

Breakfast Menu

Available from 7.30am till 11am

Oregano Manoush	\$4.5
Thin and crispy bread topped with dried oregano herbs and olive oil	
Cheese Manoush	\$5.5
Thin and crispy bread topped with halloumi cheese	
Lahem Bi Ajin	\$6.5
Thin and crispy bread topped with mince meat, tomato and onion	
Foul served with Lebanese bread	\$9.5
Boiled fava beans and chickpeas tossed in lemon, garlic and olive oil topped with parsley and tomato	
Fattet Hammous	\$11.6
Crispy bread topped with chickpeas, special Tarboosh yoghurt and lightly fried nuts	
Fattet Lahem	\$12.5
Crispy bread topped with chickpeas, mince meat, special Tarboosh yoghurt and lightly fried nuts	
Chakchouka omelette served with Lebanese bread	\$10.5
Lightly sauteed tomato, onion, capsicum with eggs	
Scrambled eggs	\$9.5
Served with Lebanese bread and olives	
Fried eggs	\$9.5
Served with toast and olives	
Eggs with Sujok	\$10.5
Sujok is dry spicy sausage, pan fried with eggs and served with Lebanese bread and olives	
Eggs with Awarma	\$10.5
Pan fried eggs with mince meat	
Tarboosh Big Breakfast	\$18.0
Egg, grilled halloumi, Lebanese sausage, grilled tomato served with lebanese bread and olives	

Lunch Menu

Available from 11am till 5pm

Salads

Garden salad	\$10.5
Lettuce, tomato, cucumber, onion in olive oil and lemon dressing	
Halloumi salad	\$11.9
Rocket, tomato, spanish onion in lemon garlic dressing	
Shanglish salad	\$10.5
Country style cheese with lebanese herbs, rocket, onion, tomato in olive oil and lemon dressing	
Fattoush with chicken skewer	\$14.5
Cabbage, tomato, cucumber, radish, shallots, capsicum, fresh mint in a pomegranate and lemon dressing with crispy Lebanese bread	
Tabouli with chicken skewer	\$14.5
Parsley, tomato, shallots, crushed wheat tossed with lemon juice and extra virgin olive oil	

Mix Plates (all served with dips and tabouli salad)

Tarboosh mix plate	\$23.0
One skewer of lamb, chicken and kafta	
Chicken mix plate	\$20.0
2 skewers marinated bbq chicken	
Lamb mix plate	\$20.0
2 skewers marinated bbq lamb	
Kafta mix plate	\$21.0
3 skewers minced lamb, parsley and onion	
Chicken lemon garlic	\$21.0
Bbq chicken tossed in our special lemon and garlic sauce	

Chilli chicken lemon garlic \$21.0
Bbq chicken tossed in our special chilli, lemon and garlic sauce

Vegetarian mix plate \$20.0
2 falafels, 2 vine leaves and cauliflower served with tahini sauce

Mains

Lubye with rice \$15.0
Green beans sauteed with fresh tomato, onion and garlic

Bameya with rice \$15.0
Okra sauteed with fresh tomato, garlic and fresh coriander

Samka hara with choice of rice or fattoush salad \$17.0
Grilled barramundi fillet topped with spicy tahini sauce and nuts

Kafta with rice \$16.5
2 skewers of minced lamb kneed with parsley, onion, spices topped with salsa on a bed of rice

Shishtawook with rice \$18.0
2 skewers marinated bbq chicken breast topped with salsa

Chicken Shawarma with choice of rice or fattoush salad \$17.0
Shredded chicken with parsley, onion and yoghurt on the side

Lamb Shawarma with choice of rice or fattoush salad \$18.5
Shredded lamb with parsley, onion and yoghurt on the side

Mansaf lamb \$18.5
Slow cooked lamb shank served with mince meat rice, nuts and yoghurt on the side

Mansaf chicken \$17.0
Slow cooked chicken served with mince meat rice, nuts and yoghurt on the side

Moujadara served with fattoush salad \$17.0
Lentil rice with caramelised onion served with yoghurt on the side

Wraps (all served with chips and can of drink)

Falafel	\$14.0
Lettuce, tomato, turnips, parsley, mint, tahini sauce	
Chicken Shawarma	\$14.0
Shredded chicken, lettuce, tomato, pickled cucumber, garlic sauce	
Lamb Shawrama	\$14.0
Shredded lamb, lettuce, tomato, onion, parsley, pickled cucumber, tahini sauce	
Lahem Meshwee	\$14.0
Skewered lamb, lettuce, tomato, onion, parsley, hamous sauce	
Shishtawuk wrap	\$14.0
Chargrilled diced chicken breast, lettuce, tomato, pickled cucumber, garlic sauce	
Kafta	\$14.0
Skewered kafta, lettuce, tomato, onion, parsley, hamous sauce	
Lebanese sausage	\$14.0
Lettuce, tomato, pickled cucumber, garlic sauce	

Chefs Special Lunch Banquet

Minimum 2 people	\$35pp
Homous, baba ganouje, fattoush, tabouli, falafel, potato corriander, chicken skewer, lamb skewer, kafta skewer	

Extras

Basmati rice	\$7.0
Rice with spicy mince meat	\$8.0
Chips	\$7.0

Dinner Menu

Available from 11am till 10pm

Dips

Homous	\$10.0
A puree of chickpea blended with tahini and lemon juice	
Homous Bayrouti	\$12.0
Village styled pureed chickpea with tahini, fresh mint and parsley	
Homous with pine nuts	\$15.0
A puree of chickpea blended with tahini and lemon juice topped with pine nuts	
Homous with meat	\$15.0
A puree of chickpea blended with tahini and lemon juice topped with mince meat	
Baba Ganouje	\$12.0
Smoky chargrilled eggplant blended with tahini and lemon juice	
Baba chilli dip	\$12.0
Chargrilled eggplant blended with home made chilli and garlic topped with crushed walnuts	
Labne	\$10.0
Fresh homemade yoghurt	
Garlic dip	\$10.0
Blended garlic with olive oil	
Tarboosh mix dip	\$15.0
3 Dips – homous, baba ganouje and labne	

Salads

Tabouli	\$13.0
Parsley, tomato, shallots, crushed wheat tossed with lemon juice and extra virgin olive oil	

Fattoush	\$14.0
Cabbage, tomato, cucumber, radish, shallots, capsicum, fresh mint in a pomegranate and lemon dressing with crispy Lebanese bread	
Garden salad	\$13.0
Lettuce, tomato, cucumber, onion in olive oil and lemon dressing	
Shanglish salad	\$14.0
County style cheese with lebanese herbs, rocket, onion, tomato in olive oil and lemon dressing	
Rocket salad	\$13.0
Rocket, beetroot in lemon, garlic and olive oil dressing	

Entrees

Kebbe Naye	\$18.0
Premium grade raw lean lamb with fresh ground wheat and special herbs and spices served with spanish onion, fresh mint and extra virgin olive oil	
Garlic prawns	\$18.0
Grilled tiger prawns tossed in chilli garlic sauce	
Vegetarian vine leaves (4 pieces)	\$12.0
Traditionally stuffed vine leaves with rice, tomato, parsley, a selection of herbs and spices	
Arnabeet	\$12.0
Lightly fried cauliflower served with special Tarboosh sauce	
Falafel (6 pieces)	\$13.0
Deep fried chickpea croquettes mixed with special herbs and spices, served with tahini sauce	
Foul	\$12.0
Boiled fava beans and chickpeas tossed in lemon, garlic and olive oil topped with parsley and tomato	
Fried Kebbe (4 pieces)	\$15.0
Premium grade lean meat dough stuffed with spicy mince meat and deep fried	

Sambousek cheese (4 pieces)	\$14.0
Homemade pastry filled with mix cheese and parsley	
Sambousek meat (4 pieces)	\$14.0
Homemade pastry filled with spicy mince meat	
Ladies Fingers (4 pieces)	\$13.0
Homemade pastry filled with mix cheese and parsley	
Spinach triangles (4 pieces)	\$14.0
Homemade pastry filled with spinach, onion and sumac	
Assorted pastries	\$15.0
Fried kebbe, ladies finger, spinach triangle, sambousek meat and falafel	
Lebanese sausage	\$16.0
Pan fried lebanese sausage with tomato, onion, lemon and pomegranate sauce	
Jweneh (4 pieces)	\$13.0
Chargrilled chicken wings with lemon garlic sauce	
Sujouk	\$16.0
Sujouk is a dried spicy sausage, pan fried with tomato topped with parsley	
Batenjin	\$12.0
Lightly fried eggplant served with special yogurt sauce	
Grilled halloumi	\$15.0
Grilled haloumi cheese served with tomato, cucumber, extra virgin olive oil and pomegranate dressing	
Lubya	\$12.0
Green beans sauteed with fresh tomato, onion and garlic	
Bamye	\$12.0
Green okra sauteed with fresh tomato, onion and garlic	
Batata Kezebra	\$11.0
Diced potato deep fried with fresh coriander, garlic and lemon juice	

Mains

Beirut Samka Hara served with rice \$25.0

Grilled barramundi fillet topped with spicy tahini sauce and mixed nuts

King prawns \$29.0

Chargrilled marinated king prawns tossed in corriander sauce, served with rocket salad and grilled halloumi

Lemon garlic chicken \$25.0

Grilled chicken breast tossed in our famous lemon garlic sauce and fresh herbs

Chilli chicken lemon garlic \$25.0

Grilled chicken breast tossed in our famous lemon garlic sauce and fresh herbs and homemade chilli

Chicken Shawarma \$24.5

Grilled chicken thigh fillets shredded, with parsley, onion and garlic dip

Lamb Shawarma \$26.0

Grilled shredded lamb served with parsley, onion and tahini sauce

Shishtawook (3 skewers) \$24.5

Marinated bbq breast chicken with parsley, onion and garlic sauce

Lahem Meshwe (3 skewers) \$25.5

Marinated lamb cubes served with parsley, onion and garlic sauce

Kafta (4 skewers) \$25.0

Spicy mince meat kneed with parsley, onion and garlic sauce

Mansaf chicken \$25.0

Rice cooked wih minced meat, topped with chicken strips, mixed nuts and yoghurt

Mansaf lamb \$26.0

Rice cooked wih minced meat, topped with lamb strips, mixed nuts and yoghurt

Lamb cutlets (3 pieces)	\$28.5
Chargrilled lamb cutlets topped with pomegranate sauce, served with potato corriander, garden salad	
Mixed grill	\$27.0
A marinated bbq chicken breast skewer, lamb skewer and a kafta skewer served with garlic sauce	
Koussa Mehshe (4 pieces)	\$26.5
Lebanese zucchini stuffed with mince meat and rice simmered in tomato sauce	

Vegetarian dishes

Loubya with rice	\$24.0
Green beans sauteed with fresh tomato, onion and garlic served with basmati rice	
Bemya with rice	\$24.0
Green okra sauteed with fresh tomato, onion and garlic served with basmati rice	
Mujadara	\$24.5
Cooked rice and lentils topped with caramalised onion served with fresh yoghurt and salad	

Kids Menu

All kids meals served with tomato sauce and juice

Chicken Nuggets and Chips	\$14.0
Fish Cocktail and Chips	\$14.0
Chicken Skewer and Chips	\$14.0
Kafta Skewer and Chips	\$14.0

Tarboosh Banquet (min 2 people)

Complimentary Lebanese coffee and sweets served with this banquet

\$40pp

Homous

A puree of chickpea blended with tahini and lemon juice

Baba Ganouje

Smokey chargrilled eggplant blended with tahini and lemon juice

Labne

Fresh homemade yoghurt

Tabouli

Parsley, tomato, shallots, crushed wheat tossed with lemon juice and extra virgin olive oil

Fattoush

Cabbage, tomato, cucumber, radish, shallots, capsicum, fresh mint in a pomegranate and lemon dressing with crispy Lebanese bread

Falafel (6 pieces)

Deep fried chickpea croquettes mixed with special herbs and spices, served with tahini sauce

Sambousek meat (4 pieces)

Homemade pastry filled with spicy mince meat

Fried Kebbe (4 pieces)

Premium grade lean meat dough stuffed with spicy mince meat and deep fried

Potato coriander

Diced potato deep fried and tossed in fresh coriander, lemon and chilli

Skewered chicken

Marinated bbq breast chicken with parsley, onion and garlic sauce

Skewered lamb

Marinated lamb cubes served with parsley, onion and garlic sauce

Skewered kafta

Spicy mince meat kneed with parsley, onion and garlic sauce

Vegetarian Banquet (min 2 people)

Complimentary Lebanese coffee and sweets served with this banquet

\$40pp

Homous

A puree of chickpea blended with tahini and lemon juice

Baba Ganouje

Smokey chargrilled eggplant blended with tahini and lemon juice

Labne

Fresh homemade yoghurt

Tabouli

Parsley, tomato, shallots, crushed wheat tossed with lemon juice and extra virgin olive oil

Fattoush

Cabbage, tomato, cucumber, radish, shallots, capsicum, fresh mint in a pomegranate and lemon dressing with crispy Lebanese bread

Falafel (6 pieces)

Deep fried chickpea croquettes mixed with special herbs and spices, served with tahini sauce

Potato coriander

Diced potato deep fried and tossed in fresh coriander, lemon and chilli

Lubya

Green beans sauteed with fresh tomato, onion and garlic

Moujadara

Cooked rice, lentils and caramelised onion served with fresh yoghurt

Arnabeet

Cauliflower lightly fried served with special Tarboosh sauce

Drinks Menu

Corkage fee \$3 per person

Hot beverages

Flat white	\$4.0
Cappacino	\$4.0
Latte	\$4.0
Espresso	\$3.5
Machiatto	\$3.5
Piccolo	\$3.5
Mocca	\$5.0
Hot chocolate	\$5.0
Lebanese coffee	\$4.0
Double shot, soy milk	each \$0.5

Teas

English breakfast	\$4.0
Cinammon tea	
Mint tea	

Milkshakes

Chocolate	\$5.5
Banana	
Strawberry	
Vanilla	
Caramel	

Smoothies

Banana with strawberry	\$8.5
Banana with mango	\$8.5
Mango	\$7.5
Mixed berry	\$7.5
Banana	\$7.5
Strawberry	\$7.5

Fresh squeezed juice

Orange	\$7.5
Lemon mint	

Real ice tea

Peach	\$5.5
Lemon	
Green tea	

Schweppes soft drink

Blood orange	\$4.0
Citrus blend	
Lemon lime bitter	
Lemonade	
Orange and mango	

Soft drink

Pepsi	\$4.0
Pepsi max	
Solo	
Sunkist	

Water

San Pellegrino sparkling 500ml	\$5.0
San Pellegrino still 500ml	\$4.5

Dessert Menu

Baklava \$3.0

Turkish Delight \$3.0

Knefe with cheese \$7.0

Rice Pudding \$6.0

Assorted Cakes \$6.0

Booza Ice Cream

1 scoop	\$3.0
2 scoops	\$5.0
Turkish Delight	
Figs and Jam	
Coffee and Cardamon	
Pistachio	