

ENTREE

Small Large

HOMMOUS: 14.00 18.00
Pureed chickpeas dip with tahini sauce,
lemon and garlic.(GF, VG)

BABAGANOUSH: 14.00 18.00
Smoked eggplant dip with tahini
sauce, lemon and garlic.(GF, VG)

LABNE AND GARLIC: 14.00 18.00
creamy yogurt with mint & garlic

Beetroot Hommous beetroot infused 15.00 19.00
chickpea puree, tahini, lemon & garlic

Haloumi; with tomato zaatar
& Balsamic glaze 16.00

MIX DIP PLATE: 24.00
Combination of hommous, babaganoush
and labne dips.

FESTIVE HOMMOUS: 22.00
Hommous topped with chargrilled beef,
slivered almonds, tomato, parsley,
pickled turnips.(GF)

GARLIC SAUCE: (250g) 8.00

SALADS

BAHTRA: 20.00
Warm potato salad, sautéed in onion,
garlic, coriander and spices.(GF, VG)

BEYOND SPECIAL: 20.00
Lebanese salad with tomato, cucumber,
onion and avocado, bathed in our sig-
nature vinaigrette.(GF, VG)

TABBOULI: 16.00 20.00
Traditional salad consisting of parsley,
tomato, onion & crushed wheat in a lemon
dressing.(VG)

FATTOUCH: 16.00 20.00
Traditional lebanese salad consisting of
tomato, cucumber, lettuce, onion,
capsicum, radish and herbs, topped with
crunchy lebanese bread.(VG)

LEBANESE SALAD: 14.00 18.00
Basic salad containing lettuce, tomato and
cucumber, bathed in a garlic and sumac
dressing.(GF, VG)

SIDE DISHES

FRIED CAULIFLOWER: 16.00 20.00
Lightly fried cauliflower topped with tahini
sauce.(GF, VT, VG)

FRIED EGGPLANT: 16.00 20.00
Sliced fried eggplant, covered in garlic
sauce and tahini.(GF, VG)

FALAFEL: (6 per serve) 16.00
Spicy vegetarian balls, made from a
variety of beans & spices topped with
tahini.(GF, VT, VG)

LADY FINGERS: (4 per serve) 20.00
Deep fried pastry rolls filled with minced
lamb, slivered almonds and tasty cheese.

SPINACH PIES: (4 per serve) 20.00
Deep fried pastry rolls filled with spiced
spinach, tomato, onion, carrot and feta
cheese.(V)

MEDITERRANEAN RICE: 8.00 10.00
Rice cooked with golden vermicelli.

MAINS

FRIED KIBBE: (4 per serve) 20.00
Deep Fried lamb and wheat rissoles, filled
with spiced minced lamb & onion.

VINE LEAVES: served with slow cooked 25.00
lamb Filled with rice, lamb and spices.(GF)

CABBAGE ROLLS: (4 per serve) 20.00
Cabbage rolls filled with rice, minced lamb
and spices.(GF)

STUFFED MEAT ZUCCHINI: 20.00
Lebanese zucchini stuffed with rice,
minced lamb & spices. Cooked in a divine
tomato based sauce.(GF) (2 per serve)

SHEIKH EL MEISHI: 25.00
An eggplant and tomato stew, cooked with
minced lamb, almonds & spices. Served
with a side of mediterranean rice.

CHICKEN AND RICE: 25.00
Rice & minced lamb pilaf, topped shredded
chicken & baked almonds. Served with a
side of tabbouli.(GF)

VEGETARIAN MAINS

VEGIE KIBBE: 20.00
Deep fried pumpkin rissoles, filled with a
spinach and chick pea core.(VT, VG)

VEGETARIAN VINE LEAVES: 20.00
Filled with rice, parsley, tomato and
spices. (GF, VT, VG)

VEGETARIAN CABBAGE ROLLS: (4 per 20.00
serve) Steamed cabbage rolls filled with
rice, tomato, parsley & spices. (GF, VT, VG)

VEGETARIAN ZUCCHINI: 20.00
Lebanese zucchini stuffed with rice,
tomato and spices.(GF, VT, VG) (2 per serve)

Lebanese Mousaka: - 22.00
Stew of eggplant & chickpease in our special
tomato & corriander sauce served with rice

FROM THE GRILL

GARLIC CHICKEN: 25.00
Chargrilled skewered chicken breast,
served with a side of garlic sauce.(GF)

SHISH KEBAB: 25.00
Skewered and chargrilled marinated lamb,
served with grilled onions.(GF)

SHAWARMA: 25.00
Thin strips of beef, marinated in wine and
spices; Chargrilled with onion and tomato
& topped with tahini & pickles.(GF)

KAFTA: 25.00
Chargrilled minced beef on skewers
seasoned with parsley, onion & spices;
served with tahini sauce.(GF)

LEBANESE SAUSAGES: 22.00
Spicy lamb lebanese sausages, chargrilled
with lemon, garlic and almonds.(GF)

PLATTERS

MIXED PLATTER FOR ONE: 34.00
Hommous, tabbouli, falafel, fried cauli-
flower, lady finger, kafta & shish kebab.

MIXED VEGIE PLATTER FOR ONE: 34.00
Hommous, tabbouli, mousaka bahtra,
falafel, fried cauliflower & spinach pie.

MIXED PLATTER FOR TWO: 60.00
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: 60.00
Hommous, baba, tabbouli, 2 falafels, 2
spinach pies, 2 cauliflowers, 2 vegetarian
cabbage rolls, green beans & bahtra.

PICADA: 55.00
Garlic chicken, shish kebab,
kafta, Lebanese sausages, accompanied by
fried potatoes and garlic sauce.

DRINKS

Can of soft drink 5.00
Mineral water L- 9.00

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

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

Shawarma roll 15.00
with lettuce, tomato, turnips & tahini

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

Kafta roll 15.00
with lettuce, tomato, turnips & tahini

Falafel roll 14.00
with lettuce, tomato, turnips & tahini

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

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