

DIPS

- Hummus (GF, V)** \$15
Chickpea, olive oil
- Baba Ghannouj (GF, Veg)** \$15
Eggplant, olive oil
- Labneh (GF, Veg)** \$15
w/ olive oil, fresh mint, zaatar
- Garlic (GF, Veg)** \$15
Blended garlic w/ olive oil
- Trio Of Dips** \$23
Hummus, Baba, Labneh

SALADS

- Tabouli w/ Quinoa (GF, V)** \$18
Parsley, tomato, shallots, quinoa tossed with lemon juice & extra virgin olive oil
- Fattoush (V)** \$18
Lettuce, cabbage, tomato, cucumber, radish, shallots, capsicum, fresh mint, parsley, pomegranate glaze with lemon dressing & crispy bread
- Halloumi (GF, Veg)** \$18
Mixed lettuce, shredded cabbage & carrot, tomatoes, Spanish onion & walnuts drizzled with citrus dressing topped with grilled halloumi
- Lamb Quinoa (GF)** \$20
Shredded back strap, in a salad of mixed lettuce, shredded cabbage & carrot, tomatoes, Spanish onions, walnuts, roasted baby beets, served with mint yoghurt & drizzled w/ citrus dressing



MEZZA (starters)

- Kebbe Neyeh** \$24
Premium grade raw lean minced lamb with fresh ground wheat, special herbs & spices served with Spanish onion, fresh mint & extra virgin olive oil
- Cauliflower (GF, V)** \$16
Lightly fried cauliflower with tahini
- Falafel (4 pcs) (GF, V)** \$15
Chickpea croquettes mixed with special herbs & spices with tahini
- Potato Coriander (GF, V)** \$15
Golden crispy potato cubes tossed with lemon, chilli & coriander
- Fried Kebbe (4 pieces) (D)** \$17
Deep fried wheat croquette filled w/ spiced minced meat
- Meat Sambousek (4 pcs) (D)** \$17
Homemade pastry filled with spiced minced meat
- Ladies Fingers (4 pcs) (Veg)** \$16
Homemade pastry filled with mix cheese & parsley
- Spinach Triangles (4 pcs) (Veg)** \$17
Homemade pastry filled with spinach, onion & spices
- Assorted Pastries** \$24
Fried kebbe, ladies finger, spinach triangle, falafel, meat sambousek
- Grilled halloumi (GF, Veg)** \$18
Served with tomato, cucumber, extra virgin olive oil & pomegranate sauce
- Lebanese Sausage (D)** \$19
Pan-fried Lebanese sausage with lemon & pomegranate sauce
- Lubye (GF, V)** \$15
Green beans sautéed with fresh tomato, onion & garlic
- Mixed Pickles (GF, V)** \$14
Assortment of pickled green chilli, turnip & marinated olives
- Eggplant (GF, V)** \$15
Lightly fried eggplant served with special Tarboosh yoghurt
- Garlic Prawns** \$20
Grilled prawns in tomato, garlic & coriander salsa
- Dukkah Lime Squid** \$18
Served with chipotle aioli

MAJINS

- Chicken Lemon Garlic (GF, D)** \$28
Grilled chicken breast tossed in our special garlic lemon sauce & fresh herbs
Option – Chilli Lemon Garlic
- Chicken Shawarma (GF)** \$29
Grilled shredded chicken thigh fillets served with parsley, onion & garlic
- Lamb Shawarma (GF)** \$30
Grilled shredded lamb served with parsley, onion & tahini sauce
- Shishtawook (GF)** \$28
Marinated BBQ chicken breast with parsley, onion & garlic dip
- Laham Mishwee (GF)** \$32
Marinated cubed lamb served with parsley, onion & garlic dip
- Mansaf Chicken (GF)** \$30
Rice cooked with lamb minced meat, topped with chicken strips, roasted mixed nuts & yoghurt
- Mansaf Lamb (GF)** \$32
Rice cooked with lamb minced meat, topped with lamb strips, roasted mixed nuts & yoghurt
- Kafta (GF)** \$30
Spiced minced meat w/ parsley, onion & garlic dip
- Mixed Grill (GF)** \$32
Marinated BBQ chicken breast skewer, lamb skewer & premium kafta skewer (mixed with parsley, herbs & onion)
- Mujadara (GF, V)** \$26
Cooked rice, lentils & caramelised onion served with side of fresh yoghurt
- Lubye W/ Rice (GF, V)** \$26
Green beans sautéed w/ fresh tomato, onion & garlic served w/ basmati rice
- Maghmour Tagine (GF, V)** \$28
Eggplant, chickpea, cooked in garlic, onion & capsicum spiced tomato sauce served with basmati rice



SEAFOOD

- Beirut Samka Hara (GF, D)** \$33
Grilled wild barramundi fillet topped with spicy tahini sauce, roasted mixed nuts & basmati rice
- BBQ King Prawns (GF, D)** \$38
Chargrilled king prawns marinated in lemon, garlic, coriander, served with mixed lettuce, shredded cabbage & carrot, tomatoes, Spanish onions & walnuts drizzled with citrus dressing
- Seafood Basket** \$32
Tempura battered fish fillet, crumbed prawn cutlets, calamari rings, battered seafood bites, scallops served with chips & tartar sauce
- Chargrilled Octopus (GF, D)** \$34
Succulent chargrilled octopus marinated in a pomegranate, lemon, garlic, coriander & olive oil served with mixed lettuce, shredded cabbage & carrot, tomatoes, Spanish onions & walnuts drizzled with citrus dressing
- Grilled Chermoula Salmon (GF)** \$34
Lebanese inspired Chermoula marinated grilled salmon served with drained yoghurt, watercress, shaved raddish, pickled cucumber, roasted nuts & dried cranberries

BANQUETS (min 2 ppl)

- Vegetarian Banquet** \$55
Cold Mezza – hummus, baba ghannouj, fattoush, tabouli, labneh
- Hot Mezza** – spinach triangles, falafel, potato coriander, luby
- Main** – mujadara OR maghmour tagine
- Tarboosh Banquet** \$60
Cold Mezza – hummus, baba ghannouj, fattoush, tabouli, labneh
- Hot Mezza** – ladies fingers, falafel, fried kebbe, potato coriander
- Mixed Grills** – kafta skewers, chicken skewers, lamb skewers

KIDS

- Fish cocktail with chips \$15
Chicken nuggets with chips \$15
Chicken skewer with chips \$15
Kafta skewer with chips \$15

EXTRAS

- Basmati Rice \$8
Rice w/ Spiced Minced Lamb \$9
Chips \$9
Bread \$3.5



ENQUIRE ABOUT
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TARBOOSH

by the beach

Dinner Menu