO \$19

- White rum, fresh mint, lime juice, soda

AMARETTO SOUR \$19

- Amaretto, lime juice, egg white

WHISKEY SOUR \$19

- Your choice of whiskey, lime juice, egg white

DARK AND STORMY \$19

- Spiced,rum,mint,lime juice, ginger ale

MOSCOW MULE \$19

- Vodka, mint, lime juice, ginger ale

DAIQUIRI \$19

- White rum,Fresh strawberries or mint,lime juice

OLD FASHIONED \$19

- Your choice of whiskey, brown sugar,bitters

NEGRONI \$19

Gin, campari, sweet vermouth

MOCKTAILS

NON ALCHOLIC MOJITO \$14

- soda water, mint, lime, apple juice, lime juice

MANGO FIZZ \$14

- ginger ale, mint, mango purée, lime juice, sugar syrup

TEA TIME \$14

- green tea, lavender simple syrup ginger beer, lemon juice

FRESH SHIRLEY TEMPLE \$14

- ginger ale, pomegranate juice, sugar syrup, lemon

PINEAPPLE COBBLER \$14

- strawberry syrup, lime juice, pineapple juice, sparkling water
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BRUNCH SPECIAL

BRAMBLE SPRITZ \$18

- Gin, blueberry syrup, rose water, lemon juice, soda water

TEQULIA SUNRISE SPRITZ \$18

- Tequila, orange juice, raspberry syrup prosecco, water soda

CARRIBEAN SPRITZ \$18

- Bacardi rum, watermelon syrup, fresh mint, prosecco

ELDERFLOWER SPRITZ \$18

- Elderflower Liquor, prosecco, soda water

BLOOD ORANGE SPRITZ \$18

- orange gin, orange juice, prosecco, soda water

PINK GRAPEFRUIT SPRITZ \$18

- grapefruit syrup, gin, prosecco, lime juice, soda water

MIX BERRY SPRITX \$18

- gin, raspberry syrup, lime juice, prosecco, soda water

APEROL SPRITZ \$18

- Aperol, prosecco, soda water

PEACH SPRITZ \$18

- peach schnapps, peach syrup, soda, prosecco

FRENCH 75 \$18

- gin, lemon juice, prosecco, soda water
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OTHER BRUNCH CLASSICS

ESPRESSO MARTINI \$19

- espresso, coffee Liqueur, vodka

MIMOSAS \$19

- Orange juice, prosecco

IRISH COFFEE \$19

- Espresso, Jamison, baileys

BLOODY MARY \$19

- Vodka, tomato juice, tobacco

WHISKEYS \$14

JACK DANIELS

MONKEY SHOULDER

CHIVAS

HENNESSY

JIM BEAM

GIN \$14

HENDRICKS

BOMBAY SAPPHIRE

WET PUSSY SHOTS \$12

SPIRITS \$14

MIDORI

ALIZE

BACARDI

VODKA

MALIBU

BAILEYS

CHAMBORD

TEQUILA \$14

PATRON SILVER

DON GIULIO
