

# 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 GHANOUJ 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

Rollled 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



## SIDES

CHIPS	\$10
RICE	\$5
CHICKEN SKEWER	\$9
KAFTA SKEWER	\$9
LAMB SKEWER	\$10
LAMB CUTLET	\$10
BASKET LEBANESE BREAD	\$4

Although we do offer gluten free & demonstrate responsible food handling processes it is impossible to guarantee 100% gluten free dishes. Dishes may contain traces of gluten & nuts as these ingredients are used in the kitchen.

## DESSERT

### BAKLAWA | \$4 PIECE

Phyllo dough stuffed with pistachios, blossom, rose water and sugar syrup

### NAMOURA | \$4 PIECE

Semolina, shredded coconut, rose water and sugar syrup

### TURKISH DELIGHT | \$4 PIECE

Is a family of confections based on a gel of starch and sugar

### MIXED LEBANESE SWEET PLATE | \$24

### CRÈME BRULÉ | \$12

### RIZE BIL HALIB (RICE POUDING) | \$12

ONLY ONE BILL PER TABLE  
(NO SPLIT BILL)

**TARBUCHE**  
Mezza Bar

[www.tarbouche.com.au](http://www.tarbouche.com.au)

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## HOT MEZZA

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

## MAIN PLATE

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