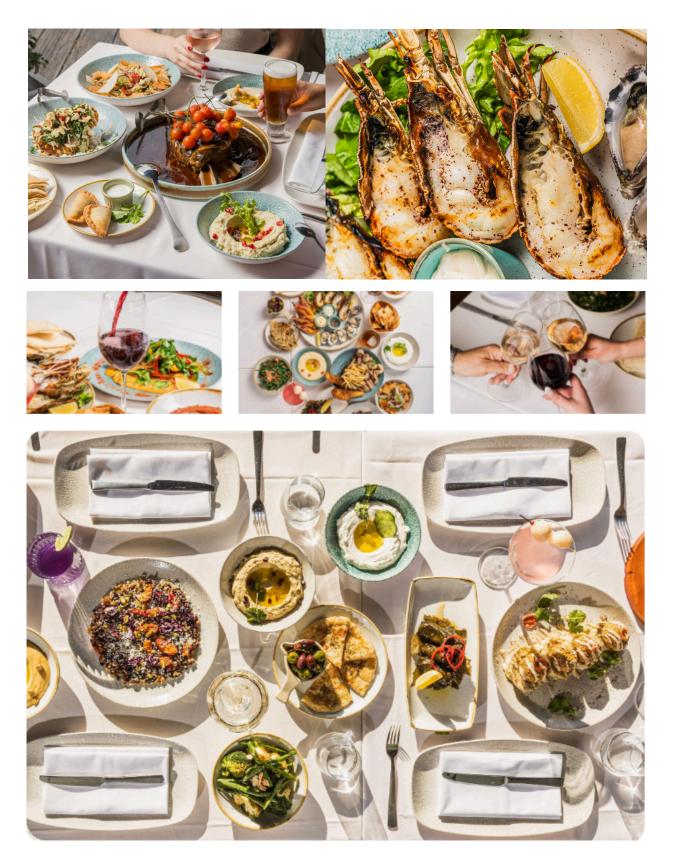
EOFY BANQUETS



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

EXPRESS BANQUET \$65 PP

Minimum 2

This banquet includes a glass of house wine, or beer. Available lunch and dinner Wednesday – Friday July 2-31, 2025.

Lebanese bread Fresh and Crisp Hummus Chickpea & tahini Baba Ganouje Chargrilled eggplant & tahini Fatoush Iceberg, nashi pears, mint, sumac vinaigrette, pomegranate,crispy flat bread

Sambousek Minced lamb, pine nuts & onion, wrapped in pastry

Arnabeet

Makanek

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

Slow-cooked lamb shoulder Red currants, roasted cherry truss tomatoes, rosemary jus

BANQUET ONE 79 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

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

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

BANQUET TWO 95 PP Minimum 4

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 Fresh and Crisp

Hummus

BANQUET THREE 110 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