

## Dips

Hommus **G V D** ..... \$12

A puree of chickpeas blended with tahini and lemon juice

Baba Ganoush **G Veg** ..... \$13

Smoky chargrilled eggplant blended with tahini and lemon juice

Labne **G Veg** ..... \$12

Fresh homemade yoghurt with dried mint and fresh garlic

Garlic Dip **G Veg** ..... \$12

Blended garlic with olive oil

Chili Dukkah Garlic Dip **G Veg** ..... \$14

Blended garlic, olive oil and house Tarboosh chili

Tarboosh Mixed Dips **G Veg** ..... \$17

Hommus, baba ganoush and labne

### Loaded Hommus

topped w/ kafta ball, tomato salsa, dukka **G D** ..... \$18

topped w/ minced meat and lemon **G D** ..... \$16

topped w/ cauliflower, tomato salsa, dukka **G V** ..... \$16

topped w/ falafel, tomato salsa, dukka **G V** ..... \$16

topped w/ pine nuts **G V** ..... \$15

Bread is served complimentary with dips or mains, 1 basket between 2 ppl

**G** – Gluten Free   **V** – Vegan   **D** – Dairy Free   **Veg** – Vegetarian



## Salads

Tabouli (Quinoa) **G V D** .....\$15

Parsley, tomato, shallots and quinoa tossed with lemon juice and extra virgin olive oil

Fattoush **V D** .....\$15

Cabbage, tomato, cucumber, radish, shallots, capsicum, Fresh mint, parsley and pomegranate glaze with lemon dressing and crispy Lebanese bread

Garden Salad **G V D** .....\$14

Lettuce, tomato, cucumber and onion dressed with olive oil and lemon juice

Shanglish Salad **G Veg** .....\$15

Country style cheese with Lebanese herbs, fresh diced tomato, spanish onion and extra virgin olive oil

\* Add grilled chicken breast \$4      Add grilled halloumi \$4

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## Mezza

Kebbe Nayeh **D** ..... \$18

Premium grade raw lean minced lamb with fresh ground wheat, special herbs and spices served with Spanish onion, fresh mint, extra virgin olive oil

Vegetarian Vine leaves (4 pieces) **GVD** ..... \$14

Traditionally stuffed vine leaves with rice, tomato, red capsicum, pomegranate sauce and a selection of herbs & spices

Arnabeet **GVD** ..... \$13

Lightly fried cauliflower, served with tahini

Falafel (6 pcs) **GVD** ..... \$14

Deep-fried chickpea croquettes mixed with special herbs and spices served with tahini sauce

Fried Kebbe (4 pieces) **D** ..... \$16

Deep-fried kebbe filled with spicy minced meat

Vegan Kebbe (4 pieces) **V** ..... \$15

Deep-fried pumpkin kebbe filled with mixed spiced vegetables

Meat Sambousek (4 pieces) ..... \$15

Homemade pastry filled with spicy minced meat

Ladies Fingers (4 pieces) **Veg** ..... \$14

Homemade pastry filled with feta cheese and parsley

Batata Kezbara ..... \$12

Diced fried potato mixed with fresh coriander, chili, garlic and lemon juice

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Spinach Triangle (4 pieces) **Veg** ..... \$15

Homemade pastry filled with spinach, onion and spices

Assorted Pastry ..... \$17

1 fried kebbe, 1 ladies finger, 1 spinach triangle, 1 falafel and  
1 meat sambousek

Kafta Meat Balls ..... \$17

Marinated minced lamb in tomato capsicum garlic red sauce

Garlic Prawns **D** ..... \$18

Garlic, coriander grilled prawns in tomato capsicum salsa

Lebanese Sausage **D** ..... \$16

Pan-fried Lebanese sausage with lemon and pomegranate sauce

Batenjin **G D Veg** ..... \$13

Lightly fried eggplant served with special Tarboosh yoghurt

Grilled Halloumi **G Veg** ..... \$16

Grilled Halloumi cheese served with tomato, cucumber, extra  
virgin olive oil and pomegranate sauce

Lubye **G V D** ..... \$13

Green beans sautéed with fresh tomato, onion and garlic

Soujuk **D** ..... \$16

Dry and spicy pan-fried sausage served w/ cooked tomato and parsley

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## Mains

Beirut Samka Hara (With Rice) **G D** ..... \$28

Grilled Barramundi fish fillet topped with spicy tahini sauce, roasted mixed nuts and Basmati rice

Lemon Garlic Chicken **G D** ..... \$26

Grilled chicken breast tossed in our special garlic lemon sauce with fresh herbs

Chilli Lemon Garlic Chicken **G D** ..... \$26

Grilled chicken breast tossed in our special garlic lemon sauce, with fresh herbs and homemade chili

Chicken Shawarma **G D** ..... \$24

Grilled shredded chicken thigh fillets served with parsley, onion and garlic dip

Lamb Shawarma **G D** ..... \$26

Grilled shredded lamb served with parsley, onion and tahini sauce

Shishtawook **G D** ..... \$25

Marinated BBQ chicken breast with parsley, onion & garlic dip

Mansaf Chicken **G** ..... \$26

Rice cooked with lamb minced meat, topped with chicken strips, roasted mixed nuts and yoghurt

Bread is served complimentary with dips or mains, 1 basket between 2 ppl

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Mansaf Lamb **G** ..... \$26

Rice cooked with lamb minced meat, topped with lamb strips, roasted mixed nuts and yoghurt

Laham Mishwee **G D** ..... \$26

Marinated cubed lamb served with parsley, onion & garlic dip

Kafta **G D** ..... \$25

Spicy minced meat with parsley, onion and garlic dip

Koussa Mahshi **G D** ..... \$27

Lebanese zucchini filled with minced meat and rice, simmered in red sauce

Mixed Grill **G D** ..... \$26

A marinated BBQ chicken breast skewer (1), lamb skewer (1) and premium kafta skewer (1) (mixed with parsley, herbs and onion)

Garlic Prawns w/rice **G D** ..... \$28

Grilled w/ coriander, capsicum & tomato salsa

Bread is served complimentary with dips or mains, 1 basket between 2 ppl

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## Vegetarian Mains

Moujadara **G****V** .....\$20

Cooked rice, lentils and caramelized onion served with side of fresh yoghurt

Lubye with Rice **G****V****D** .....\$20

Green beans sautéed with fresh tomato, onion and garlic served with Basmati rice

Vegetarian Mix Plate **G****D** .....\$28

Hommus, baba ganoush, tabouli, vine leaves, falafel, spinach triangle

Bread is served complimentary with dips or mains, 1 basket between 2 ppl

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## Mixed Plates (per person)

\* Not available Friday and Saturday evenings

Tarboosh Mix Plate ..... \$30

A marinated BBQ chicken breast (1), lamb (1), kafta (1) with Hommus, baba ganoush tabouli, falafel and garlic dip

All Chicken Mix Plate ..... \$28

Marinated BBQ chicken breast (2), served with Hommus, baba ganoush, tabouli, falafel and garlic dip

All Lamb Mix Plate ..... \$28

Marinated BBQ lamb (2), served with Hommus, baba ganoush, tabouli, falafel and garlic dip

All Kafta Mix Plate ..... \$28

Spicy minced meat (2) with onions and parsley, served with Hommus, baba ganoush, tabouli, falafel and garlic dip

Lemon Garlic Chicken Mix Plate ..... \$28

Grilled chicken breast tossed in garlic lemon sauce with Hommus, baba ganoush, tabouli and falafel

Chilli Lemon Garlic Chicken Mix Plate ..... \$28

Grilled chicken breast tossed in garlic lemon sauce with Hommus, baba ganoush, tabouli, falafel and homemade chilli

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## Banquets (min 2 people)

Mezza Banquet (per person) ..... \$35

**Cold Mezze:** Hommus, baba ghannouj, labne, fattoush, tabouli, vine leaves

**Hot Mezza:** Falafel, ladies fingers, arnabeet, batata harra

Vegetarian Banquet (per person) .....\$40

**Cold Mezze:** Hommus, baba ganoush, fattoush, labne, tabouli

**Hot Mezza:** Spinach triangle, falafel, potato coriander, pumpkin kebbe and luby

**Main:** Moujadara

**Desserts and Coffee:** Lebanese sweets and Lebanese coffee

Tarboosh Banquet (per person) .....\$45

**Cold Mezze:** Hommus, baba ganoush, labne, fattoush and tabouli

**Hot Mezza:** Ladies fingers, falafel, fried kebbe and potato coriander

**Tarboosh Mixed Grills:** Kafta skewer, chicken skewer, lamb skewer

**Desserts and Coffee:** Lebanese sweets and Lebanese coffee

Yalla Bena Banquet (per person) .....\$40

**Cold Mezze:** Hommus, baba ganoush, fattoush, tabouli

**Hot Mezza:** Falafel

**Tarboosh Mixed Grills:** Kafta skewer, chicken skewer, lamb skewer

Order 2 or more BANQUETS

**15% OFF** ANY BOTTLE OF WINE

Banquets are served and charged per number of guests seated

Bread is served complimentary with dips or mains, 1 basket between 2 ppl

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## Kids Menu

\* All kids menu items are served w/ Keri (apple, apple blackcurrant, orange)

Chicken Nuggets with Chips ..... \$15

Chicken Skewer with Chips ..... \$15

Kafta Skewer with Chips ..... \$15

Kafta Meat Balls w/ Chips or Rice.....\$15

El Mini Banquet (per child, 6 years and over) .....\$20

Cold Mezze: Hommus, tabouli

Hot Mezza: Ladies finger

Main: Kafta or Chicken skewer served with chips or rice

Dessert: Scoop ice cream or baclava

## Extras

Bread basket (per serve)..... \$2

Marinated olives..... \$5

Lebanese olives marinated in mild chilli, garlic and Lebanese herbs

Pickled Turnip..... \$5

Mixed Pickle Plate.....\$8

Marinated olives, pickled turnips, green chilli

Chips ..... \$7

Basmati Rice ..... \$7

Rice with Spicy Minced Meat ..... \$8

Bread is served complimentary with dips or mains, 1 basket between 2 ppl

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