

Banquet

ONE

\$59 P/P

Min for 4 people

Lebanese Bread

Homous

Chick pea and tahini dip

Baba Ganouje

Chargrilled eggplant, tahini dip

Labne

Fresh home-made yoghurt

Kabees Plate

*Marinated olives, radish, pickled chilies,
pickled turnip*

Tabouli

*Parsley, cracked wheat, green shallots,
diced tomatoes, lemon vinaigrette*

Sambousik

*Minced lamb, pine nuts, onion, wrapped in
fine pastry*

Arnabeet

*Golden cauliflower, pomegranate, yoghurt
and tarator, mint and parsley, roasted
almonds*

Lamb Rack

*Green lentils casserole, roasted tomatoes,
rosemary jus*

Roasted Chat Potatoes

Coriander, preserved lemon

Garden Leaf Salad

Josette's walnut vinaigrette

Banquet

T W O

\$79 P/P
Min for 4 people

Lebanese Bread

Homous

Chick pea and tahini dip

Baba Ganouje

Chargrilled eggplant, tahini dip

Labne

Fresh home-made yoghurt

Kabees Plate

*Marinated olives, radish, pickled chilies,
pickled turnip*

Tabouli

*Parsley, cracked wheat, green shallots,
diced tomatoes, lemon vinaigrette*

Grilled Tiger Prawns – U8

Saffron beurre blanc, Aleppo pepper

Salt & Pepper Calamari

Preserved lemon & nduja aioli

Sydney Rock Oysters

*Freshly shucked, lemon pepper
mignonette, raspberry vinegar*

Arnabeet

*Golden cauliflower, pomegranate, yoghurt
and tarator, mint and parsley, roasted
almonds*

Butterflied Chicken

*Preserved lemon, black garlic, bay leaves &
chicken jus*

Roasted Chat Potatoes

Coriander, preserved lemon

Garden Leaf Salad

Josette's walnut vinaigrette

Banquet

THREE

\$89 P/P

Min for 4 people

Lebanese Bread

Homous

Chick pea and tahini dip

Baba Ganouje

Chargrilled eggplant, tahini dip

Labne

Fresh home-made yoghurt

Kabees Plate

*Marinated olives, radish, pickled chilies,
pickled turnip*

Tabouli

*Parsley, cracked wheat, green shallots,
diced tomatoes, lemon vinaigrette*

Sambousik

*Minced lamb, pine nuts, onion, wrapped in
fine pastry*

Arnabeet

*Golden cauliflower, pomegranate, yoghurt
and tarator, mint and parsley, roasted
almonds*

Butterflied Chicken

*Preserved lemon, black garlic, bay leaves &
chicken jus*

Whole Lamb Shoulder

*11 hours slow cooked, red currant, rosemary
jus, yoghurt*

Roasted Chat Potatoes

Coriander, preserved lemon

Garden Leaf Salad

Josette's walnut vinaigrette