

ENTREE									
		Small	Large						
<u>HOMMOUS:</u>		14.00	18.00	<u>FATTOUCH:</u>	16.00	20.00	<u>CABBAGE ROLLS:</u> (4 per serve)		20.00
Pureed chickpeas dip with tahini sauce, lemon and garlic.(GF, VG)				Traditional lebanese salad consisting of tomato, cucumber, lettuce, onion, capsicum, radish and herbs, topped with crunchy lebanese bread.(VG)			Cabbage rolls filled with rice, minced lamb and spices.(GF)		
<u>BABAGANOUSH:</u>		14.00	18.00	<u>LEBANESE SALAD:</u>	14.00	18.00	<u>STUFFED MEAT ZUCCHINI:</u>		20.00
Smoked eggplant dip with tahini sauce, lemon and garlic.(GF, VG)				Basic salad containing lettuce, tomato and cucumber, bathed in a garlic and sumac dressing.(GF, VG)			Lebanese zucchini stuffed with rice, minced lamb & spices. Cooked in a divine tomato based sauce.(GF) (2 per serve)		
<u>LABNE AND GARLIC:</u>		14.00	18.00				<u>SHEIKH EL MEISHI:</u>		25.00
creamy yogurt with mint & garlic							An eggplant and tomato stew, cooked with minced lamb, almonds & spices. Served with a side of mediterranean rice.		
<u>Beetroot Hommous</u> beetroot infused chickpea puree, tahini, lemon & garlic	15.00	19.00		<u>FRIED CAULIFLOWER:</u>	16.00	20.00	<u>CHICKEN AND RICE:</u>		25.00
Haloumi; with tomato zaatar & Balsamic glaze		16.00		Lightly fried cauliflower topped with tahini sauce.(GF, VT, VG)			Rice & minced lamb pilaf, topped shredded chicken & baked almonds. Served with a side of tabbouli.(GF)		
<u>MIX DIP PLATE:</u>		24.00		<u>FRIED EGGPLANT:</u>	16.00	20.00			
Combination of hommous, babaganoush and labne dips.				Sliced fried eggplant, covered in garlic sauce and tahini.(GF, VG)					
<u>FESTIVE HOMMOUS:</u>		22.00		<u>FALAFEL:</u> (6 per serve)		16.00			
Hommous topped with chargrilled beef, slivered almonds, tomato, parsley, pickled turnips.(GF)				Spicy vegetarian balls, made from a variety of beans & spices topped with tahini.(GF, VT, VG)			VEGETARIAN MAINS		
<u>GARLIC SAUCE:</u> (250g)		8.00		<u>LADY FINGERS:</u> (4 per serve)		20.00	<u>VEGIE KIBBE:</u>		20.00
				Deep fried pastry rolls filled with minced lamb, slivered almonds and tasty cheese.			Deep fried pumpkin rissoles, filled with a spinach and chick pea core.(VT, VG)		
SALADS				<u>SPINACH PIES:</u> (4 per serve)		20.00	<u>VEGETARIAN VINE LEAVES:</u>		20.00
<u>BAHTRA:</u>		20.00		Deep fried pastry rolls filled with spiced spinach, tomato, onion, carrot and feta cheese.(V)			Filled with rice, parsley, tomato and spices. (GF, VT, VG)		
Warm potato salad, sautéed in onion, garlic, coriander and spices.(GF, VG)				<u>MEDITERRANEAN RICE:</u>	8.00	10.00	<u>VEGETARIAN CABBAGE ROLLS:</u> (4 per serve)		20.00
<u>BEYOND SPECIAL:</u>		20.00		Rice cooked with golden vermicelli.			Steamed cabbage rolls filled with rice, tomato, parsley & spices. (GF, VT, VG)		
Lebanese salad with tomato, cucumber, onion and avocado, bathed in our signature vinaigrette.(GF, VG)							<u>VEGETARIAN ZUCCHINI:</u>		20.00
<u>TABBOULI:</u>	16.00	20.00		<u>FRIED KIBBE:</u> (4 per serve)		20.00	Lebanese zucchini stuffed with rice, tomato and spices.(GF, VT, VG) (2 per serve)		
Traditional salad consisting of parsley, tomato, onion & crushed wheat in a lemon dressing.(VG)				Deep Fried lamb and wheat rissoles, filled with spiced minced lamb & onion.			<u>Lebanese Mousaka:</u>		22.00
				<u>VINE LEAVES:</u> served with slow cooked lamb Filled with rice, lamb and spices.(GF)		25.00	Stew of eggplant & chickpeas in our special tomato & coriander sauce served with rice		

FROM THE GRILL

GARLIC CHICKEN:

Chargrilled skewered chicken breast, served with a side of garlic sauce.(GF)

SHISH KEBAB:

Skewered and chargrilled marinated lamb, served with grilled onions.(GF)

SHAWARMA:

Thin strips of beef, marinated in wine and spices; Chargrilled with onion and tomato & topped with tahini & pickles.(GF)

KAFTA:

Chargrilled minced beef on skewers seasoned with parsley, onion & spices; served with tahini sauce.(GF)

LEBANESE SAUSAGES:

Spicy lamb lebanese sausages, chargrilled with lemon, garlic and almonds.(GF)

PLATTERS

MIXED PLATTER FOR ONE:

Hommous, tabbouli, falafel, fried cauliflower, lady finger, kafta & shish kebab.

MIXED VEGIE PLATTER FOR ONE:

Hommous, tabbouli, mousaka bahtra, falafel, fried cauliflower & spinach pie.

MIXED PLATTER FOR TWO:

Hommous, baba, tabbouli, 2 lady fingers, 2 falafels, 2 fried cauliflowers, garlic chicken, kafta and shish kebab, accompanied with tahini sauce and garlic sauce.

MIXED VEGIE PLATTER FOR TWO:

Hommous, baba, tabbouli, 2 falafels, 2 spinach pies, 2 cauliflowers, 2 vegetarian cabbage rolls, green beans & bahtra.

PICADA: Garlic chicken, shish kebab, kafta, Lebanese sausages, accompanied by fried potatoes and garlic sauce.

DRINKS

25.00 Can of soft drink 5.00

25.00 Mineral water L- 9.00

LEBANESE KEBAB ROLLS

(Not available for delivery) \$1.00 per add-on

25.00 Chicken kebab roll 15.00
with lettuce, tomato, turnips & garlic

25.00 Shawarma roll 15.00
with lettuce, tomato, turnips & tahini

25.00 Shish kebab roll 15.00
w/lettuce, tomato, turnips & hommous

22.00 Kafta roll 15.00
with lettuce, tomato, turnips & tahini

22.00 Falafel roll 14.00
with lettuce, tomato, turnips & tahini

22.00 Eggplant and cauliflower roll 14.00
with lettuce, tomato, turnips & tahini

DESSERTS

BACKLAWA: 5.00

Layers of filo pastry, filled with crushed nuts.

MAAMUL: 8.00

Lebanese tarts filled with a choice of dates or nuts (2 per serve)

TURKISH DELIGHT: 8.00

Classic jelly like dessert topped with icing sugar. (2 per serve)

BISCUIT AU CHOCOLAT: 14.00

Fudge like chocolate and biscuit slices. Served cold with cream and pistachios.



TAKE AWAY MENU

SHOP 1-3/187 ALISON RD.
RANDWICK, NSW
(Opposite Alison Park)

PHONE

9326 5347

ORDER ONLINE!

www.lebanonandbeyond.com.au

**OPEN 7 DAYS
5:00PM TO 10:00PM**

\$6.00 HOME DELIVERY,
MINIMUM ORDER \$35
ALL PRICES ARE G.S.T INCLUSIVE

WE CATER FOR ALL OCCASIONS