



CATERING MENU

	COST PER PERSON (MINIMUM 10 PEOPLE)	PLATTER FOR 20 PEOPLE
	(INCLUDES BREAD)	(INCLUDES BREAD)
DIPS AND SALAD		
<u>HOMMOUS:</u> Pureed chickpeas dip with tahini sauce, lemon and garlic.(GF, VT, VG)	\$4.00	\$75.00
<u>BABAGANOUSH:</u> Smoked eggplant dip with tahini sauce, lemon and garlic.(GF, VT, VG)	\$4.00	\$75.00
<u>LABNE AND GARLIC:</u> Creamy yogurt with mint and garlic. (GF, VT)	\$4.00	\$75.00
<u>MIX DIP PLATE:</u> Combination of hommous, babaganoush and labne dips.	\$5.50	\$100.00
<u>FESTIVE HOMMOUS:</u> Hommous topped with chargrilled beef, slivered almonds, tomato, parsley, pickled turnips.(GF)	\$4.50	\$85.00
<u>BAHTRA:</u> Warm potato salad, sautéed in onion, garlic, coriander and spices.(GF, VT, VG)	\$3.60	\$70.00

<u>BEYOND SPECIAL:</u> Lebanese salad with tomato, cucumber, onion and avocado, bathed in our signature vinaigrette.(GF, VT, VG)	\$4.00	\$80.00
<u>TABBOULI:</u> Traditional salad consisting of parsley, tomato, onion & crushed wheat in a lemon dressing.(VT, VG)	\$4.00	\$75.00
<u>FATTOUCH:</u> Traditional lebanese salad consisting of tomato, cucumber, lettuce, onion, capsicum, radish and herbs, topped with crunchy lebanese bread. (VT, VG)	\$4.00	\$75.00
<u>LEBANESE SALAD:</u> Basic salad containing lettuce, tomato and cucumber, bathed in a garlic and sumac dressing.(GF, VT, VG)	\$3.80	\$70.00
	COST PER PERSON (MINIMUM 10 PEOPLE) (INCLUDES BREAD)	PLATTER FOR 20 PEOPLE (INCLUDES BREAD)
SIDE DISHES		
<u>FRIED CAULIFLOWER:</u> Lightly fried cauliflower topped with tahini sauce. (GF, VT, VG)	\$3.20	\$60.00
<u>FRIED EGGPLANT:</u> Sliced fried eggplant, covered in garlic sauce and tahini.(GF, VT, VG)	\$3.20	\$60.00
<u>FALAFEL:</u> Spicy vegetarian balls, made from a variety of beans & spices topped with tahini.(GF, VT, VG)	\$1.70 per piece	\$32.00

<u>LADY FINGERS:</u> Deep fried pastry rolls filled with minced lamb, slivered almonds and tasty cheese.	\$3.00	\$58.00
<u>SPINACH PIES:</u> Deep fried pastry rolls filled with spiced spinach, tomato, onion, carrot and feta cheese.(VT)	\$3.00	\$58.00
<u>MEDITERRANEAN RICE:</u> Rice cooked with golden vermicelli.	\$2.00	\$40.00
<u>MEAT LEBANESE PASTRIES</u>	\$1.50	\$28.00
<u>SPINACH PASTRIES (VT)</u>	\$1.50	\$28.00
<u>CHEESE PASTRIES (VT)</u>	\$1.50	\$28.00
<u>OREGANO PATRIES (VT)</u>	\$1.50	\$28.00
<u>MINI PIZZAS (VT)</u>	\$1.50	\$28.00
	COST PER PERSON (MINIMUM 10 PEOPLE) (INCLUDES BREAD)	PLATTER FOR 20 PEOPLE (INCLUDES BREAD)
MAINS		
<u>FRIED KIBBE:</u> Deep Fried lamb and wheat rissoles, filled with spiced minced lamb & onion.	\$3.50	\$68.00
<u>VEGIE KIBBE:</u> Deep fried pumpkin rissoles, filled with a spinach and chick pea core.(VT, VG)	\$3.50	\$68.00
<u>VINE LEAVES:</u> Filled with rice, lamb and lebanese spices.(GF)	\$1.50	\$28.00

<u>VEGETARIAN VINE LEAVES:</u> Filled with rice, parsley, tomato and spices. (GF, VT, VG)	\$1.50	\$28.00
<u>CABBAGE ROLLS:</u> Cabbage rolls filled with rice, minced lamb and spices.(GF)	\$3.00	\$55.00
<u>VEGETARIAN CABBAGE ROLLS:</u> Steamed cabbage rolls filled with rice, tomato, parsley & spices. (GF, VT, VG)	\$3.00	\$55.00
<u>SHEIKH EL MEISHI:</u> An eggplant and tomato stew, cooked with minced lamb, almonds & spices. Served with a side of mediterranean rice.	\$3.60	\$70
<u>CHICKEN AND RICE:</u> Rice & minced lamb pilaf, topped shredded chicken & baked almonds.(GF)	\$3.60	\$70
<u>LAMB AND RICE:</u> Lebanese style shredded lamb pilaf topped with almonds. (GF)	\$3.60	\$70
<u>MAKLOUBEH:</u> Traditional lebanese rice dish with chicken and eggplant. (GF)	\$3.60	\$70
	COST PER PERSON (MINIMUM 10 PEOPLE) (INCLUDES BREAD)	PLATTER FOR 20 PEOPLE (INCLUDES BREAD)
FROM THE GRILL		
<u>GARLIC CHICKEN:</u> Chargrilled skewered chicken breast, served with a side of garlic sauce. (GF)	\$4.00	\$78.00

<u>SHISH KEBAB:</u> Skewered and chargrilled marinated lamb, served with grilled onions.(GF)	\$4.00	\$78.00
<u>KAFTA:</u> Chargrilled minced beef on skewers seasoned with parsley, onion & spices; served with tahini sauce. (GF)	\$4.00	\$78.00
<u>SHAWARMA:</u> Thin strips of beef, marinated in wine and spices; Chargrilled with onion and tomato & topped with tahini & pickles.(GF)	\$4.00	\$78.00
<u>LEBANESE SAUSAGES:</u> Spicy lamb lebanese sausages, chargrilled with lemon, garlic and almonds.(GF)	\$4.00	\$78.00
EXTRAS		
GARLIC SAUCE	\$5.00 (250g)	
LEBANESE BREAD	\$2.00 (whole bag)	
PICKLES	\$4.00 (250g)	
	COST PER PERSON (MINIMUM 10 PEOPLE)	TRAY FOR 50 PEOPLE
SWEETS		
<u>BACKLAWA:</u> Layers of filo pastry, filled with crushed nuts.	\$3.00	\$125
<u>MAAMUL:</u> Lebanese tarts filled with a choice of dates or nuts, topped with icing sugar.	\$3.50	\$160
<u>TURKISH DELIGHT:</u> Classic jelly like dessert topped with icing sugar.	\$3.50	\$160

<u>BISCUT AU CHOCOLAT:</u> Fudge like chocolate and biscuit slices. Served cold with cream and pistachios.	\$3.50	\$160
<u>NAMMOURA:</u> Traditional semolina and syrup cake.	\$3.50	\$160
<u>GHRAYBEH:</u> Lebanese shortbread cookies.	n/a	\$125
<u>CHEESE KNAFE:</u> Middle Eastern sweet cheese dessert, topped with crushed pistachios and soaked in sugar syrup	n/a	\$160
<u>DATES CAKE:</u>	n/a	\$160
<u>NUTS CAKE:</u>	n/a	\$160
<u>ZNOUD-EL-SIT:</u> Crunchy & sweet phyllo-dough fingers filled with ashta cream	n/a	\$150