

# PRE-THEATRE BANQUETS

Available Lunch-630pm

## VEGETARIAN \$55 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 \$59 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

## SEAFOOD \$69 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