



CATERING MENU

DIPS

SERVES 8-10

Homos (V/GF/VG) \$45

Chickpeas blended with tahini and fresh lemon juice

Baba Ganouje (V/GF/VG) \$50

Smoked eggplant blended with tahini and fresh lemon juice

Labne (V/GF) \$50

Fresh thick homemade yoghurt

Garlic Dip (V/GF) \$45

Thick garlic infused with fresh lemon juice and vegetable oil

SALADS

\$45- SERVES 8-10

Tabouli (V/VG)

Chopped parsley, shallots, tomatoes, crushed wheat blended with lemon juice and olive oil

Fattoosh (V/VG)

Seasonal fresh vegetables, engulfed in our special dressing and topped with crispy bread (*ask for GF option*)

House Salad (V/GF/VG)

Traditional Lebanese salad of lettuce, tomatoes, cucumbers and dry mint, blended with lemon juice and olive oil

SKEWERS

Kafta

\$7ea

Chicken

\$8ea

Lamb

\$9ea

M E Z Z E

SERVES 8-10

Kebbe Nayeh

Crushed wheat mixed with raw lean lamb, herbs and spices, served with onion and fresh mint

\$90

Makanek (GF)

Pan fried Lebanese sausages, tomatoes, onion, pomegranate sauce

\$70

Arnabeet (V/GF/VG)

Fried cauliflower served with tahini

\$65

Batenjin (V/GF/VG)

Fried eggplant served with yoghurt

\$65

Batata Kizbara

Cubed fried potatoes blended with garlic, lemon and fresh coriander

\$55

P A S T R I E S

Falafel (V/GF/VG)

Deep fried chickpeas mixed with special herbs and spices, served with tahini

\$2ea

Fried Kebbe

Fried kebbe filled with minced meat and spices

\$4.5ea

Sambousek Meat

Fried pastry filled with minced meat and spices

\$4ea

Ladies Fingers

Feta cheese mixed with parsley, rolled in a thin pastry and fried

\$4ea

Spinach Triangle (V/VG)

Fried pastry filled with spinach, onion and spices

\$4ea

MAINS

SERVES 8-10

Lemon Garlic Chicken

\$100

Bbq chicken tossed in lemon garlic sauce

Chicken Shawarma

\$120

Shredded chicken marinated in special herbs and spices, served with tahini and caramelised onion

Lamb Shawarma

\$125

Shredded lamb marinated in special herbs and spices, served with tahini and caramelised onion

Chicken Mansaf

\$130

6hr slow cooked chicken served with special rice cooked with herbs and minced lamb, topped with roasted nuts and a side of yoghurt

Lamb Mansaf

\$140

6hr slow cooked boneless lamb shank served with special rice cooked with herbs and minced lamb, topped with roasted nuts and a side of yoghurt

Mjadara (V/VG)

\$90

Lentils and rice stewed with caramelised onions and olive oil, served with yoghurt

Lubye With Rice (V/VG)

\$110

Green beans cooked with tomato, garlic, onion, herbs and olive oil, served with Lebanese rice



FATTOOSH

LEBANESE RESTAURANT

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