

## Cold Mezza

Zeytoun Mshakal (v, gf) <i>Selection of home-made cured and marinated olives.</i>	\$7
Kabees Mshakal (v, gf) <i>Pickled cucumbers, turnips and chilis.</i>	\$8
Hommous b Tahini (v, gf) <i>Chickpeas cooked two ways, dressed with extra virgin olive oil.</i>	\$10
- w/Lahme (lamb & pine nuts)	\$15
Fatteh <i>Whole chickpeas, yoghurt and pine-nuts on a bed of crispy Lebanese bread.</i>	\$11
Baba Ghanouj (v, gf) <i>Roasted eggplant and tahini dip, dressed with extra virgin olive oil.</i>	\$12
Shankleesh (gf) <i>Aged goat cheese infused with dry herbs and spices.</i>	\$12
Kebe nayeh ( <i>chef's recommendation</i> ) (small / large) \$19 / \$26 <i>Raw minced lamb mixed with crushed wheat, herbs and spices. Served with fresh mint and vegetables.</i>	
Warak Enib (v) <i>Slow-cooked stuffed vine leaves.</i>	\$16
Basturma <i>Spiced and air-dried cured beef slices.</i>	\$18

v = vegan dish; contains no animal bi-products  
gf = gluten free dish; all care is taken

Whilst all care is taken in preparing every dish at Tony's Table traces of nuts, gluten and dairy may still be present.

## Hot Mezza

Kabkoub <i>Minced meat shells stuffed with meat and pine nuts. Three per serve.</i>	\$14
Sambousek <i>Dumplings stuffed with minced meat and pine nuts. Three per serve.</i>	\$13
Sambousek b jebni <i>Dumplings stuffed with ricotta and feta cheese. Three per serve.</i>	\$13
Batata Harra <i>Potato infused with coriander, chili, garlic and lemon.</i>	\$9
Falafel (v, gf) <i>Ground chickpeas and fava beans, deep-fried. Served with pickled vegetables and a spiced tahini sauce.</i>	\$14
Ma'aneq <i>Lebanese lamb and pine nut sausages dressed with garlic sauce.</i>	\$15
Batata Meshwi (v, gf) <i>Barbequed sliced potato served with garlic dip.</i>	\$10
Arnabeet (v, gf) <i>Cauliflower, deep-fried, served with spiced tahini sauce.</i>	\$12
Garlic Prawns (gf) <i>Marinated tiger prawns, served with a garlic and chili sauce.</i>	\$18

## Salads

Tabbouli (v) <i>Parsley, tomato, buckwheat, onion, in a zesty lemon dressing.</i>	\$16
Fattoush (v) <i>Mixed greens, radish, cucumber, tomato, capsicum, onion, herbs, and crispy bread.</i>	\$16
Seafood Salad (gf) <i>Crab, prawns, smoked salmon, and celery, dressed with our home-made sauce.</i>	\$24
Village Salad (v, gf) <i>Seasonal green leaves, cucumber, tomato, lettuce, onion, in a zesty lemon and oil dressing.</i>	\$14

## Mains

Shish Tawook	\$29
<i>BBQ Chicken skewers (4), marinated in white wine, garlic and lemon. Served with BBQ potato &amp; side salad.</i>	
Kafta	\$27
<i>BBQ Lebanese minced meat and parsley skewers (4). Served with BBQ potato &amp; side salad.</i>	
Lahem Meshwi	\$32
<i>BBQ Lamb skewers with onion (4). Served with BBQ potato &amp; side salad.</i>	
Mixed Grill	\$30
<i>Two Chicken, one Kafta and one Lamb Skewer. Served w/ BBQ potato &amp; side salad.</i>	
Quail ( <i>chef's recommendation</i> )	
<i>BBQ quails, marinated in our secret herbs and spices. Served with our special sauce.</i>	
- 3 Quails	\$35
- 5 Quails	\$48
Grilled Prawns	\$42
<i>Skewers, marinated in garlic and chili sauce.</i>	
Samkeh Harra	\$35
<i>Baked lemon-marinated fish, covered with a spicy tahini sauce and roasted nuts.</i>	
Malfouf	\$24
<i>Cabbage leaves stuffed with minced meat and rice.</i>	
Sheikh el Mehshe	\$24
<i>Oven-baked eggplant stuffed with minced meat and covered in a rich tomato sauce.</i>	
Koussa	\$24
<i>Slow cooked zucchini stuffed with minced meat and rice and cooked in red tomato sauce of yoghurt sauce.</i>	

## Rice

*Rice, infused with herbs and spices, and served with toasted nuts.*

Rezz 3a Djej (chicken)	\$14 (e) \$24 (m)
Mansaf (meat)	\$16 (e) \$26 (m)
Siyadiyeh (fish)	\$15 (e) \$25 (m)

## Sides

Hot Chips	\$9
Garlic Dip	\$3

## Kids Menu

*Served with hot chips and tomato sauce.*

Mini Skewers (2)	\$15
<i>Choice of Chicken, Lamb, Kafta</i>	
Chicken Nuggets	\$12

## Desserts

Knefeh	\$15
<i>Baked fine semolina cream, topped with toasted bread crumbs, and served with rosewater syrup.</i>	
Baklava Ice-cream	\$15
<i>Gelato, crushed baklava and pistachio.</i>	
Baklava Mshakal	\$12
<i>Layers of filo pastry filled with nuts and syrup.</i>	
Tayta's homemade Turkish Delight	\$9
Fawakeh	\$12
<i>Fresh seasonal fruit.</i>	
Bouza	\$12
<i>Gelato – 3 scoops (pistachio / hazelnut / vanilla / chocolate / strawberry / lemon).</i>	