

AUTUMN BANQUETS



Each of our curated banquets includes a complimentary non-alcoholic beverage, or a glass of house wine, or beer.

Available for lunch | Wednesday – Friday. Offer ends May 30, 2025.

Gather your team, bring your appetite, and let the feast begin!

EXPRESS BANQUET

\$55 PP

Minimum 2

Vegetarian Special

Lebanese bread, hummus dip, yogurt dip, fatoush salad
Caramelised haloumi, golden cauliflower, batagen falafel

Meat Special

Lebanese bread, hummus dip, baba ganouj dip, fatoush salad,
Golden cauliflower, slow-cooked lamb shoulder

Seafood Special

Lebanese bread, hummus dip, marinated olives, fatoush salad,
Salt & pepper calamari, grilled Moreton Bay bugs

BANQUET ONE

75 PP

Minimum 4

Lebanese bread

Fresh and Crisp

Hummus

Chickpea & tahini

Baba Ganouje

Chargrilled eggplant & tahini

Labne

Fresh home-made yoghurt

Kabees

Marinated olives, mixed pickles, feta, baby cucumbers, mild peppers, turnips

Tabouli

Parsley, cracked wheat, lemon vinaigrette, fresh tomatoes, green shallots, onion

Makanek

Pan-seared spiced Lebanese sausages served on a sizzling plate of caramelised onion, lemon, mint, pine nuts

Kafta

Charred spiced ground lamb galette, Muhamarra sauce, grilled mild banana peppers

Bannockburn Chicken

Shaved fennel & watercress, preserved lemon, black garlic jus

Roasted Chat Potatoes

Coriander pistou

Seasonal Greens

Toasted almond butter

BANQUET TWO

90 PP

Minimum 4

Lebanese bread

Fresh and Crisp

Hummus

Chickpea & tahini

Baba Ganouje

Chargrilled eggplant & tahini

Labne

Fresh home-made yoghurt

Kabees

Marinated olives, mixed pickles, feta, baby cucumbers, mild peppers, turnips

Tabouli

Parsley, cracked wheat, lemon vinaigrette, fresh tomatoes, green shallots, onion

Arnabeet

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

Falafel

Chickpeas, broad beans, onion, garlic, herbs, spices, tahini

Sambousek

Minced lamb, pine nuts & onion, wrapped in pastry

Bannockburn Chicken

Shaved fennel & watercress, preserved lemon, black garlic jus

Slow Cooked 11 Hour 1kg Lamb Shoulder

Red currants, roasted cherry truss tomatoes, rosemary jus

Roasted Chat Potatoes

Coriander Pistou

BANQUET THREE

100 PP

Minimum 4

Lebanese Bread

Fresh and Crisp

Hummus

Chickpea & tahini

Baba Ganouje

Chargrilled eggplant & tahini

Labne

Fresh home-made yoghurt

Kabees

Marinated olives, mixed pickles, feta, baby cucumbers, mild peppers, turnips

Fatoush

Iceberg, nashi pears, mint, sumac vinaigrette, pomegranate, crispy flat bread

Salt & Pepper Squid

Lemon pepper, chilli flakes, sumac, dill aioli

King Prawns

Chili and garlic, Saffron beurre blanc, Aleppo pepper

Sydney Rock Oysters (2 PP)

Natural with raspberry mignonette

Bannockburn Chicken

Shaved fennel watercress, preserved lemon, black garlic jus

Slow Cooked 11 Hour 1kg Lamb Shoulder

Red currants, roasted cherry truss tomatoes, rosemary jus

Roasted Chat Potatoes

Coriander Pistou