

Wraps

Bacon Egg \$15
2 rashers of crispy bacon, 2 fried free range eggs w/rocket & smoked BBQ sauce

Grilled Halloumi (VG) \$15
w/ smashed avo, cucumber, tomato, parsley

Breakfast

Toast \$7
Sourdough, raisin, Gluten free, OR banana bread w/ choice of jam, peanut butter, vegemite

Smashed Avo (V) \$13
w/ tomato, house dukkha, lemon, extra virgin olive oil

Eggs on Toast (VG) \$14
2 free range eggs, fried, scrambled or pouched w/ toasted sourdough

Chilli & Dukkha Eggs (VG) \$22
Free range poached eggs w/avocado, heirloom tomatoes, lemon & olive oil salsa served on toasted sourdough & topped w/ chilli dukkha

Zaatar Eggs Benedict (VG) \$24
Free range poached eggs w/ tomato relish, baby spinach, zaatar hollandaise w/ smoked salmon on toasted sourdough

Egg Shakshouka Pot \$22
2 free range eggs baked in a spicy lamb sausage, capsicum tomato paprika, cumin & parsley ragu served w/ pita bread
Vegan option available w/ chickpeas/avo

Mushroom & Haloumi Stack (VG) \$23
Herb & garlic roasted mushroom grilled haloumi, chilli & pomegranate molasses topped w/ poached eggs on toasted sourdough

Habib Bowl (GF, V) \$22
Deconstructed bowl - Hummus, falafel, herbed cauliflower, fresh tomato, cucumber, pickles, olives, flat bread

Loaded Hummus Brekky \$22
House made hummus topped w/ seared shredded lamb, fried eggs, fresh mint, fresh pomegranate, toasted almonds & pita bread

Acai Bowl (V) \$19
w/ roasted coconut & sunflower seeds, housemade granola, fresh banana & berries, pita crisps dipped in Nutella dusted w/ pistachio & rose petal crumble

Orange & Ricotta Hotcakes (VG) \$18
House made fresh orange & ricotta hotcakes served w/ sweetened yoghurt tahini, fresh berries & crushed pistachio

Tarboosh Big Brekky \$25
Choice of fried, pouched or scrambled free range eggs served w/crispy bacon, lamb sausages herb & garlic roasted mushroom, grilled haloumi & toasted sourdough

Pastries Our Way

Fatayer \$15
Lebanese folded pie w/ fillings with choice of:
- Spinach
- Cheese & Spinach
- Cheese & Soujuk
- Cheese and Bacon
Any Fatayer as a combo \$18

Coffees & Teas (Premium Arabica Blend by Tobys)

Espresso, piccolo, macchiato \$4

latte, cappuccino, flat white, long black \$4.50

Extra Shot, Large, Decaf, 50c
Hazelnut, Vanilla, Caramel,
Soy, Almond, Oat

Chai Latte \$4.50

Dirty Chai \$5

English Breakfast, Camomile, 4.50
Peppermint, Moroccan, Jasmine

Belgian Chocolate

Mocha \$5
Hot Chocolate \$4.50

Iced

Coffee, Chocolate, \$6
Mocha \$7

Shakes

Chocolate, Caramel, Strawberry, Vanilla \$8
Coffee, Mocha \$9

Juices

Noah's Juice Selection

Apple, Orange, Green, Watermelon \$6

ADD TO YOUR BREAKFAST

Free range eggs / Crispy bacon / Herb & Garlic mushroom / Pita bread \$4ea
Avocado / Grilled haloumi / Lamb sausages / Soujuk (spicy sausage) / Smoked salmon \$5ea

TARBOOSH

by the beach

Breakfast Menu

Fully Licensed | BYO Wine: Monday – Wednesday Corkage - \$5 per person

Surcharge of 10% applies on Saturdays, Sundays & Public Holidays.

All food may contain traces of allergens.

(GF) Gluten Free | (V) Vegan | (D) Dairy Free | (Veg) Vegetarian



ENQUIRE ABOUT TARBOOSH CATERING

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