

DIPS

Hummus (GF, V) Chickpea, olive oil	\$15
Baba Ghannouj (GF, Veg) Eggplant, olive oil	\$16
Labneh (GF, Veg) w/ olive oil, fresh mint, zaatar	\$15
Garlic (GF, Veg) Blended garlic w/ olive oil	\$14
Chilli Dukkah Garlic (GF, Veg) Blended garlic w/ special Tarboosh herbs & spices	\$16
Trio Of Dips (special) Hummus, Baba, Labneh served with bread	\$25
Loaded Hummus with Cauliflower	\$18
with Toasted Pine Nuts	\$18
with Kafta Balls	\$22
with Minced Meat	\$20

SALADS

Tabouli w/ Quinoa (GF, V) Parsley, tomato, shallots, quinoa tossed with lemon juice & extra virgin olive oil	\$18
Fattoush (V) Lettuce, cabbage, tomato, cucumber, radish, shallots, capsicum, fresh mint, parsley, pomegranate glaze with lemon dressing & crispy bread	\$18
Octopus Salad Succulent chargrilled octopus marinated in a pomegranate & citrus dressing served on a lebanese garden salad	\$31

MEZZA (starters)

Cauliflower (GF, V) Lightly fried cauliflower with tahini	\$17
Falafel (6 pcs) (GF, V) Chickpea croquettes mixed with special herbs & spices with tahini	\$18
Batata Coriander (GF, V) Golden crispy potato cubes tossed with lemon, chilli & coriander	\$16
Fried Kebbe (4 pieces) (D) Deep fried wheat croquette filled with spiced minced meat	\$18

MEZZA (continued)

Meat Sambousek (4 pcs) Homemade pastry filled with spiced minced meat	\$18
Ladies Fingers (4 pcs) (Veg) Homemade pastry filled with mix cheese & parsley	\$15
Spinach Triangles (4 pcs) (Veg) Homemade pastry filled with spinach, onion & spices	\$17
Vegetarian Vine Leaves (4 pcs) (D, V) Traditional vine leaves stuffed with rice, tomato, red capsicum, pomegranate sauce & select herbs & spices	\$18
Assorted Pastries (special) Fried kebbe, ladies finger, spinach triangle, falafel, meat sambousek, served with chilli dukkah and tahini sauce	\$24
Grilled halloumi (GF, Veg) Served with tomato, extra virgin olive oil & pomegranate sauce	\$18
Lebanese Sausage (D) Pan-fried Lebanese sausage with lemon & tomato relish sauce	\$19
Lubye (GF, V) Green beans sautéed with fresh tomato, onion & garlic	\$18
Eggplant (GF, V) Lightly fried eggplant served with special Tarboosh youghurt	\$16
Kebbe Neyeh Premium grade raw lean minced lamb with fresh ground wheat, special herbs & spices served with spanish onion, fresh mint & extra virgin olive oil	\$24
Garlic Prawns (6pc) Grilled prawns in tomato, garlic & coriander salsa	\$20
Kafta Meat Balls (D)(6pc) Our famous Kafta sautéed with special Tarboosh relish	\$19
Soujuk (D) Dry spicy pan fried sausage cooked with Tarboosh relish	\$19
Grilled Octopus Succulent chargrilled octopus with pomegranate and citrus dressing.	\$22

MAINS

Chicken Lemon Garlic (GF,D) Grilled chicken breast tossed in our special garlic lemon sauce & fresh herbs	\$30
Chilli Chicken Lemon Garlic (GF,D) Our signature lemon garlic chicken with a touch of special Tarboosh mild chilli	\$30
Chicken Shawarma (GF) Grilled shredded chicken thigh fillets served with parsley, onion & garlic	\$30
Lamb Shawarma (GF) Grilled shredded lamb served with parsley, onion & tahini sauce	\$31
Shishtawook (GF) 3 skewers marinated BBQ chicken breast with parsley, onion & garlic dip	\$30
Mansaf Chicken (GF) Rice cooked with lamb minced meat, topped with chicken strips, roasted mixed nuts & yoghurt	\$29
Mansaf Lamb (GF) Rice cooked with lamb minced meat, topped with lamb strips, roasted mixed nuts & yoghurt	\$31
Kafta (GF) 4 skewers spiced minced meat w/ parsley, onion & garlic dip	\$31
Laham Mishwee (GF) 3 skewers marinated cubed lamb served with parsley, onion & garlic dip	\$32
Mixed Grill (GF) Marinated BBQ chicken breast skewer, lamb skewer & premium kafta skewer (mixed with parsley, herbs & onion)	\$31

FROM THE SEA

Beirut Samka Hara (GF, D) Grilled wild barramundi fillet topped with spicy tahini sauce, roasted mixed nuts & basmati rice	\$32
Garlic Prawns with Rice (GF, D) 8pc garlic prawns sauteed in a pan with special Tarboosh relish served with basmati rice	\$32

VEGETARIAN MAINS

Mujadara (GF, V) Cooked rice, lentils & caramelised onion served with side of fresh yoghurt	\$25
Lubye W/ Rice (GF, V) Green beans sautéed w/ fresh tomato, onion & garlic served w/ basmati rice	\$28
Maghmour Tagine (GF, V) (special) Eggplant, chickpea, cooked in garlic, onion & capsicum spiced tomato sauce served with basmati rice	\$29

BANQUETS (min 2 ppl)

Yalla Bena Cold Mezza – hummus, baba ghannouj, fattoush, tabouli	\$55pp
Hot Mezza – falafel	
Main – Skewers (kafta, chicken, lamb)	
Vegetarian Banquet Cold Mezza – hummus, baba ghannouj, labneh, fattoush, tabouli	\$50pp
Hot Mezza – spinach triangles, falafel, batata coriander	
Main – mujadara OR maghmour tagine	
Dessert – Lebanese sweets	
Tarboosh Banquet Cold Mezza – hummus, baba ghannouj, labneh, fattoush, tabouli	\$60pp
Hot Mezza – ladies fingers, falafel, fried kebbe, batata coriander	
Main – Skewers (kafta, chicken, lamb)	
Dessert – Lebanese sweets	

KIDS

Chicken nuggets with chips	\$15
Chicken skewer with chips	\$15
Kafta skewer with chips	\$15

EXTRAS

Bread	\$3
Basmati Rice	\$8
Rice with Spiced Minced Lamb	\$9
Chips	\$11
Mixed Pickles	\$12



ENQUIRE ABOUT
TARBOOSH CATERING



2 Burlington St, Crows Nest NSW 2065
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www.tarboosh.com.au



Dinner Menu

FULLY LICENSED

BYO Sunday – Thursday Only | Corkage - \$5 per person

Surcharge of 1.5% applies on all card payments
Surcharge of 10% applies on Sundays & Public Holidays