

## Starters

- Hommos.....\$12.00  
*Traditional chick pea dip mixed with tahini, lemon and garlic.*
- Baba Ghanouj.....\$12.00  
*Smoked eggplant dip mixed with tahini, lemon and garlic.*
- Avocado Dip.....\$12.00  
*(Seasonal)*
- Labneh.....\$12.00  
*Traditional yoghurt dip.*
- Tabouleh.....\$12.00  
*Traditional Lebanese salad.  
 A delicious mixture of tomato, parsley, onion, crushed wheat, lemon and oil.*
- Falafel (6 Balls).....\$14.00  
*Deep fried mixture of chick peas and broad beans - A delight!  
 Extra Ball.....\$2.50*

### Banquet Menu

*Selection of Entrée and Meat Dishes.....\$40.00 Per Person*

*Selection of Entrée and Vegetarian Dishes.....\$40.00 Per Person*

*(Minimum Two People)*

**RESTAURANT is available FOR HIRE**

**ALSO**  
 We would be pleased to discuss your private catering needs.....

## Meat Dishes

- Mixed Platter.....\$31.50  
*Tasting plate for one selected by the chef.*
- Ladies Fingers (3).....\$20.00  
*Tasty blend of minced lamb and pine nuts wrapped in filo pastry, served with salad.  
 Individually.....\$5.50*
- Fried Kibbeh.....\$24.00  
*3 Balls of lamb and crushed wheat filled with minced lamb, pine nuts and onion, served with salad.  
 Individually.....\$6.50*
- Baked Kibbeh.....\$20.00  
*Finely minced lamb and crushed wheat layered with pine nuts and onion, served with salad.*
- Kibbeh Nayeh.....\$27.00  
*Lebanese delicacy of raw lamb mixed with crushed wheat and onion.  
 (Must be pre-ordered at least 24 hours in advance)*
- Shish Kebab.....\$22.00  
*2 skewers of tender marinated lamb, served with fries and salad.  
 Individually.....\$6.50*
- Kafta.....\$21.00  
*3 skewers of minced lamb marinated with parsley and onion, served with Fries and salad.  
 Individually.....\$5.00*
- Lebanese Sausage.....\$17.00  
*Pan fried and spicy. Cooked with garlic and chilli, topped with lemon juice*

## Chicken or Fish

Garlic Chicken.....\$22.00  
3 Marinated thigh fillets served with  
fries and salad.

Individually.....\$5.50

Chicken Livers.....\$19.00  
Exotic dish sautéed with garlic and chilli,  
and a squeeze of lemon, served with rice.

Chicken and Rice.....\$18.00  
A bed of rice topped with spicy  
ground lamb, pieces of chicken  
and finished with pine nuts.

Satay Chicken.....\$22.00  
Chicken fillet pieces in creamy garlic  
and satay sauce, served with rice.

Shish Tawook.....\$21.50  
2 skewers of chicken fillet pieces marinated  
in a lemon, garlic and coriander sauce,  
served with fries and salad.

Individually.....\$6.50

Grilled Fish.....\$23.00  
Served with fries and salad.

Hot Fish.....\$27.00  
Cooked with a tahini, garlic, chilli and  
coriander sauce and served with fries and  
salad.

*We cater for celiac please speak to Staff*

COMPLIMENTARY BREAD  
SERVED WITH EVERY MEAL  
EXTRA BASKET \$2.00

## Vegetarian

Vegetarian Mixed Platter.....\$28.00  
Tasting plate for one selected by the chef.

Vine Leaves.....\$18.00  
Rice, tomato and parsley encased  
in vine leaves and cooked with  
lashings of lemon juice.

Cabbage Rolls.....\$18.00  
Rice, tomato and parsley wrapped in  
cabbage leaves.

Arnabeet.....\$15.50  
Deep-fried cauliflower with  
tangy tahini sauce.

Bat-Injan.....\$15.50  
Deep-fried eggplant with tangy tahini sauce.

Edjet Baidat.....\$20.00  
Traditional Lebanese omelette  
served with salad.

Loubiah Beans.....\$16.50  
French beans cooked with tomatoes  
and onion - A simple favourite.

Fool Beans.....\$16.00  
Broad beans cooked the Egyptian  
way - Very Tangy!

Lentils and Rice.....\$16.50  
Spicy brown lentils cooked with  
rice, and crispy fried onion.

Spinach Ladies Fingers (3).....\$20.00  
Spinach, tomato, onion and walnuts  
wrapped in filo pastry, served with salad.  
Individually.....\$5.00

Yoghurt Salad.....\$12.00  
Diced cucumber, garlic and mint,  
added to tangy yoghurt.

Fattoush.....\$12.00  
Garden salad garnished with fried  
Lebanese bread.

Chef's Salad.....\$9.00

Basket of Fries.....\$9.00