



A Z I M A

An invitation to feast

## Welcome to Azima

Serving authentic Lebanese cuisine to be enjoyed  
between family and friends.

Fresh, vibrant flavours  
Local and imported wines  
Food made to share

Open 7 days a week 11:30am - 10pm

Instagram @azimarestaurant  
TikTok @azima.restaurant  
Ph: 02 51150755  
info@azimarestaurant.au



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## COLD MEZZE

<b>HOMMOS</b> Chickpea Purée, Tahini, Lemon, Olive Oil (VG/GF)	18
<b>HOMMOS BEIRUTI</b> Hommos w/ Onion, Parsley, Cumin, Tomato (V/GF)	21
<b>BABA GHANOUIJ</b> Smoked Eggplant, Tahini, Olive Oil, Yogurt (V/GF)	19
<b>KIBBEH NAYYEH</b> Lamb Fillet Tartare, Burghul, Onion, Mint, Capsicum (DF)	26
<b>SHANKLEESH</b> Aged Cheese, Aleppo Peppers, Herbs, Diced Tomato & Onion (V)	21
<b>LABNE</b> Strained Yogurt Olive Oil (V/GF)	18
<b>MIXED DIP PLATTER</b> Hommus, Baba Ghanouj, Labne (V/GF)	24
<b>MOUHAMARA</b> Chargrilled Peppers, Bread Crumb, Walnuts, Pomegranate Molasses (V/GF)	21
<b>BEETROOT MOUTABEL</b> Roasted Beetroot Puree, Yogurt Tahini (V)	21
<b>EGGPLANT MOUTABEL</b> Smoked Eggplant Dip w/ Pomegranate, Onion & Olive Oil (VG/DF)	22

V = vegetarian

VG = vegan

GF = gluten free

DF = dairy free

### Disclaimer

For group bookings consisting of 8 guests or more, it is necessary to select one of the thoughtfully curated set menus offered by Azima. Surcharges apply on all credit cards. A surcharge of 10% applies on Sundays and 15% on Public Holidays. Guests with food allergies or dietary requirements are advised to inform the waiter prior to ordering. Although we will endeavour to accommodate your dietary needs, we cannot be held responsible for traces of allergens.



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## HOT MEZZE

<b>SAMBOUSEK MEAT</b> Pastry Filled w/ Minced Meat & Onion	20
<b>SAMBOUSEK CHEESE</b> Pastry Filled w/ Mixed Cheese	19
<b>BASTURMA CHEESE ROLL</b> Hand Made Spring roll w/ Cheese & Basterma	21
<b>FRIED KIBBEH SPINACH</b> Fried Potato & Burghul Balls W/ Spinach, Chickpeas & Sumac	19
<b>POTATO HARRA</b> Fried Potato Cubes w/ Coriander, Garlic, Chilli & Lemon Juice (VG)	24
<b>FALAFEL BALLS (6 PCS)</b> Fried Chickpea balls w/ Coriander, Garlic, Tahini, Pickles (VG)	16
<b>FRIED KIBBEH BALL</b> Fried Burghul Wheat Balls Filled w/ Minced Meat, Onion	18
<b>ARNABEET MAKLE</b> Golden Cauliflower W/ Tahini Sauce (VG)	20
<b>FOUL MUDAMMAS</b> Chick Pea, Fava Bean, Garlic, Lemon, Olive oil (VG)	15
<b>BATINGEN MEKLE</b> Eggplant w/Yogurt Tahini Sauce (VG)	17
<b>MAKANEK w/ RAMAN</b> Lebanese Sausage w/ Pomegranate Molasses	24
<b>HOT CHIPS</b> Hot Chips (VG)	9

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## MAINS

<b>SHISH TAWOOK</b> Marinated Chicken Breast Skewer, Chilli Bread & Garlic	36
<b>LAHME MISHWEE</b> Lamb Skewer Served w/ Onion, Sumac Chilli Bread	39
<b>KAFTA</b> Minced Meat w/ Spice, Onion, Parsley	32
<b>CHICKEN LEMON GARLIC</b> Shish Tawook, Lemon Garlic Sauce	39
<b>GRILL PLATTER (6 PCS)</b> Mixed Chicken, Lamb, Kafta Skewers	68
<b>SAMKI HARA</b> Fish Fillet, Spicy Tahini Sauce w/Nuts	36
<b>SHAWARMA MEAT</b> Shredded Meat Herbs & Spices Tahini Sauce	32
<b>SHAWARMA CHICKEN</b> Shredded Chicken Herbs & Spices Garlic	30
<b>VEGETARIAN MIXED PLATE</b> Mixed Vgeterian Tasting Plate (V)	38
<b>GARLIC PRAWN</b> Grilled Prawns & Eggplant, Lemon Garlic Sauce, Red Chilli Sauce	38
<b>MANSAF</b> Spiced Rice, Bread, Slow Cooked Lamb & Sun Dried Yogurt & Nuts	80
<b>MUJADARA RICE</b> Lentil Rice, Fried Onion W/ Fattoush & Cucumber Yogurt Mint Salad (V)	28

## SALADS

<b>TABOULI</b> Parsley, Tomato, Onion, Olive Oil & Lemon Dressing (VG)	18
<b>FATTOUSH</b> Lettuce, Tomato, Cucumber, Radish, Mint, Onion, Bread, Pomegranate Molasses (VG)	20
<b>BEETROOT WATERCRESS SALAD</b> Beetroot, Rocket, Tahini, Yogurt (VG)	18
<b>AZIMA CLASSIC SALAD</b> Lettuce, Tomatoe, Cucumber, Olive oil, Lemon (VG)	18
<b>MIXED PICKLES</b> Olives, Pickled Turnips, Peppeprs Cucumber (VG)	8

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## DESSERT

<b>KNAFEH</b> Semolina, Akkawi Cheese, Orange Blossom Syrup, Nuts	18
<b>BAKLAWA ICE CREAM</b> Baklava Pastry w/ Pistachio Cardamon Ice Cream	16
<b>LAYALI LIBNAN</b> Milk Pudding, Semolina, Sugar Syrup Honey	17
<b>RIZ HALIB</b> Rice Pudding, Coconut Nuts	12
<b>ASSORTED BAKLAWA PASTRY</b> 6 pcs Mixed Baklava Stuffed with Mixed Nuts.	14

## TEA & COFFEE

<b>LEBANESE COFFEE</b>	8
<b>CINNAMON TEA</b>	8 / pot
<b>SAGE TEA</b>	8 / pot
<b>MINT TEA</b>	8 / pot
<b>Khaleeji Qahwa</b> Arabian Coffee Served w/ Medjool Dates	30 / pot

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## BANQUET MENU

### ♦ THE CLASSIC ♦

70 pp

MIN 2 pp

#### COLD MEZZE

Hommos, Baba Ghanoush, Tabouli, Bread

#### HOT MEZZE

Fried Kibbeh, Sambossek Cheese, Sambossek Meat, Falafel, Hot Chips

#### MAINS

Shish Tawook Skewer, Kafta Skewer, Garlic Dip

#### DESERT

Assorted Baklawa Pastry, Riz Halib

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### ♦ THE AZIMA ♦

95 pp

MIN 2 pp

#### COLD MEZZE

Hommos, Baba Ghanoush, Fatoush, Labne, Tabouli, Bread

#### HOT MEZZE

Potato Harra, Fried Kibbeh, Sambossek Cheese, Sambossek Meat, Falafel

#### MAINS

Lahem Mishwee, Samkah Harra, Chicken Lemon Garlic, Kafta Skewer, Garlic Dip

#### DESERT

Knafeh, Layali Libnan, Riz Halib, Baklawa Pastry

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### ♦ THE MALEK ♦

140 pp

MIN 2 pp

#### COLD MEZZE

Hommos, Baba Ghanoush, Labne, Fatoush, Tabouli, Bread, Kibbeh Nayyeh, Pickled Platter

#### HOT MEZZE

Potato Harra, Basturma Roll, Sambossek Cheese, Sambossek Meat Falafel, Arnabeet, Batingen Mekte

#### MAINS

Lahem Mishwee, Shish Tawook, Kafta, Samkah Harra Garlic Prawns, Chicken Lemon Garlic

#### DESERT

Knafeh, Layali Libnan, Riz Halib, Baklawa Pastry



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DRINKS



## COCKTAIL

<b>Beirut breeze</b>	18
<i>London Dry Gin, Junmai Sake, Martini Bianco, Lemon, Basil &amp; Pepper</i>	
<b>Rouche Rush</b>	18
<i>Lebanese Arak, Melon liqueur, Fresh Pineapple Juice &amp; Lime</i>	
<b>Azima Margarita</b>	20
<i>Tequila Reposado, Cointreau, Sumac, House Citrus Blend, Agave Nectar</i>	
<b>Cedar Sour</b>	20
<i>Aged Rum, Apricot Brandy, Fresh Pomegranate, Orange Gel &amp; Lime Juice</i>	
<b>Beqaa Delight</b>	22
<i>Bourbon, Lychee Liqueur, Honey, Fresh Lemon and Ginger</i>	

## MOCKTAILS Non-Alcoholic Drinks


<b>Nour Sunset</b>	12
<i>Passion Fruit, Green Apple and Lavander Extract</i>	
<b>Shia Zahra</b>	12
<i>Hibiscus Tea Syrup, Ginger, Fresh Mint, Sparkling Water</i>	
<b>Nah Nah Lemonoda</b>	12
<i>Fresh Lime, Fresh Mint and Lemonade</i>	

## SOFT DRINKS

<b>Jallab</b>	9
<i>Date Mmolasses, Rose, Pine Nuts</i>	
<b>Coke, Coke No Sugar, Lemonade, Fanta</b>	5
<b>Fever Tree Ginger Ale</b>	7
<b>Orange Juice, Apple Juice</b>	6
<b>Lemon Lime and Bitters</b>	8

## TEA AND COFFEE

<b>Coffee</b>	5
<b>Tea</b>	5
<i>English Breakfast, Earl Grey, Chamomile, Peppermint, Green Sencha</i>	
<b>Lebanese Coffee</b>	8
<b>Cinnamon Tea</b>	8 / pot
<b>Sage Tea</b>	8 / pot
<b>Mint Tea</b>	8 / pot
<b>Khaleeji Qahwa</b>	30 / pot
<i>Arabian Coffee Served w/ Medjool Dates</i>	





# WINES BY GLASS

## Sparkling

2021 Dal Zotto 'Pucino Vintage' Prosecco <i>King Valley, VIC</i>	15
NV Lark Hill Regional Blanc de Blancs <i>Canberra District, NSW</i>	16
NV Le Petit Beaufort Brut <i>Burgundy, France</i>	30

## White

2023 KT '5452' Riesling <i>Clare Valley, SA</i>	15
2023 Wilhelm Walch Pinot Grigio <i>Alto Adige, Italy</i>	18
2022 Château Ksara Merwah White <i>Bekka Valley, Lebanon</i>	14
2022 Domaine Naturaliste 'Sauvage' Sauvignon Blanc <i>Margaret River, WA</i>	18
2021 Château Musar 'Jeune' White Viognier, Vermentino, Chardonnay <i>Bekka Valley, Lebanon</i>	24
2023 Collector 'Tiger Tiger' Chardonnay <i>Tumbarumba, NSW</i>	24

## Rosé

2023 Denton 'Shed' Rosé <i>Yarra Valley, VIC</i>	15
2021 Château Ksara Nuance Rosé <i>Bekka Valley, Lebanon</i>	16

## Red

2022 Denton 'Shed' Pinot Noir <i>Yarra Valley, VIC</i>	16
2017 Château Barka 'Talliya' Vin Rouge Cabernet Syrah <i>Bekka Valley, Lebanon</i>	15
2021 Mersel 'Red Velvet' Cinsault <i>Bekka Valley, Lebanon</i>	23
2020 Domaine Font du Vent Côte du Rhone 'Promises' Rouge, Grenache Syrah <i>Côte du Rhone, Rhone Valley, France</i>	16
2021 Yangarra Estate Shiraz <i>McLaren Vale, SA</i>	18
2022 Domaine Naturaliste 'Rebus' Cabernet Sauvignon <i>Margaret River, WA</i>	22

## Dessert & Fortified

2022 Frogmore Creek Iced Riesling <i>Coal River Valley, TAS</i>	15
2022 Domaine des Bernardins 'Muscat Beaumes de Venise' Muscat, Beaumes de Venise <i>Rhone Valley, France</i>	16
NV Stanton & Killeen Rutherglen Muscat <i>Rutherglen, VIC</i>	14
NV Wine & Soul 'Ruby Reserva' Port <i>Douro Valley, Portugal</i>	13

# WINES BY BOTTLE

## Sparkling

2021 Dal Zotto 'Pucino Vintage' Prosecco <i>King Valley, VIC</i>	65
NV Lark Hill Regional Blanc de Blancs <i>Canberra District, NSW</i>	70
2021 Caudrina Romano Dogliotti 'La Caudrina' Moscato d'Asti (375ml) <i>Asti, Piemonte, Italy</i>	65
NV Le Petit Beaufort Brut <i>Burgundy, France</i>	140

## White Riesling

2023 KT '5452' Riesling <i>Clare Valley, SA</i>	60
2023 Helm 'Classic Dry' Riesling <i>Canberra District, NSW</i>	78
2020 Cave de Turckheim Alsace Riesling <i>Alsace, France</i>	84

## Pinot Grigio/ Pinot Gris

2023 Wilhelm Walch Pinot Grigio <i>Alto Adige, Italy</i>	76
2023 Quealy 'Feris Maris' Pinot Grigio <i>Mornington Peninsula, VIC</i>	88

2022 Charles Frey 'Symbiose' Alsace Pinot Gris 120  
*Alsace, France*

## Rhône Valley White Varietals & Blends

2022 Clonakilla Viognier 78  
*Canberra District, NSW*

2021 Collector Lamp Lit Marsanne 86  
*Canberra District, NSW*

2021 Château Musar 'Jeune' White Viognier, Vermentino, Chardonnay 108  
*Bekka Valley, Lebanon*

## Other White Varietals

2022 Château Ksara Merwah White 55  
*Bekka Valley, Lebanon*

2017 Drius Friulano Collio 88  
*Friuli-Venezia Giulia, Italy*

2022 Sa Raja 'Vermentino di Gallura Superiore Kintari' Vermentino 96  
*Sardinia, Italy*

2022 Vignoble Alain Robert 'Carpe Diem' Chenin Blanc 120  
*Vouvray, Loire Valley, France*

## Sauvignon Blanc and Semillon

2023 Thomas Wines 'Synergy' Semillon 60  
*Hunter Valley, NSW*

2022 Domaine Naturaliste 'Sauvage' Sauvignon Blanc 84  
*Margaret River, WA*

2022 Domaine Octavie Touraine Sauvignon Blanc 108  
*Touraine, Loire Valley, France*

2022 Ixsir 'Grande Reserve White' Sauvignon, Chardonnay, Viognier 135  
*Bekka Valley, Lebanon*

## Chardonnay

2020 Château Ksara 'Cuvée du Pape' Chardonnay 78  
*Bekka Valley, Lebanon*

2023 Collector 'Tiger Tiger' Chardonnay 95  
*Tumbarumba, NSW*

2022 Domaine Séguinot Bordet Chablis 128  
*Chablis, Burgundy, France*

2021 Philippe Naddef Vieilles Vignes Marsannay Blanc Chardonnay 175  
*Côte de Nuits, Burgundy, France*

# LEBANESE WINES



## White

2022 Château Ksara Merwah White 14 55  
*Bekka Valley, Lebanon*

2020 Château Ksara 'Cuvée du Pape' Chardonnay 78  
*Bekka Valley, Lebanon*

2021 Château Musar 'Jeune' White Viognier, Vermentino, Chardonnay 24 108  
*Bekka Valley, Lebanon*

2022 Ixsir 'Grande Reserve White' Sauvignon, Chardonnay, Viognier 135  
*Bekka Valley, Lebanon*

## Amber

2020 Mersel 'Phoenix' Orange Merwah 85  
*Wadi Qannoubine, Lebanon*

## Rosé

2021 Château Ksara Nuance Rosé 16 74  
*Bekka Valley, Lebanon*

## Red

2017 Château Barka 'Talliya' Vin Rouge Cabernet Syrah 16 60  
*Bekka Valley, Lebanon*

2019 Château Ksara 'Château Rouge' Cabernet Merlot 82  
*Bekka Valley, Lebanon*

2021 Mersel 'Red Velvet' Cinsault 23 96  
*Bekka Valley, Lebanon*

2016 Ixsir 'Grande Reserve Red' Cabernet Syrah 135  
*Bekka Valley, Lebanon*

2018 Domaine des Tourelles Syrah 140  
*Bekka Valley, Lebanon*

2016 Château Musar 'Rouge' Cabernet Cinsault 180  
*Bekka Valley, Lebanon*

2000 Chateau Musar 'Rouge' Cabernet Cinsault 320  
*Bekka Valley, Lebanon*

# AMBER

2020 Mersel 'Phoenix' Orange Merwah 85  
*Wadi Qannoubine, Lebanon*

# ROSÉ

2023 Denton 'Shed' Rosé <i>Yarra Valley, VIC</i>	65
2021 Château Ksara Nuance Rosé <i>Bekka Valley, Lebanon</i>	74
2022 Commanderie de Preïssan 'Le Rosé' <i>Pays d'Oc, Languedoc, France</i>	85

# RED

## Gamay

2021 Domaine des Bonnetières Beaujolais <i>Beaujolais, France</i>	88
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## Pinot Noir

2022 Denton 'Shed' Pinot Noir <i>Yarra Valley, VIC</i>	74
2022 Giant Steps Pinot Noir <i>Yarra Valley, VIC</i>	108
2021 Françoise & Denis Clair Bourgogne Hautes Côtes de Beaune Pinot Noir <i>Côtes de Beaune, Burgundy, France</i>	160

## Other Red Varietals

2021 La Linea Tempranillo <i>Adelaide Hills, SA</i>	76
2021 Malenchini Chianti Colli Fiorentini <i>Chianti, Tuscany, Italy</i>	78
2019 Collector Rose Red City Sangiovese <i>Canberra District, NSW</i>	84

## Southern Rhône Red Varietals

2020 Domaine Font du Vent Côte du Rhône 'Promises' Rouge, Grenache Syrah <i>Côtes du Rhône, Rhône Valley, France</i>	74
2021 Mersel 'Red Velvet' Cinsault <i>Bekka Valley, Lebanon</i>	96
2022 Yangarra Old Vine Grenache <i>McLaren Vale, SA</i>	118
2021 Jérôme Gradassi Châteauneuf-du-Pape GSM <i>Châteauneuf-du-Pape, Rhône Valley, France</i>	180

## Shiraz/Syrah and Blends

2021 Yangarra Estate Shiraz <i>McLaren Vale, SA</i>	82
2022 MMAD Shiraz <i>McLaren Vale, SA</i>	130
2018 Domaine des Tourelles Syrah <i>Bekka Valley, Lebanon</i>	140
2021 Emmanuel Darnaud 'Mise en Bûche' Crozes-Hermitage Syrah, Crozes-Hermitage <i>Northern Rhône Valley, France</i>	150
2021 Ravensworth Shiraz Viognier <i>Canberra District, NSW</i>	125
2022 Clonakilla Shiraz Viognier <i>Canberra District, NSW</i>	220
2015 Clonakilla Shiraz Viognier <i>Canberra District, NSW</i>	290

## Merlot

2021 Domaine Jean-Yves Millaire 'Château Cavale' Bordeaux Merlot <i>Bordeaux, France</i>	108
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## Cabernet and Blends

2017 Château Barka 'Talliya' Vin Rouge Cabernet Syrah <i>Bekka Valley, Lebanon</i>	60
2019 Château Ksara Château Rouge Cabernet Merlot <i>Bekka Valley, Lebanon</i>	82
2022 Domaine Naturaliste 'Rebus' Cabernet Sauvignon <i>Margaret River, WA</i>	85
2016 Ixsir 'Grande Reserve Red' Cabernet Syrah <i>Bekka Valley, Lebanon</i>	135
2016 Château Musar 'Rouge' Cabernet Syrah <i>Bekka Valley, Lebanon</i>	180
2000 Château Musar 'Rouge' Cabernet Cinsault <i>Bekka Valley, Lebanon</i>	320

## DESSERT & FORTIFIED

2022 Frogmore Creek Iced Riesling (375ml) <i>Coal River Valley, TAS</i>	70
2022 Domaine des Bernardins 'Muscat Beaumes de Venise' Muscat (750ml), Beaumes de Venise <i>Rhone Valley, France</i>	125
NV Stanton & Killeen Rutherglen Muscat (500ml) <i>Rutherglen, VIC</i>	70
NV Wine & Soul 'Ruby Reserva' Port (750ml) <i>Douro Valley, Portugal</i>	80

## SPIRITS

### Arak

Arak Brun, *Lebanon* 12

### Vodka

Finlandia, *Netherlands* 12  
Belvedere, *Poland* 14

### Gin

Four Pillars Rare Dry, *VIC* 12  
Four Pillars Bloody Shiraz, *VIC* 14  
Four Pillars Navy Strength, *VIC* 16  
Green Ant Gin, *SA* 14  
Tanqueray, *England* 12  
Hendricks, *Scotland* 12  
Brookies Byron 'Slow' Gin, *NSW* 14

### Tequila and Mezcal

Don Julio Blanco, *Mexico* 12  
Don Julio Reposado, *Mexico* 16  
Herradura Plata, *Mexico* 14  
Herradura Añejo, *Mexico* 20  
Illegal Mezcal, *Mexico* 14

### Rum

Plantation 3 star White Rum, 12  
*Barbados, Jamaica, Trinidad*  
Flor de Caña 12 yo, *Nicaragua* 16

## WHISKY

### Scotch

Glenmorangie 10 yo Original 12  
*Highlands, Scotland*  
Laphroaig 10 yo Single Malt 16  
*Islay, Scotland*  
Balvenie 12 yo Doublewood 16  
*Speyside, Scotland*  
Macallan 12 yo 20  
*Speyside, Scotland*

### Brandy

St Remy VSOP Brandy 12  
*Loire, France*  
De Lorde VSOP Bas Armagnac 14  
*Armagnac, France*  
Remy Martin VSOP Cognac 16  
*Cognac, France*  
Remy Martin XO Cognac 22  
*Cognac, France*

### American

Woodford Reserve Kentucky Bourbon 12  
*Kentucky, USA*  
Rittenhouse Bonded Rye 14  
*Kentucky, USA*

### Apéritifs and Digestifs

Amaro Montenegro, *Italy* 10  
Averna Amaro Siciliano, *Italy* 11  
Cynar, *Italy* 11  
Fernet-Branca, *Italy* 12  
DOM-Benedictine 12  
Herbal Liqueur, *France*  
Chartreuse Yellow, *France* 14  
Chartreuse Green, *France* 16  
Grand Marnier, *France* 12  
Cointreau, *France* 12  
Campari, *Italy* 10  
Aperol, *Italy* 10  
Henri Bardouin Pastis, *France* 16

## BEERS

### Tapped

AZIMA Lager 12  
*5.0% abv*  
AZIMA Pale Ale 12  
*5.0% abv*  
AZIMA Dark Ale 12  
*5.0% abv*  
Birra Peroni Nastro Azzuro 14  
*5.0% abv*

### Packaged

Almaza Pilsner Lager 10  
*4.2% abv, Beirut, Lebanon*  
Bentspoke Crankshaft IPA 12  
*5.8% abv, 375ml, Canberra, ACT*  
Young Henry's Apple Cider 12  
*4.6% abv, Sydney, NSW*  
Heaps Normal XPA 9  
*<0.5% abv, Sydney, NSW*

