

# Celebrate WITH A FEAST



- MIXED DIPS & TAPAS
- CHOICE OF MAIN OR CHEFS VARIETY OF DISHES
- SWEET TREATS
- NO CORKAGE (WINE ONLY)

**\$45PP**  
(MIN 4 PEOPLE)

## DESSERTS

Please check at the counter.

### COFFEE

Short black/espresso (double)	\$4
Long black	\$5
Long macchiato	\$5
Flat white	\$5
Latte	\$5
Cappuccino	\$5
Mocha	\$5
Hot chocolate	\$5
Affogato	\$6
Chai latte	\$6
Lebanese coffee	\$5

### TEA

English breakfast, Moroccan	
OR Spiced black tea	
Pot for one	\$4
Pot for two	\$7

### NON DAIRY SMOOTHIES

With coconut water and a dash of honey	
Strawberry	\$8
Mixed berries	\$8
Banana	\$8
Cocktail	\$8
Lemon and mint	\$8

### CREAMY SMOOTHIES

with ice cream, milk and coconut water	
Banana & fig	\$8
Mango	\$8
Mixed berries	\$8

### COLD

Ice coffee with ice cream	\$7
Ice chocolate with ice cream	\$7
Ice mocha with ice cream	\$7
Ice chai latte with ice cream	\$7

### SOFT DRINKS

Coke	\$5
Fanta	\$5
Sprite	\$5
Lift	\$5
Coke Zero	\$5
Lemon Lime Bitters	\$5

Apple Juice	\$5
Orange Juice	\$5
Mango Juice	\$5
Guava Juice	\$5

Sparkling water 750ml	\$6
Still water 750ml	\$6

## Soups

All soups served with bread.

<b>Harira (vegan)</b>	15
Traditional Moroccan soup of lentils, chickpeas and spices.	

<b>Harira Lamb Soup</b>	17.9
Slow cooked diced lamb, lentils, chickpeas and spices.	

## Salads

<b>Fatoush</b>	17.9
Mixed fresh garden salad with fatoush dressing and topped with toasted Lebanese sumac bread.	

<b>Grilled Haloumi Salad (vegetarian)</b>	20.9
Mixed fresh garden salad, with grilled haloumi cheese. Drizzled with pomegranate dressing.	

<b>Moroccan Chicken Salad</b>	23.9
Mixed lettuce, on a bed of hummus, topped with chermoula spiced chicken and vinaigrette dressing.	

<b>Salmon Royale Salad</b>	25.9
Mixed lettuce, on a bed of baba ganoush topped with pieces of poached salmon.	

<b>Barramundi Salad</b>	25.9
Mixed fresh garden salad topped with pan fried barramundi.	

## Extras

<b>Pickles</b>	5
<b>Bread Basket</b>	5
<b>Rice</b>	5
<b>Couscous</b>	5
<b>Chips</b>	5

## Dips

All dips served with mixed bread basket.

<b>Hummus (vegan)</b>	14
Traditional dip of chickpeas and tahini.	

<b>Hummus Bil Harissa (vegan)</b>	14.9
Spicy hummus dip.	

<b>Hummus Bil Lahme</b>	19.9
Hummus dip topped with lamb & beef kofta mince and nuts.	

<b>Hummus Bil Mushroom (vegan)</b>	19.9
Hummus dip topped with button mushrooms and nuts.	

<b>Baba Ganoush (vegan)</b>	14
Roasted eggplant mashed with tahini, with a touch of pomegranate.	

<b>Baba Ganoush Bil Batinjan (vegan)</b>	19.9
Roasted eggplant mashed with tahini, topped with fried eggplant, and a touch of vinegar and garlic. Drizzle of pomegranate.	

<b>Batata Ganoush (vegan)</b>	14
Roasted sweet potato mashed with tahini, with a touch of pomegranate and sumac.	

<b>Batata Ganoush Bil Koussa (vegan)</b>	19.9
Roasted sweet potato mashed with tahini, topped with fried zucchini, and a touch of garlic, vinegar and herbs.	

<b>Mixed Dip Platter</b>	23.9
Hummus, Batata Ganoush, Baba Ganoush.	

<b>Mixed Dip Platter with Toppings</b>	38.9
Choice of three of any dip above with any topping (fried eggplant, fried zucchini, mushrooms or lamb & beef kofta mince)	

## Kids Meal

1 skewer or your choice, served with chips or rice 12



## Hot Tapas

<i>Falafel</i> 7 pieces of falafel served with tahini.	15.9
<i>Kibbeh</i> Crushed wheat and spice balls, filled with beef mince. Served with tzatziki dip.	15.9
<i>Cheese Cigars</i> Spinach & fetta filled filo pastry rolls. Served with tzatziki dip.	14
<i>Sambousek</i> Pastry filled with beef mince, flavoured with Ras el hanout spices. Served with tzatziki dip.	14
<i>Mixed Hot Tapas</i> Selection of above, 2 pieces of each.	34.9
<i>Dolmades</i> (vegetarian) Vine leaves stuffed with our special spicy rice, with tzatziki dip.	14.9

## Vegan Hara Tapas

<i>Batata Hara</i> (vegan) Spicy potatoes, fried in a mix of fresh herbs and spices. Drizzled with olive oil and lemon.	16.5
<i>Zahara Hara</i> (vegan) <b>- CHEF RECOMMENDS-</b> Cauliflower fried in herbs and spices. Drizzled with tahini and pomegranate.	16.5
<i>Koussa Hara</i> (vegan) Spicy zucchini fried in herbs, garlic and spices. Drizzled with tahini and pomegranate.	16.5
<i>Mushroom Hara</i> (vegan) Mushrooms cooked in herbs and spices. Drizzled with tahini and pomegranate.	16.5
<i>Batinjan Hara</i> (vegan) Eggplant cooked in herbs and spices. Drizzled with tahini and pomegranate.	16.5
<i>Mixed Vegan Hara Tapas</i> A choice of three of the above.	33.9
<i>Zalouk</i> (vegan) Traditional tapas, sliced eggplant, roasted capsicum with cumin seed, chickpeas and Moroccan tomato ragu.	17.9

## Signature Tapas

<i>Haloumi</i> (4) (vegetarian) Grilled haloumi drizzled with olive oil and pomegranate, served with lemon wedges.	15.9
<i>Fussulie Bil Zet</i> (vegan) Green beans cooked with olive oil and spicy tomato ragu.	15.9
<i>Shakshuka</i> (vegetarian) Eggplant, zucchini, capsicum, tomato ragu topped with eggs.	16.9
<i>Shakshuka Bil Marguez</i> Eggplant, zucchini, capsicum, tomato ragu topped with eggs and Marguez sausages.	20.9
<i>Merguez Sausages</i> <b>- CHEF RECOMMENDS-</b> Lamb and special spices makes this one of the tastiest sausages around. Served with tzatziki dip.	17.9
<i>Iskander Kofta</i> Lamb & beef kofta kebab topped with spicy tomato ragu and onion.	18.9

<i>Chermoula Chicken Strips</i> Tenderloin chicken breast marinated, grilled and topped with chermoula sauce.	18.9
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## Seafood Tapas

<i>Garlic Prawns</i> Prawns marinated in chermoula, cooked in olive oil with a splash of lemon juice.	17.9
<i>Moroccan Pepper Squid</i> Fried squid cubes marinated in chermoula spices.	17.9
<i>Chermoula Salmon</i> Grilled salmon topped with chermoula sauce.	22.9
<i>Mixed Seafood Tapas</i> Moroccan pepper squid, garlic prawns, salmon.	36.9

## Shawarma Plates

<i>Chicken Shawarma Plate</i> Chicken shawarma meat served with salad, sliced fried potato & eggplant, hummus & garlic dip.	27.9
<i>Lamb Shawarma Plate</i> Lamb shawarma meat served with salad, sliced fried potato & eggplant, hummus & garlic dip.	32.9

## Grill

All grill served with your choice of rice, couscous or chips.

<i>Mashawi Grill</i> 2 skewers or your choice, garlic dip and Mashawi salad.	33.9
<ul style="list-style-type: none"><li>• Shish Taouk – chicken skewers</li><li>• Kofta Kebab – lamb &amp; beef mince</li><li>• Shish Kebab – marinated lamb fillet cubes</li><li>• Prawn Kebab - marinated prawns</li></ul> <b>**Additional skewers \$12 each.</b>	

<i>Mixed Grill</i> Your choice of 3 skewers, plus Marguez sausage, garlic dip, hummus, and Mashawi salad.	38.9
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## Meat Mains Tagines

All tagines served with your choice of rice or couscous.

<i>Lamb Afrah</i> <b>- CHEF RECOMMENDS-</b> Dish traditionally served at weddings and celebrations. Slow cooked lamb with prunes, garnished with sesame seeds and slivered almonds.	29.9
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<i>Lamb Bamia (Okra) Tagine</i> Slow cooked lamb with okra in Moroccan tomato ragu.	29.9
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<i>Lamb Tabikha Tagine</i> Slow cooked lamb with green broad beans, peas and artichoke in chermoula sauce with preserved lemon.	29.9
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<i>Chicken Olive and Potato Tagine</i> Chermoula marinated chicken slow cooked with potatoes, olives and preserved lemon.	29.9
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<i>Apricot Chicken</i> Slow cooked chicken, topped with preserved apricots, topped with nuts and raisins.	29.9
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<i>Chicken Tahini Tagine</i> Chicken fillets with chickpeas, onion, tahini sauce and potatoes.	29.9
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<i>Spicy Berber Beef</i> Marinated, slow cooked beef with chickpeas, eggplant, zucchini and tomato ragu.	29.9
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<i>Beef Royale</i> Beef slow cooked with preserved apple and fig, topped with walnuts and raisins.	29.9
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<i>Beef Lobia</i> Slow cooked beef with green baby beans, chermoula, tomato and garnish.	29.9
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<i>Kofta Tahini and Potato Tagine</i> Lamb and beef kofta balls cooked in tahini sauce with potatoes.	29.9
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<i>Kofta Merguez Tagine</i> Lamb and beef kofta balls and merguez cooked in tomato ragu with potatoes and chickpeas.	29.9
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## Vegan Mains

All tagines served with your choice of rice or couscous.

<i>Lentil Rice Tagine (Mujaddara)</i> (vegan) Rice, lentils and chickpeas cooked with special spices, topped with fried cauliflower, drizzled with tahini sauce and pomegranate.	27.9
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<i>Vegetarian Couscous</i> (vegan) Couscous topped with 7 types of tenderly cooked vegetables and chickpeas.	27.9
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<i>Mousaka Tagine</i> (vegan) Eggplant, zucchini, roasted capsicum and chickpeas with tomato ragu.	27.9
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<i>Cauliflower &amp; Potato Tagine</i> (vegan) <b>- CHEF RECOMMENDS-</b> Cauliflower and potatoes cooked in chermoula with onions and chickpeas, drizzled with lemon and pomegranate.	27.9
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<i>Cauliflower Tahini Tagine</i> (vegan) Cauliflower and potatoes, chickpeas and onion, cooked in tahini sauce.	27.9
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<i>Sweet Potato &amp; Zucchini Tagine</i> (vegan) Sweet potato, zucchini and chickpeas cooked in chermoula, topped with preserved apple, figs and walnuts.	27.9
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<i>Bamia Tagine</i> (vegan) Baby okra cooked in our tomato ragu.	27.9
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## Seafood Mains

All tagines served with your choice of rice or couscous.

<i>Samikah Harrah</i> <b>- CHEF RECOMMENDS-</b> Grilled fillets of local fish (catch of the day) with traditional spices, and tahini sauce, garnished with nuts, served with salad.	35.9
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<i>Chermoula Fish Tagine</i> Local fish of the day cooked in special chermoula marinade. Served with spicy potatoes and chickpeas.	29.9
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<i>Salmon Royale Tagine</i> Salmon steak pan fried in special chermoula marinade.	35.9
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<i>Mixed Seafood Tagine</i> Combination of fish, prawns and squid in Moroccan tomato ragu.	29.9
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<i>Prawn Tagine</i> King prawns marinated in fresh herbs and spices, cooked in chermoula with cauliflower.	29.9
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