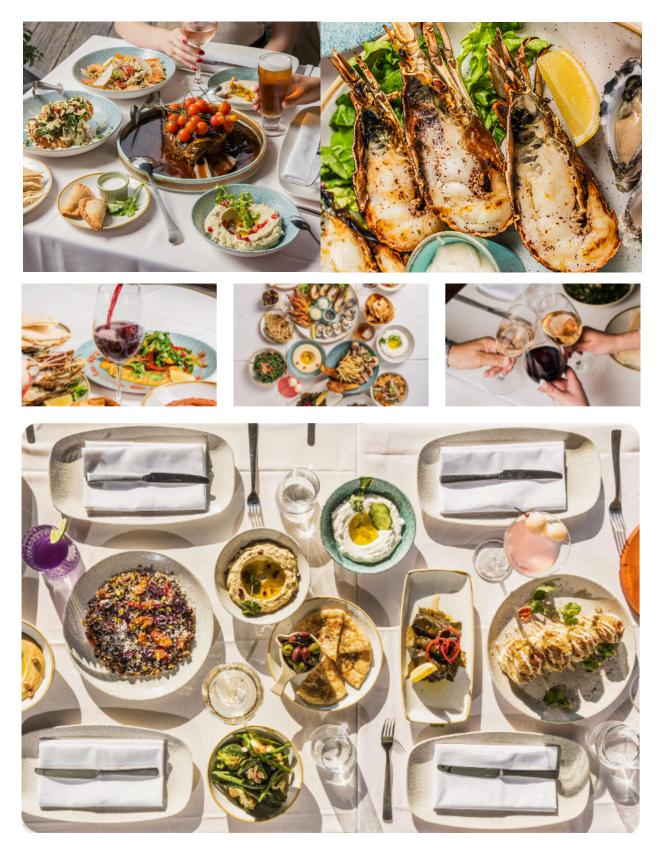
AUTUMN BANQUETS



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!



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, slowcooked 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

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 TWO 90 PP Minimum 4

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

Lebanese bread

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