

A faint, light green illustration of olive branches with leaves and small olives, framing the text on a cream-colored background.

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!

JASMIN 1

LEBANESE CUISINE

Breakfast (Available from 8am to 3pm or until soldout)

FOUL BI TAHINI Fava beans, tahini, lemon, olive oil, topped w chickpea, served w mixed pickles & bread.	15
FOUL Fava beans, garlic, lemon, olive oil, topped w chickpea, served w mixed pickles & bread.	15
FATTEH Toasted bread, chickpea, yoghurt, tahini, topped w toasted almonds, served w mixed pickles.	15
FATTEH TOPPED WITH MEAT Toasted bread, chickpeas, yoghurt, tahini, topped w minced meat & toasted almonds, served w mixed pickles.	18
SUJUK AND EGGS Fried eggs cooked together w spiced Sujuk.	19
LEBANESE EGGS Sunny side up w Lebanese spices, served w labneh, olives & mixed vegetables.	16
LEBANESE SHAKSHUKA Eggs baked in a rich tomato & garlic sauce w Lebanese spices, topped w fresh herbs, served with Lebanese bread.	22
SHAKSHUKA SUJUK Eggs baked in a rich tomato & garlic sauce w Lebanese spices, Sujuk sausage, topped w fresh herbs, served with Lebanese bread.	25
LEBANESE SOUFRA A traditional Lebanese breakfast spread featuring Lebanese bread, sausages, foul, fatteh, falafel, labneh, hommous, grilled halloumi, olives, seasonal vegetables, house-made preserves, sujuk, eggs, served with your choice of tea or coffee.	38

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

*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

Cold Mezza

VINE LEAVES Vine leaves filled w rice & vegetables.	15
KEBBEH NAYEH Fresh raw beef, bulgur, spices & olive oil.	22
BREAD CRISPS Fried Lebanese bread served either plain, w zaatar, or sea salt & sumac.	6
MAKDOUS Preserved baby eggplant stuffed w walnuts, garlic & chilli.	6
MIXED PICKLES Pickled turnip, cucumber & peppers.	6
MIXED OLIVES Marinated olives with herbs & olive oil.	6

Salads

TABOULEH Parsley, tomato, onion, lettuce, bulgur, lemon juice & olive oil.	16
FATTOUSH Tomato, cucumber, capsicum, cabbage, mint, oregano, radish, sumac, fried bread & pomegranate molasses.	16
HALLOUMI SALAD Grilled halloumi, cherry tomato, cucumber & mint.	22

*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

Hot Mezza

FALAFEL Chickpea, onion, garlic, herbs & spices served w tahini & pickles.	12
BATANJAN Lightly fried eggplant served on Baba Ghannouj.	15
KEBBEH Lightly fried beef, bulgur, onion, served w tahini dip.	15
ARNABEET Crispy cauliflower served w tahini.	15
MEAT SAMBUSIK Pastry filled w lamb & herbs.	15
CHEESE SAMBUSIK Pastry filled w mixed cheese.	15
SPINACH TRIANGLE Pastry filled w spinach, onion & sumac.	15
MEAT LADY FINGER Pastry filled w lamb & Lebanese spices.	15
MAKANEK Lebanese sausages, pomegranate molasses, garlic & toasted almonds.	18
SWEET HALLOUMI Fried halloumi drizzled w honey & salted walnuts.	17
BATATA KIZBARA Crispy potato, coriander, lemon & garlic.	15
BATATA HARRA Crispy potato, coriander, lemon, garlic & chilli.	15
LEBANESE RICE Yellow rice, garlic, onions, spices & toasted almonds.	10
CHIPS Potato chips dusted w chicken salt.	10

*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.*

Mixed Plates

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

SML 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

JASMIN 1

LEBANESE CUISINE

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 w 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

*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.*

Seafood

PRAWN SKEWERS	29
Char-grilled prawn skewers, served w toum.	
GRILLED BARRAMUNDI FILLET	32
Grilled Barramundi fillet topped w lemon & herbs, prawns, served w chips & fattoush salad.	
SAMKEH HARRA	25
Barramundi fillet topped w zesty tahini, chilli, garlic & coriander served on a bed of rice.	

Wrap Meals

FALAFEL WRAP	22
Falafel, tahini, lettuce, tomato, mint, pickles, served w chips & drink.	
CHICKEN SHAWARMA WRAP	25
Shredded chicken, toum, lettuce, tomato, parsley, onion, pickles, toasted in Lebanese bread, served w chips & drink.	
LAMB SHAWARMA WRAP	25
Shredded lamb, tahini, lettuce, tomato, parsley, onion, pickles toasted in Lebanese bread, served w chips & drink.	
TAWOOK WRAP	24
Tawook, toum, tomato sauce, chips, slaw, pickles, toasted in Lebanese bread, served w chips & drink.	
KAFTA WRAP	24
Kafta, hommous, lettuce, tomato, parsley, onion, pickles, served w chips & drink.	
LAMB WRAP	25
Lamb, hommous, lettuce, tomato, parsley, onion, pickles, served w chips & drink.	

Wrap Add-ons

Double Meat	7
Tabouleh	1

JASMIN 1

LEBANESE CUISINE

The Feast

SET MENU (MIN 4 PEOPLE)

60

HOMMOUS, BABA GHANNOUJ, LABNEH, FRIED BREAD, MIXED PICKLES, FRIED KEBBEH, TABOULEH, SAMBOOSIK, FRIED CAULIFLOWER, POTATO CORIANDER, PRAWN SKEWERS, 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

SOFT SERVE BOOZA

12

Traditional Lebanese ice cream topped w crushed pistachio & pistachio sauce.

CHEESE KNEFE

15

Semolina, cheese, sugar syrup, crushed pistachio.

LOADED CHEESE KNEFE

19

Semolina, cheese, crushed pistachio w toppings Nutella or pistachio sauce.

*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

Beverages

DRINKS

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 TOPS3

APPLE | APPLE BLACK CURRANT

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

ICED MATCHA.....7

MOCKTAILS.....12

BLUE LAGOON

VIRGIN MOJITO

ELDERFLOWER MOJITO

LYCHEE

LYCHEE & RASPBERRY

HOT BEVERAGES.....5

CAPPUCCINO

FLAT WHITE

LATTE

HOT CHOCOLATE

CHAI

MATCHA LATTE

SPECIALTY INFUSED TEA POT

JASMIN 1 TEA POT