

TARBUCHE

Mezza Bar

COLD MEZZA

HUMMUS V+ GF

Traditional Lebanese dip made from blended chick peas, tahini sauce & lemon, garnished with paprika & extra virgin olive oil

BABA GHANOUIJ V+ GF

Traditional Lebanese dip made with smoked eggplant, garlic, tahini, garnished with sumac & extra virgin olive oil

GARLIC V+ GF

Creamy garlic dip

LABNEH V GF

Strained yoghurt topped with extra virgin olive oil, garlic & dried mint

TRIO OF DIPS V GF

Hummus, baba ganouj and labneh

TABOULEH V+ GF

Finely chopped parsley, tomato, onion, mint & dressed with lemon juice & extra virgin olive oil

FATTOUSH SALAD V+

Lettuce, capsicum, tomato, radish, crispy-fried Lebanese bread, fresh lemon juice, garlic & extra virgin olive oil, sumac

VINE LEAVES V+ GF

Rolled grape vine leaves stuffed with rice, tomato, onion, parsley & spices, cooked with olive oil & lemon juice

\$15

HALLOUMI SALAD V GF

Diced pan-fried Cypriot halloumi served on lettuce, capsicum, tomato, radish, fresh lemon juice, garlic & extra virgin olive oil, sumac

\$15

LABAN CUCUMBER V GF

Yoghurt mixed with diced cucumber, mint & garlic

\$15

SHANGLEESH V GF

Feta cheese with herbs & spices on a bed of lettuce with onions, diced tomatoes, dressed with extra virgin olive oil

\$15

LOUBYA V+ GF

Fresh green beans cooked with fresh tomato, onion & garlic

\$22

MUJADERA V+ GF

Rice cooked with lentils, served, with Laban & cucumber

\$15

KEBBI NAYEH (SERVED RAW)

Top grade lamb fillets finely minced and mixed with burghul and Lebanese spices
Dressed with olive oil and served with fresh mint, onion & Lebanese bread

\$20

FALAFEL SALAD V+ GF

Falafel tossed in tahini served on lettuce, capsicum, tomato, radish, fresh lemon juice, garlic & extra virgin olive oil, sumac

\$18

ARNABEET SALAD V+ GF

Fried cauliflower tossed in tahini served on lettuce, capsicum, tomato, radish, fresh lemon juice & extra virgin oil, sumac

\$24

\$15

\$22

\$16

\$16

\$24

\$24

\$24



HOT MEZZA

SFIHA (3PIECES) Minced lamb meat with parsley, tomato, onion, capsicum, herbs & spices	\$16
KIBBEH FRIED (3PIECES) Minced lamb meat with parsley ,tomato,onion & spices	\$16
SAMBOUSEK MEAT (3 PIECES) Deep fried pastry pockets filled with minced meat, onion & spices	\$16
SAMBOUSEK CHEESE (3 PIECES) V Deep fried pastry pockets filled with a three cheeses mix & parsley	\$16
FATAYER (3 PIECES) V+ Spinach Finley chopped spinach, onion, sumac, dressed with lemon juice & extra virgin olive oil	\$16
PUMPKIN KIBBEH (3 PIECES) V Hand rolled ovals of mixed ground pumpkin and burghul, stuffed with spinach and feta cheese, onion and traditional spices.	\$16
MAKANEK Lebanese sausage, minced meat spices with lemon juice	\$24
BATANJEIN BASHA V+ GF Slices of fried eggplant tossed with Tahini sauce	\$20
SAMAK TARATOUR GF This Mezza fish plate extend the delicate flavour of barramundi grilled fish tossed with tahini sauce, corriander, fresh lemon juice & dash of chilli	\$26
CALAMARI Large fried calamari served with chips & tartar sauce	\$20
CHICKEN WINGS GF Marinated chicken wings deep fried until crispy served with a garlic,coriander,lemon Juice & dash of chilli	\$20
FALAFEL (4 PIECES) V+ GF Traditional vegetarian croquettes made from chick peas, fresh garlic, herbs & our secret spice mix served with tahini sauce	\$16
ARNABEET V+ GF Cauliflower pieces, lightly fried & served with tahini sauce	\$20
BATATA HARRA* V+ GF Deep fried potato tossed with pan-fried coriander, mild chilli paste, fresh garlic & lemon juice	\$20
HALOUMI GRILLED V GF Haloumi cheese grilled in extra virgin olive oil	\$22
HUMMUS SHAWARMA CHICKEN GF This dip extends the delicate flavour of hummus by adding marinated chicken strips, provincial spices and caju	\$24
HUMMUS SHAWARMA LAMB GF This dip extends the delicate flavour of hummus by adding marinated lamb strips, provincial spices and caju	\$24
NACHO MIX SHAWARMA GF This mezza plate extends the delicate flavour of Nacho cheese by adding marinated lamb & chicken mix tossed with tahini sauce & pickles	\$28
MOUSSAKA V + GF Traditional fried eggplant cooked with capsicum, garlic, onion & tomato	\$20
BABA GHANOUI SHAWARMA LAMB GF This dip extends the delicate flavour of Baba Ghanouj by adding marinated lamb strips. provincial spices and mixed nuts	\$24
BABA GHANOUI SHAWARMA CHICKEN GF This dip extends the delicate flavour of Baba Ghanouj by adding marinated chicken strips.provincial spices and mixed nuts	\$24

MAIN PLATE

CHICKEN SHAWARMA Marinated chicken strips served fattoush, rice and garlic sauce	\$30
LAMB SHAWARMA Marinated lamb strips tossed with tahini sauce served with fattoush salad & rice	\$30
MIXED SHAWARMA Marinated chicken & lamb tossed with tahini sauce served with fattoush salad & rice	\$32
SHISH TAWOOK Two chicken skewers marinated and grilled served with fattoush, rice and garlic sauce	\$32
KAFTA PLATTER Lamb mince marinated with onion, parsley served with Fattoush salad, rice, hummus and garlic sauce	\$32
LAMB PLATTER Two skewers marinated and grilled served with Fattoush salad ,rice and hummus	\$34
GRILLED CHICKEN Boneless marinated chicken, Served with garlic, hummus, Chips & fattoush salad	\$36
MIXED GRILL Chicken skewer , lamb skewer , kafta skewer,fish served with tabouli, hummus, baba ghanouj rice and garlic sauce	\$40
VEGE PLATE Hommmus, Labne, Tabouli, lentils, Cheese Samsusek, Felafel and fatayer	\$30
SAMAK HARRA Marinated barramundi,cooked tahini sauce,served with rice & fattouch salad	\$34
LAMB CUTLET Marinated lamb cutlets with fattosh salad and rice with laban cucumber	\$40
TARBOUCHE VEGAN PLATE Arnabeet, loubyeh, vine leaves, hommmus, falafel ,baba ganouj, garlic & tabouli	\$30
PLATTER FOR TWO Hummus served with Lebanese bread, fattoush salad, two Kafta skewers, one chicken skewers, one lamb skewers, two lamb kibbeh, two cheese sambousek, two lamb sambousek, two falafel	\$80
VEGETARIAN FOR TWO Labneh, tabouli with Lebanese bread, Loubyeh, mujadara,arnabeet, Two pumpkin kibbeh, two falafel, two fatayer, two cheese sambousik and two vines leaves	\$78
VEGAN FOR TWO Hommmus, Baba ganouj Fattoush salad with Lebanese bread, Loubyeh,mujadara and Arnabeet, Two falafel,two fatayer,4 vine leaves	\$78
TARBOUCHE SHAWARMA CHICKEN TOWER Marinated chicken shawarma served with coleslaw salad, garlic sauce, pickled cucumber,pickled turnip and chips	\$85
TARBOUCHE SHAWARMA LAMB TOWER Marinated lamb shawarma served with fattoush salad, pickled turnip, parsley and onion mix with sumac, tahini sauce and chips	\$85
DELUX LEBANESE BANQUET \$50 PER HEAD (MINIMUM 4 PEOPLE) Selection of dips Lentils, moussaka, loubya, chicken wings, lahim B'ajin, fatayer, falafel Chicken and kafta skewers with tabouli and Fattoush salad Selection of sweets	
VIP DELUX LEBANESE BANQUET \$60 PER HEAD (MINIMUM 4 PEOPLE) Selection of Dips Kibbeh Nayeh ,Tabouli & Fattoush salad Batata Harra,chicken wings,Makanek,calamari with chips Kibbeh fried,falafel,cheese sambousik Chicken,kafta and lamb skewers Selection of Lebanese desserts	

