

Option One

Classic Banquet Menu

\$45pp (min 4 ppl)

Cold Starter

Marinated Olives w wild herbs

House Baked Bread

Smoothy Hummus

Lemon, virgin olive oil

Smokey eggplant (GF, V, VG)

Roasted eggplant, Tahini, virgin olive oil

Fattoush Salad (V, VG)

Lebanese garden salad, flat bread roasted, pomegranate dressing

Hot Starter

Batata Kizbara (VG, GF)

Crispy potatoes tossed in coriander, chilli, garlic, lemon, herbs

Main Course

Chare-grilled chicken breast skewer

Marinated w chef's special spices, Garlic dip

Lamb Kofta skewer

Parsley, Baharat, Pickles

Add Drinks Jug 17.99

Soft drinks: Coke, Coke zero, Sprite, Fanta, Lemonade

Juice: Orange, Pineapple, Apple, Cranberry, Lemon Lime & Bitters

V – Vegetarian

VG – Vegan

GF- Gluten Free

Option Two \$65pp (min 4 ppl)

Premium Sharing Menu 2

Cold Starter

Marinated Olives w wild herbs

House Baked Bread

Hummus (VG, GF)

Lemon, olive oil

Smokey eggplant (VG, GF)

Roasted peppers, tahini, sumac

House tangy labneh (V)

Olives, mint, paprika oil

Fattoush Salad (V, VG)

Lebanese garden salad, flat bread roasted, pomegranate dressing

Hot starter

Batata Kizbara (VG, GF)

Crispy potatoes tossed in coriander, chilli, garlic, lemon, herbs

Za'atar Dynamite Tiger Prawns

Batter-fried served with our signature mystic sauce

Main course

Medley of skewers

Lamb Rump, Chare-grilled chicken breast, Lamb kofta

Chilli bread, Garlic dip & pickles

Add Drinks Jug 17.99

Soft drinks: Coke, Coke zero, Sprite, Fanta, Lemonade

Juice: Orange, Pineapple, Apple, Cranberry, Lemon Lime & Bitters

V – Vegetarian

VG – Vegan

GF- Gluten Free

Option Three \$75 pp (min 4 ppl)

Christmas Feast

Cold Starter

Marinated Olives w wild herbs

House Baked Bread

Rose Smoked Salmon

King Prawns Cocktail sauce

Hummus (VG, GF)

Smokey Eggplant (VG, GF)

Roasted peppers, tahini, sumac

Fattoush Salad (V, VG)

Lebanese garden salad, flat bread roasted, pomegranate dressing

Hot starter

Sambousek Lamb

Halloumi Honey Caramelized

Cyprus halloumi cheese, dry figs, walnuts, Tasmanian honey, cherry tomato, basil

Main course

Medley of skewers

Lamb Rump, Chare-grilled chicken breast, Lamb kofta

Chilli bread, Garlic dip & pickles

Desserts

Baclava & Tea

Add Drinks Jug 17.99

Soft drinks: Coke, Coke zero, Sprite, Fanta, Lemonade

Juice: Orange, Pineapple, Apple, Cranberry, Lemon Lime & Bitters

V – Vegetarian

VG – Vegan

GF- Gluten Free

Option Four \$85 pp (min 4 ppl)

Royal Middle Eastern Feast

Cold Starter

Marinated Olives w wild herbs

House Baked Bread

Hummus (VG, GF)

Lemon, olive oil

Smokey eggplant (VG, GF)

Roasted peppers, tahini, sumac

House tangy labneh (V)

Olives, mint, paprika oil

Fattoush Salad (V, VG)

Lebanese garden salad, flat bread roasted, pomegranate dressing

Hot starter

Za'atar Dynamite Tiger Prawns

Batter-fried served with our signature mystic sauce

Halloumi Honey Caramelized

Cyprus halloumi cheese, dry figs, walnuts, Tasmanian honey, cherry tomato, basil

Main course

Medley of skewers

Lamb Rump, Chare-grilled chicken breast, Lamb kofta

Chilli bread, Garlic dip & pickle

Desserts

Baclava & Tea

Add Drinks Jug 17.99

Soft drinks: Coke, Coke zero, Sprite, Fanta, Lemonade

Juice: Orange, Pineapple, Apple, Cranberry, Lemon Lime & Bitters

V – Vegetarian

VG – Vegan

GF- Gluten Free

Option Five \$45 pp (min 4 ppl)

Vegan & Vegetarian sharing Menu

Build your own menu

Cold Starter

Marinated Olives w wild herbs

House Baked Bread

Choose Two Dips

Hummus (VG, GF)

Lemon, olive oil

Smokey Eggplant (VG, GF)

Roasted peppers, tahini, sumac

House Tangy Labneh (V)

Olives, mint, paprika oil

Muhammara dip (V, VG)

Aleppo chili, roasted walnuts, breadcrumbs, olive oil

Vine Leaves (V, VG)

Rice, parsley, tomato, olive oil, pomegranate

Choose One Salad

Fattoush Salad (V, VG)

Lebanese garden salad, flat bread roasted, pomegranate dressing

Tabouli (V, VG)

Finely chopped parsley, tomato, mint, shallot, bulgur, lemon olive oil dressing

Add Drinks Jug 17.99

Soft drinks: Coke, Coke zero, Sprite, Fanta, Lemonade

Juice: Orange, Pineapple, Apple, Cranberry, Lemon Lime & Bitters

Hot Starter

Choose Two

Real Falafel (VG, GF)

Deep-fried chickpea-fava beans croquette, hummus, tahini sauce

Halloumi Honey Caramelized (V, GF)

Cyprus halloumi cheese, dry figs, walnuts, Tasmanian honey, cherry tomato, basil drizzle

Batata Kizbara (VG, GF)

Crispy potatoes tossed in coriander, chilli, garlic, lemon, herbs

Pumpkin kibbe (V, VG)

Bulgur, spinach, sundried berries, chickpeas, tahini sweet chili sauce

Arnabeet (V, VG)

Golden fried cauliflower, cumin spiced, coriander chermoula, tahini sauce

Main Course

Choose Two

Moussaka (VG, GF)

Eggplant stew, chickpeas, tomato, capsicum, garlic, onion & bread

Spinach-Ricotta Ravioli (V)

cherry tomato, basil, shallots, parmesan, rose-creamy sauce

Koshary (V, VG, GF)

Lentil, rice, chickpeas, pasta, fried onion & tomato salsa

V – Vegetarian

VG – Vegan

GF- Gluten Free