

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

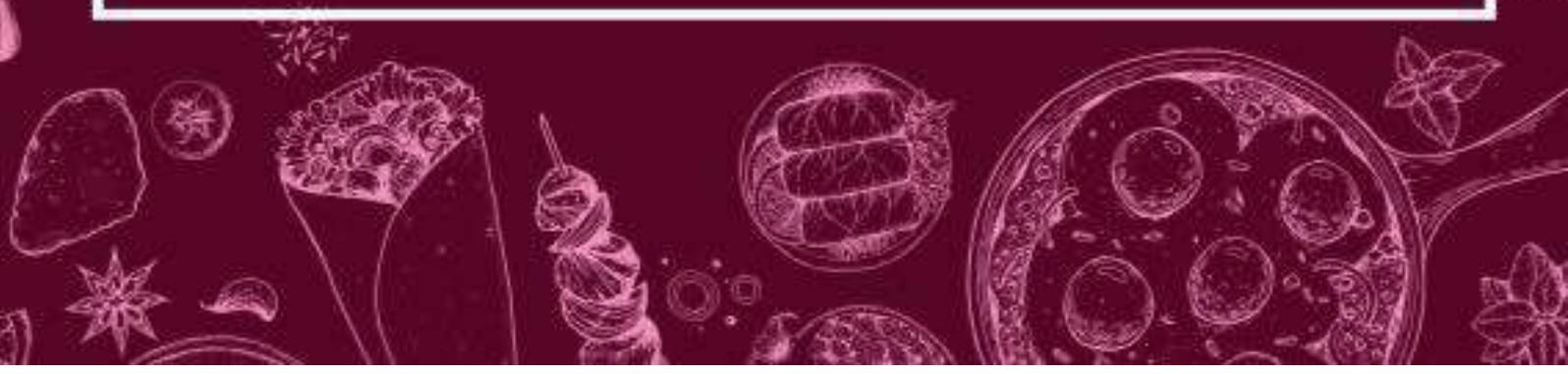
\$16

\$16

\$24

\$24

\$24



HOT MEZZA

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

MAIN PLATE

CHICKEN SHAWARMA	\$30
Marinated chicken strips served fattoush, rice and garlic sauce	
LAMB SHAWARMA	\$30
Marinated lamb strips tossed with tahini sauce served with fattoush salad & rice	
MIXED SHAWARMA	\$32
Marinated chicken & lamb tossed with tahini sauce served with fattoush salad & rice	
SHISH TAWOOK	\$32
Two chicken skewers marinated and grilled served with fattoush, rice and garlic sauce	
KAFTA PLATTER	\$32
Lamb mince marinated with onion, parsley served with Fattoush salad, rice, hummus and garlic sauce	
LAMB PLATTER	\$34
Two skewers marinated and grilled served with Fattoush salad, rice and hummus.	
GRILLED CHICKEN	\$36
Boneless marinated chicken, Served with garlic, hummus, Chips & fattoush salad	
MIXED GRILL	\$40
Chicken skewer, lamb skewer, kafta skewer, fish served with tabouli, hummus, baba ghanouj rice and garlic sauce	
VEGE PLATE	\$30
Hummus, Labne, Tabouli, lentils, Cheese Samsusek, Fafafel and fatayer.	
SAMAK HARRA	\$34
Marinated barramundi, cooked tahini sauce, served with rice & fattoush salad	
LAMB CUTLET	\$40
Marinated lamb cutlets with fattoush salad and rice with laban cucumber.	
TARBOUCHE VEGAN PLATE	\$30
Arnabeet, loubiyeh, vine leaves, hummus, falafel, baba ganouj, garlic & tabouli	
PLATTER FOR TWO	\$80
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	
VEGETARIAN FOR TWO	\$78
Labneh, tabouli with Lebanese bread, Loubiyeh, mujadara, arnabeet, Two pumpkin kibbeh, two falafel, two fatayer, two cheese sambousik and two vine leaves	
VEGAN FOR TWO	\$78
Hummus, Baba ganouj Fattoush salad with Lebanese bread, Loubiyeh, mujadara and Arnabeet, Two falafel, two fatayer, 4 vine leaves	
TARBOUCHE SHAWARMA CHICKEN TOWER	\$85
Marinated chicken shawarma served with coleslaw salad, garlic sauce, pickled cucumber, pickled turnip and chips	
TARBOUCHE SHAWARMA LAMB TOWER	\$85
Marinated lamb shawarma served with fattoush salad, pickled turnip, parsley and onion mix with sumac, tahini sauce and chips	
DELUX LEBANESE BANQUET \$50 PER HEAD (MINIMUM 4 PEOPLE)	
Selection of dips Lentils, moussaka, loubiya, chicken wings, tahim 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	