

Lebanese / Arabian Banquet Menu

Menu & Price

Choose between 2 or 3 course *(Friday & Saturday's Nights includes Entertainment)*

Friday Dinner:	\$49pp Three Course	\$45pp Two Course
Saturday Dinner:	\$59pp Three Course	\$55pp Two Course
Sunday to Thursday:	\$39pp Three Course	\$36pp Two Course <i>(lunch & dinner)</i>

Sunday to Thursday - **Special** - with unlimited drinks

\$59pp Three Courses – Cold Mezza + Hot Mezza + Grill Mains

\$49pp Two Courses – Cold Mezza + Grill Mains

All you can eat + Unlimited soft drinks & juices Plus 3 hours of Unlimited Beers, Red & White wine

Course 1: Cold Mezza *(Dips & Salad)*

Baba Ganough, Hummus, Labneh (yogurt),
Pickles, Lebanese Bread, Crispy bread, Tabouli & Fattoush Salad

Course 2: Hot Mezza *(Starters / Entrée)*

Falafel, Grilled Chicken Wings, Fried Cauliflower, Spring Rolls, Potato & Coriander

Course 3: Grilled Mains

Lamb mince skewer (kafta), Lamb cube skewer & Chicken breast fillet skewer
Served with Lebanese Bread, Garlic dip, potato chips *(ask for rice if required)*

Dessert are not Included

Add \$6pp for mixed dessert plate, consisting of Chocolate Mousse & Mud Cake / or Fruit platter / or order from dessert menu

BYO Cake Charges May Apply

Free Basement Parking Available for Sunday Lunch & Dinner Bookings

Description of Lebanese Banquet

Three Course - Table Service

Cold Mezza (Dips, Salad, Bread) – Course 1

Baba Ganough - Char grilled eggplant, pureed with fresh garlic, lemon juice and tahina

Hummus Bi Tahina - Puree of chickpeas, sesame seeds, garlic, lemon juice & olive oil

Labneh - Carrot & Cucumber sticks - Pickles - Lebanese Bread

Tabouli - salad of parsley, tomato, mint, onion, burghul (cracked wheat), lemon juice & olive

Fattoush - salad with sumac, cucumber, tomatoes, lettuce, sweet peppers, red onions, mint, toasted pita, lemon juice & olive oil

Hot Mezza (Entrée / Starters) – Course 2

Jweneih - Chicken wings marinated in lemon, garlic, olive oil and char grilled

Arnabeet Mekli - fried cauliflower florets served with tahina

Batata b-kizibra - diced potatoes sautéed with garlic, coriander, chilli & lemon juice

Falafel - fried croquettes made of burghul, chickpeas, broad beans & herbs

Mains / Grill – Course 2

Shish Kafta - char grilled skewers of minced lamb with parsley, onion & spices

Shish Lahmeh - marinated lamb cubes & onions skewered and barbequed

Shish Tawouk - char grilled chicken breast skewers marinated in special herbs

Potato chips + Lebanese Bread + Garlic Dip

Dessert are not Included

Add \$6pp for mixed dessert plate, consisting of Chocolate Mousse & Mud Cake / or order from dessert menu

BYO Cakeage Charges May Apply