

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

Fasmin 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!

LEICHHARDT MENU

Shop 20, The Italian Forum, 23 Norton Street, Leichhardt · (02) 8084 2692

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.

Dips

HOMMOUS Creamy chickpea dip, tahini, lemon, garlic & olive oil.	12
BABA GHANNOUJ Smoky eggplant dip with tahini, lemon & garlic.	15
LABNEH Thick creamy yoghurt, topped with olives & olive oil.	12
TOUM Creamy garlic dip.	12
HOT HONEY LABNEH Creamy labneh, topped with spiced sujuk, drizzled with hot honey.	18
HOMMOUS WITH SUJUK Hommos topped with spiced sujuk.	18
HOMMOUS WITH MEAT Hommos topped with lamb mince & almonds.	18
MIXED DIP PLATTER Hommos, baba ghanjouj, labneh, pickles & fried Lebanese bread.	25

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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.	
HALLOUMI SALAD	22
Grilled halloumi, cherry tomato, cucumber & mint.	

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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 Kafta, tawook, hommous, tabouleh & chips.	24
SIGNATURE MIXED PLATE Lamb, kafta, tawook, hommous, baba ghannouj, toum, tabouleh & falafel.	34
MIXED KAFTA 3 kafta, hommous, baba ghannouj, toum, tabouleh & falafel.	34
MIXED TAWOOK 3 tawook, hommous, baba ghannouj, toum, tabouleh & falafel.	34
MIXED LAMB 3 lamb, hommous, baba ghannouj, toum, tabouleh & falafel.	39
MIXED CHICKEN 3 grilled chicken fillets, hommous, baba ghannouj, toum, tabouleh & falafel.	34
MIXED VEGETARIAN 4 falafel, hommous, baba ghannouj, tabouleh & fattoush.	25

Mashawi

SMALL MASHAWI Lamb, tawook, kafta.	24
REGULAR MASHAWI 2 lamb, 2 tawook, 2 kafta.	45
LARGE MASHAWI 2 lamb, 2 tawook, 2 kafta, 2 grilled chicken.	55

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Mains

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

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

Chicken nuggets, chips, tomato sauce.

14

MINI KAFTA

Kafta, chips, tomato sauce.

14

MINI GRILLED CHICKEN

Thigh fillet, chips, tomato sauce.

14

Dessert

ASSORTED TURKISH DELIGHT

2.5

ASSORTED BAKLAVA

4

CHEESE KNEFE

Semolina, cheese, sugar syrup, crushed pistachio.

15

LOADED CHEESE KNEFE

Semolina, cheese, crushed pistachio with toppings: Nutella or pistachio sauce.

19

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LEBANESE CUISINE

Drinks

BEVERAGES

SPARKLING MINERAL WATER	6
WATER	3
GINGER BEER	5
RED BULL	6
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).	
MOCKTAILS	12
BLUE LAGOON, VIRGIN MOJITO, ELDERFLOWER MOJITO.	
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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