## Dips

Hommus	\$12
Baba Ganoush <mark>G</mark> <mark>Veg</mark> Smoky chargrilled eggplant blended with tahini and lemon juice	\$13
Labne	\$12
Garlic Dip <mark>c Veg</mark> Blended garlic with olive oil	\$12
Chili Dukkah Garlic Dip <mark>G Veg</mark>	\$14
Tarboosh Mixed Dips <mark>c Veg</mark> Hommus, baba ganoush and labne	\$17
Loaded Hommus	
topped w/ kafta ball, tomato salsa, dukka <mark>ල</mark>	\$18
topped w/ minced meat and lemon G D	\$16
topped w/ cauliflower, tomato salsa, dukka <mark>G</mark> √	\$16
topped w/ falafel, tomato salsa, dukka <mark>G</mark> V	\$16
topped w/ pine nuts GV	\$15





## **Salads**

Tabouli (Quinoa) G V D\$15
Parsley, tomato, shallots and quinoa tossed with lemon juice and extra virgin olive oil
Fattoush VD\$15
Cabbage, tomato, cucumber, radish, shallots, capsicum, Fresh mint, parsley and pomegranate glaze with lemon dressing and crispy Lebanese bread
Garden Salad GVD\$14
Lettuce, tomato, cucumber and onion dressed with olive oil and lemon juice
Shanglish Salad C 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









## Mezza

Kebbe Nayeh D	\$18
Premium grade raw lean minced lamb with fresh ground wheat, sp herbs and spices served with Spanish onion, fresh mint, extra virgi	
Vegetarian Vine leaves (4 pieces) G V D	.\$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) G V D	.\$14
Deep-fried chickpea croquettes mixed with special herbs and spice served with tahini sauce	es
Fried Kebbe (4 pieces)	.\$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	96
lemon juice	07

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 © 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



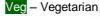
## **Mains**

Beirut Samka Hara (With Rice) <mark>G D</mark> \$28	3
Grilled Barramundi fish fillet topped with spicy tahini sauce, roasted mixed nuts and Basmati rice	
Lemon Garlic Chicken <mark>c</mark> D\$26	3
Grilled chicken breast tossed in our special garlic lemon sauce with fresh herbs	
Chilli Lemon Garlic Chicken 📴 🖸\$26	3
Grilled chicken breast tossed in our special garlic lemon sauce, with fresh herbs and homemade chili	
Chicken Shawarma <mark>c</mark> D\$24	1
Grilled shredded chicken thigh fillets served with parsley, onion and garlic dip	
Lamb Shawarma <mark>G D</mark> \$26	3
Grilled shredded lamb served with parsley, onion and tahini sauce	
Shishtawook <mark>G</mark> D\$25	5
Marinated BBQ chicken breast with parsley, onion & garlic dip	
Mansaf Chicken <mark>G</mark> \$26	3
Rice cooked with lamb minced meat, topped with chicken strips, roasted mixed nuts and yoghurt	



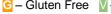








Mansaf Lamb 📴S	\$26
Rice cooked with lamb minced meat, topped with lamb strips, roaste mixed nuts and yoghurt	:d
Laham Mishwee G D	\$26
Kafta <mark>G D</mark>	\$25
Spicy minced meat with parsley, onion and garlic dip	
Koussa Mahshi <mark>e</mark> D	\$27
Lebanese zucchini filled with minced meat and rice, 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 <mark>c</mark>	\$28
Grilled w/ coriander, capsicum & tomato salsa	











## **Vegetarian Mains**

Moujadara	\$20
Lubye with Rice GVDGreen beans sautéed with fresh tomato, onion and garlic served with Basmati rice	\$20
Vegetarian Mix Plate © D	











# **Mixed Plates** (per person) \* Not available Friday and Saturday evenings

Tarboosh Mix Plate
All Chicken Mix Plate \$28  Marinated BBQ chicken breast (2), served with Hommus, baba ganoush, tabouli, falafel and garlic dip
All Lamb Mix Plate
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











## 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 lubye	
Main: Moujadara  Desserts and Coffee: Lebanese sweets and Lebanese coffee	
Desserts and Conee. Lebanese sweets and Lebanese conee	
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	
<b>Desserts and Coffee</b> : 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



## **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 Lebanese olives marinated in mild chilli, garlic and Lebanese herbs	
Pickled Turnip	\$5
Mixed Pickle Plate Marinated olives, pickled turnips, green chilli	.\$8
Chips	\$7
Basmati Rice	\$7
Rice with Spicy Minced Meat	\$8







