

Celebrate WITH A FEAST



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

\$45PP
(MIN 6 PEOPLE)

DESSERTS

Please check at the counter.

COFFEE

Short black/espresso (double)	\$3
Long black	\$4
Long macchiato	\$4
Flat white	\$4
Latte	\$4
Cappuccino	\$4
Mocha	\$4
Hot chocolate	\$4
Affogato	\$5
Chai latte	\$5
Lebanese coffee	\$3

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.

Harira (vegan)	15
Traditional Moroccan soup of lentils, chickpeas and spices.	
Harira Lamb Soup	17.9
Slow cooked diced lamb, lentils, chickpeas and spices.	
Chicken & Veg Soup	17.9
Slow cooked chicken and vegetables.	

Salads

Fatoush	17.9
Mixed fresh garden salad with fatoush dressing and topped with toasted Lebanese sumac bread.	
Grilled Haloumi Salad (vegetarian)	20.9
Mixed fresh garden salad, with grilled haloumi cheese. Drizzled with pomegranate dressing.	
Moroccan Chicken Salad	23.9
Mixed lettuce, roasted capsicum, on a bed of hummus, topped with chermoula spiced chicken and vinaigrette dressing.	
Salmon Royale Salad	25.9
Mixed lettuce, roasted capsicum, on a bed of baba ganoush topped with pieces of poached salmon.	

Extras

Pickles	5
Bread Basket	5
Rice	5
Couscous	5
Chips	5
Sweet Potato Wedges	6.9

Dips

All dips served with mixed bread basket.

Hummus (vegan)	14
Traditional dip of chickpeas and tahini.	
Hummus Bil Harissa (vegan)	14.9
Spicy hummus dip.	
Hummus Bil Lahme	19.9
Hummus dip topped with lamb & beef kofta mince and nuts.	
Hummus Bil Mushroom (vegan)	19.9
Hummus dip topped with button mushrooms and nuts.	
Baba Ganoush (vegan)	14
Roasted eggplant mashed with tahini, with a touch of pomegranate.	
Baba Ganoush Bil Batinjan (vegan)	19.9
Roasted eggplant mashed with tahini, topped with fried eggplant, and a touch of vinegar and garlic. Drizzle of pomegranate.	
Batata Ganoush (vegan)	14
Roasted sweet potato mashed with tahini, with a touch of pomegranate and sumac.	
Batata Ganoush Bil Koussa (vegan)	19.9
Roasted sweet potato mashed with tahini, topped with fried zucchini, and a touch of garlic, vinegar and herbs.	
Mixed Dip Platter	23.9
Hummus, Batata Ganoush, Baba Ganoush.	
Mixed Dip Platter with Toppings	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

Falafel 15.9
7 pieces of falafel served with tahini.

Kibbeh 15.9
Crushed wheat and spice balls, filled with beef mince. Served with tzatziki dip.

Cheese Cigars 14
Spinach & fetta filled filo pastry rolls. Served with tzatziki dip.

Sambousek 14
Pastry filled with beef mince, flavoured with Ras el hanout spices. Served with tzatziki dip.

Mixed Hot Tapas 34.9
Selection of above, 2 pieces of each.

Dolmades (vegetarian) 14.9
Vine leaves stuffed with our special spicy rice, with tzatziki dip.

Vegan Hara Tapas

Batata Hara (vegan) 16.5
Spicy potatoes, fried in a mix of fresh herbs and spices. Drizzled with olive oil and lemon.

Zahara Hara (vegan) 16.5
Cauliflower fried in herbs and spices. Drizzled with tahini and pomegranate.

Koussa Hara (vegan) 16.5
Spicy zucchini fried in herbs, garlic and spices. Drizzled with tahini and pomegranate.

Mushroom Hara (vegan) 16.5
Mushrooms cooked in herbs and spices. Drizzled with tahini and pomegranate.

Batinjan Hara (vegan) 16.5
Eggplant cooked in herbs and spices. Drizzled with tahini and pomegranate.

Mixed Vegan Hara Tapas 33.9
A choice of three of the above.

Zalouk (vegan) - **CHEF RECOMMENDS-** 17.9
Traditional tapas, sliced eggplant, roasted capsicum with cumin seed, chickpeas and Moroccan tomato ragu.

Signature Tapas

Haloumi (4) (vegetarian) 15.9
Grilled haloumi drizzled with olive oil and pomegranate, served with lemon wedges.

Fussulie Bil Zet (vegan) 15.9
Green beans cooked with olive oil and spicy tomato ragu.

Shakshuka (vegetarian) 16.9
Eggplant, zucchini, capsicum, tomato ragu topped with eggs.

Shakshuka Bil Marguez 20.9
Eggplant, zucchini, capsicum, tomato ragu topped with eggs and Marguez sausages.

Merguez Sausages - **CHEF RECOMMENDS-** 17.9
Lamb and special spices makes this one of the tastiest sausages around. Served with tzatziki dip.

Merguez Iskander 17.9
Merguez Sausages topped with spicy tomato ragu and onion.

Iskander Kofta 18.9
Lamb & beef kofta kebab topped with spicy tomato ragu and onion.

Chermoula Chicken Strips 18.9
Tenderloin chicken breast marinated, grilled and topped with chermoula sauce.

Seafood Tapas

Garlic Prawns 17.9
Prawns marinated in chermoula, cooked in olive oil with a splash of lemon juice.

Moroccan Pepper Squid 17.9
Fried squid cubes marinated in chermoula spices.

Chermoula Salmon 22.9
Grilled salmon topped with chermoula sauce.

Mixed Seafood Tapas 36.9
Moroccan pepper squid, garlic prawns, salmon.

Grill

Mashawi Grill 33.9
2 skewers or your choice, garlic dip and Mashawi salad.

- Shish Taouk – chicken skewers
 - Kofta Kebab – lamb & beef mince
 - Shish Kebab – marinated lamb fillet cubes
 - Prawn Kebab - marinated prawns
- **Additional skewers \$12 each.

Mixed Grill 38.9
Your choice of 3 skewers, plus Marguez sausage, garlic dip, hummus, and Mashawi salad.

Meat Mains Tagines

All tagines served with your choice of rice or couscous.

Lamb Afrah 29.9
Dish traditionally served at weddings and celebrations. Slow cooked lamb with prunes, garnished with sesame seeds and slivered almonds.

Lamb Bamia (Okra) Tagine 29.9
Slow cooked lamb with okra in Moroccan tomato ragu.

Lamb Tabikha Tagine 29.9
Slow cooked lamb with green broad beans, peas and artichoke in chermoula sauce with preserved lemon.

Chicken Olive and Potato Tagine 29.9
Chermoula marinated chicken slow cooked with potatoes, olives and preserved lemon.

Apricot Chicken 29.9
Slow cooked chicken, topped with preserved apricots, topped with nuts and raisins.

Chicken Tahini Tagine 29.9
Chicken fillets with chickpeas, onion, tahini sauce and potatoes.

Spicy Berber Beef 29.9
Marinated, slow cooked beef with chickpeas, eggplant, zucchini and tomato ragu.

Beef Royale 29.9
Beef slow cooked with preserved apple and fig, topped with walnuts and raisins.

Beef Lobia 29.9
Slow cooked beef with green baby beans, chermoula, tomato and garnish.

Kofta Tahini and Potato Tagine 29.9
Lamb and beef kofta balls cooked in tahini sauce with potatoes.

Kofta Merguez Tagine 29.9
Lamb and beef kofta balls and merguez cooked in tomato ragu with potatoes and chickpeas.

Vegan Mains

All tagines served with your choice of rice or couscous.

Lentil Rice Tagine (Mujaddara) (vegan) 27.9
Rice, lentils and chickpeas cooked with special spices, topped with fried cauliflower, drizzled with tahini sauce and pomegranate.

Vegetarian Couscous (vegan) 27.9
Couscous topped with 7 types of tenderly cooked vegetables and chickpeas.

Mousaka Tagine (vegan) 27.9
Eggplant, zucchini, roasted capsicum and chickpeas with tomato ragu.

Cauliflower & Potato Tagine (vegan) 27.9
Cauliflower and potatoes cooked in chermoula with onions and chickpeas, drizzled with lemon and pomegranate.

Cauliflower Tahini Tagine (vegan) 27.9
Cauliflower and potatoes, chickpeas and onion, cooked in tahini sauce.

Sweet Potato & Zucchini Tagine (vegan) 27.9
Sweet potato, zucchini and chickpeas cooked in chermoula, topped with preserved apple, figs and walnuts.

Bamia Tagine (vegan) 27.9
Baby okra cooked in our tomato ragu.

Seafood Mains

All tagines served with your choice of rice or couscous.

Samikah Harrah - **CHEF RECOMMENDS-** 35.9
Grilled fillets of local fish (catch of the day) with traditional spices, and tahini sauce, garnished with nuts, served with salad.

Chermoula Fish Tagine 29.9
Local fish of the day cooked in special chermoula marinade. Served with spicy potatoes and chickpeas.

Salmon Royale Tagine 35.9
Salmon steak pan fried in special chermoula marinade.

Mixed Seafood Tagine 29.9
Combination of fish, prawns, squid and mussels in Moroccan tomato ragu.

Prawn Tagine 29.9
King prawns marinated in fresh herbs and spices, cooked in chermoula with cauliflower.