

Lebanese / Arabian Banquet Menu

Menu & Price

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

Friday & Saturday Dinners: \$55pp Two Course \$59pp Three Course

Sunday to Thursday: \$36pp Two Course \$39pp Three Course (*lunch & dinner*)

Special Deal: **Sunday to Thursday** - with unlimited drinks valid till 25th November

\$49pp Two Course - Cold Mezza + Grill Mains + 2 hours drinks / **or \$59pp** with 3 hours drinks

\$59pp Three Course - Cold Mezza + Hot Mezza + Grill Mains + 2 hours drinks / **or \$69pp** with 3 hours drinks

Special Includes: Unlimited Beers, Red & White Wines, Soft Drinks & Juices

Minimum 8 Guests per booking required for unlimited drink special

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*)

Desserts: Not Included

Please add \$6pp for dessert - choose any Two - Served alternate

Sticky Date Pudding / Chocolate Mud Cake/ Lava Pudding (*served with Vanilla Ice Cream*)

Menu 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 – with 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

Served with Lebanese bread, potato chips, onion, lemon & cabbage mint sumac salad

Desserts: Not Included

Please add \$6pp for dessert - choose any Two - Served alternate

Sticky Date Pudding / Chocolate Mud Cake/ Lava Pudding (served with Vanilla Ice Cream)

BYO Cakeage of \$3.50pp may apply