Welcome to Jasmin 1, where great food brings people together.

Jasmin 1 was built on a love of authentic Lebanese food. Inspired by recipes passed down from family and years spent living in Lebanon, the goal was simple, bring real Lebanese flavours to Sydney. Disappointed by the lack of authenticity available, we set out to share traditional recipes, quality ingredients, and genuine Lebanese hospitality with our community.

Sit back, eat well, and enjoy!

FIVE DOCK MENU

95 Great North Road, Five Dock · (02) 9712 4081

JASMIN 1
LEBANESE CUISINE

Breakfast

(Served every day from 8am until midday)

FOUL — 15
Fava beans, garlic, lemon, olive oil, topped with chickpeas, served with mixed pickles & bread.

FATTEH — 15
Toasted bread, chickpeas, yoghurt, tahini, topped with toasted almonds, served with mixed pickles.

FATTEH TOPPED WITH MEAT — 18
Toasted bread, chickpeas, yoghurt, tahini, topped with minced meat & toasted almonds, served with mixed pickles.

MORNING MEZZE — 16
Eggs your way, labneh, tomato, cucumber, olives, served with crispy & fresh Lebanese bread.

SHAKSHUKA SUJUK — 25
Two poached eggs, sujuk sausage, served in a traditional rich tomato sauce, topped with fresh herbs, served with Lebanese bread.

SHAKSHUKA — 22
Eggs baked in a traditional rich tomato sauce, topped with fresh herbs, served with Lebanese bread.

SUJUK & EGGS — 19
Scrambled eggs, sujuk sausage, served with Lebanese bread.

EGG & LABNEH WRAP — 12
Fresh Lebanese bread filled with eggs, labneh, zaatar, mixed vegetables & olives.

SAUSAGE & EGG WRAP — 14
Fresh Lebanese bread filled with eggs, grilled halloumi & Lebanese sausage.

THE LEBANESE SPREAD — 25
Eggs your way, Lebanese sausage, grilled halloumi, labneh, olives, mixed vegetables, served with Lebanese bread.

EXTRA GRILLED HALLOUMI — 4

While we take care in preparing our dishes, traces of allergens may be present, please advise staff of any allergies before ordering.
A 15% Surcharge applies on public holidays. Group bookings require set menu.

JASMIN 1
LEBANESE CUISINE

Dips

HOMMOUS — 12
Creamy chickpea dip, tahini, lemon, garlic & olive oil.

BABA GHANNOUJ — 15
Smoky eggplant dip with tahini, lemon & garlic.

LABNEH — 12
Thick creamy yoghurt, topped with olives & olive oil.

TOUM — 12
Creamy garlic dip.

HOT HONEY LABNEH — 18
Creamy labneh, topped with spiced sujuk, drizzled with hot honey.

HOMMOUS WITH SUJUK — 18
Hommous topped with spiced sujuk.

HOMMOUS WITH MEAT — 18
Hommous topped with lamb mince & almonds.

MIXED DIP PLATTER — 25
Hommous, baba ghannouj, labneh, pickles & fried Lebanese bread.

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Cold Mezza

VINE LEAVES 15
Vine leaves filled with rice & vegetables.

KEBBEH NAYEH 22
Fresh raw beef, bulgur, spices & olive oil.

BREAD CRISPS 6
Fried Lebanese bread served either plain, with zaatar, or with sea salt & sumac.

MAKDOUS 6
Preserved baby eggplant stuffed with walnuts, garlic & chilli.

MIXED PICKLES 6
Pickled turnip, cucumber & peppers.

MIXED OLIVES 6
Marinated olives with herbs & olive oil.

Salads

TABOULEH 16
Parsley, tomato, onion, lettuce, bulgur, lemon juice & olive oil.

FATTOUSH 16
Tomato, cucumber, capsicum, cabbage, mint, oregano, radish, sumac, fried bread & pomegranate molasses.

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Hot Mezza

FALAFEL 12
Chickpea, onion, garlic, herbs & spices, served with tahini & pickles.

BATANJAN 15
Lightly fried eggplant served on baba ghannouj.

KEBBEH 15
Lightly fried beef, bulgur, onion, served with tahini dip.

ARNABEET 15
Crispy cauliflower served with tahini.

MEAT SAMBUSIK 15
Pastry filled with lamb & herbs.

CHEESE SAMBUSIK 15
Pastry filled with mixed cheese.

SPINACH TRIANGLE 15
Pastry filled with spinach, onion & sumac.

MEAT LADY FINGER 15
Pastry filled with lamb & Lebanese spices.

MAKANEK 18
Lebanese sausages, pomegranate molasses, garlic & toasted almonds.

SWEET HALLOUMI 17
Fried halloumi drizzled with honey & salted walnuts.

BATATA KIZBARA 15
Crispy potato, coriander, lemon & garlic.

BATATA HARRA 15
Crispy potato, coriander, lemon, garlic & chilli.

LEBANESE RICE 10
Yellow rice, garlic, onions, spices & toasted almonds.

CHIPS 10
Potato chips dusted with chicken salt.

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Mixed Plates

(Any changes incur a fee)

DUO GRILL — 24
Kafta, tawook, hommous, tabouleh & chips.

SIGNATURE MIXED PLATE — 34
Lamb, kafta, tawook, hommous, baba ghannouj, toum, tabouleh & falafel.

MIXED KAFTA — 34
3 kafta, hommous, baba ghannouj, toum, tabouleh & falafel.

MIXED TAWOOK — 34
3 tawook, hommous, baba ghannouj, toum, tabouleh & falafel.

MIXED LAMB — 39
3 lamb, hommous, baba ghannouj, toum, tabouleh & falafel.

MIXED CHICKEN — 34
3 grilled chicken fillets, hommous, baba ghannouj, toum, tabouleh & falafel.

MIXED VEGETARIAN — 25
4 falafel, hommous, baba ghannouj, tabouleh & fattoush.

Mashawi

SMALL MASHAWI — 24
Lamb, tawook, kafta.

REGULAR MASHAWI — 45
2 lamb, 2 tawook, 2 kafta.

LARGE MASHAWI — 55
2 lamb, 2 tawook, 2 kafta, 2 grilled chicken.

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Mains

LAMB SHAWARMA Marinated shredded lamb, parsley, onion, tahini & pickles.	29
CHICKEN SHAWARMA Shredded chicken, parsley, onion, toum & pickles.	22
KABSEH LAMB Slow cooked lamb shank, rice, almonds, served with yoghurt.	25
KAFTA Minced lamb, parsley, capsicum, onion & herbs.	20
LAMB Char-grilled marinated lamb skewers.	29
GRILLED CHICKEN Char-grilled chicken thigh fillets.	22
TAWOOK Char-grilled marinated breast chicken.	22
CHICKEN LEMON GARLIC Char-grilled breast chicken tossed in a zesty garlic sauce.	25

Extras

YOGHURT & CUCUMBER	3
TOUM	2.5
TAHINI	2.5
CHILLI	2.5

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Seafood

(Seafood origin: mixed (M), both Australian and imported)

PRAWN SKEWERS (M) 29
Char-grilled prawn skewers, served with toum.

GRILLED BARRAMUNDI FILLET (M) 32
Grilled barramundi fillet topped with lemon & herbs, prawns, served with chips & fattoush salad.

SAMKEH HARRA (M) 25
Barramundi fillet topped with zesty tahini, chilli, garlic & coriander, served on a bed of rice.

Wrap Meals

(Any changes incur a fee)

FALAFEL WRAP 22
Falafel, tahini, lettuce, tomato, mint, pickles, served with chips & drink.

CHICKEN SHAWARMA WRAP 25
Shredded chicken, toum, lettuce, tomato, parsley, onion, pickles, toasted in Lebanese bread, served with chips & drink.

LAMB SHAWARMA WRAP 25
Shredded lamb, tahini, lettuce, tomato, parsley, onion, pickles, toasted in Lebanese bread, served with chips & drink.

TAWOOK WRAP 24
Tawook, toum, tomato sauce, chips, slaw, pickles, toasted in Lebanese bread, served with chips & drink.

KAFTA WRAP 24
Kafta, hommous, lettuce, tomato, parsley, onion, pickles, served with chips & drink.

LAMB WRAP 25
Lamb, hommous, lettuce, tomato, parsley, onion, pickles, served with chips & drink.

Wrap Add-Ons

DOUBLE MEAT 7

TABOULEH 1

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LEBANESE CUISINE

The Feast

(For group bookings, the set menu is applied to all guests)

SET MENU (MIN. 4 PEOPLE) — 60pp

Hommous, baba ghannouj, labneh, fried bread, mixed pickles, fried kebbeh, tabouleh, samboosik, fried cauliflower, batata harra, prawn skewers (M), kafta, lamb, grilled chicken, toum, baklava, tea or coffee.

Kids

NUGGETS & CHIPS — 14

Chicken nuggets, chips, tomato sauce.

MINI KAFTA — 14

Kafta, chips, tomato sauce.

MINI GRILLED CHICKEN — 14

Thigh fillet, chips, tomato sauce.

Dessert

ASSORTED TURKISH DELIGHT — 2.5

ASSORTED BAKLAVA — 4

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Drinks

BEVERAGES

SPARKLING MINERAL WATER 6

WATER 3

GINGER BEER 5

LEMON LIME BITTERS 5

PEACH ICE TEA 6

LEMON ICE TEA 6

TAMER HINDI 5

AYRAAN 6

KIDS POP TOPS 3
APPLE, APPLE BLACKCURRANT.

SOFT DRINK GLASS BOTTLES 6
COKE, COKE ZERO, SPRITE, FANTA.

JUICE 8
LEMON, ORANGE, APPLE, LEMON & MINT.

HOUSE DRINKS 12
LEMON & MINT FRAPPE, LYCHEE FRAPPE, JALLAB FRAPPE (LEICHHARDT ONLY).

COFFEE & TEA

CAPPUCCINO, FLAT WHITE, LATTE, LONG BLACK, MOCHA, HOT CHOCOLATE ..... S 5 · L 6

PICCOLO, MACCHIATO, ESPRESSO 4

MATCHA LATTE, CHAI LATTE ..... S 6 · L 7

ICED LATTE, ICED LONG BLACK, ICED MATCHA 7

SPECIALTY INFUSED TEA POT 5

JASMIN 1 TEA POT 5

EXTRA SHOT, DECAF, SYRUP, HONEY OR MILK SWAP 0.50
SKIM, LACTOSE FREE, OAT, ALMOND OR SOY MILK.

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