

PRE-THEATRE BANQUETS

Available Lunch-630pm

VEGETARIAN

\$50 PP

MINIMUM 2 PEOPLE

Lebanese Bread

Hummus

Chickpea & tahini

Labne

Fresh home-made yoghurt

Tabouli

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

Caramelised Haloumi

Grilled baby cos, red onions, honey & pomegranate molasses, mint

Arnabeet

Golden cauliflower, pomegranate, tarator, mint, parsley, roasted almonds

Batagen Falafel

Chargrilled eggplant, falafel, baba ganouje, cherry truss tomatoes, coriander salsa, tarator cauliflower, pomegranate, tarator

MEAT

\$55 PP

MINIMUM 2 PEOPLE

Lebanese Bread

Hummus

Chickpea & tahini

Baba Ganouje

Chargrilled eggplant & tahini

Tabouli

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

Sambousek

Minced lamb, pine nuts & onion, wrapped in pastry

Arnabeet

Golden cauliflower, pomegranate, tarator, mint, parsley, roasted almonds

5 Hour Slow Cooked 500gm Lamb

Shoulder

With red currants, roasted tomatoes, rosemary jus, garlic yoghurt

Walnut Salad

Mignonette leaf, josette's walnut vinaigrette

SEAFOOD

\$65 PP

MINIMUM 2 PEOPLE

Fatoush Salad

Iceberg lettuce, cherry truss tomatoes, cucumbers, radishes, nashi pears, mint, parsley, sumac vinaigrette, pomegranate, crispy quinoa, crispy flat bread

Marinated Olives

Green and kalamata, garlic, mixed herbs, lemon

Hummus

Chickpea & tahini

Sydney Rock Oysters (2 pp)

Freshly shucked, with raspberry mignonette

Salt & Pepper Calamari

With lemon pepper, chilli flakes, sumac, dill aioli

Grilled Moreton Bay Bugs

With citrus butter, beetroot infused pearl couscous, zucchini, mint, sumac