

Cold Mezza

Zeytoun Mshakal (v, gf) <i>Selection of home-made cured and marinated olives.</i>	\$8
Kabees Mshakal (v, gf) <i>Pickled cucumbers, turnips and chilis.</i>	\$9
Hommous b Tahini (v, gf) <i>Chickpeas cooked two ways, dressed with extra virgin olive oil.</i>	\$11
- w/Lahme (lamb & pine nuts)	\$16
Labneh <i>Home-made yoghurt served with extra virgin olive oil.</i>	\$10
Fatteh <i>Whole chickpeas, yoghurt and pine-nuts on a bed of crispy Lebanese bread.</i>	\$14
Baba Ghanouj (v, gf) <i>Roasted eggplant and tahini dip, dressed with extra virgin olive oil.</i>	\$14
Shankleesh (gf) <i>Aged goat cheese infused with dry herbs and spices.</i>	\$13
Kebe nayeh (<i>chef's recommendation</i>) (small / large) \$20 / \$27 <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>	\$17

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

Fatayer (v) <i>Deep fried dumplings stuffed with spinach. Three per serve.</i>	\$14
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>	\$10
Falafel (v, gf) <i>Ground chickpeas and fava beans, deep-fried. Served with pickled vegetables and a spiced tahini sauce.</i>	\$18
Ma'anek <i>Lebanese lamb and pine nut sausages dressed with garlic sauce.</i>	\$16
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>	\$16
Garlic Prawns (gf) <i>Marinated tiger prawns, served with a garlic and chili sauce.</i>	\$19

Salads

Tabbouli (v) <i>Parsley, tomato, buckwheat, onion, in a zesty lemon dressing.</i>	\$17
Fattoush (v) <i>Mixed greens, radish, cucumber, tomato, capsicum, onion, herbs, and crispy bread.</i>	\$16
Village Salad (v, gf) <i>Seasonal green leaves, cucumber, tomato, lettuce, onion, in a zesty lemon and oil dressing.</i>	\$14

Mains

Shish Tawook	\$30
<i>BBQ Chicken skewers (4), marinated in white wine, garlic and lemon. Served with BBQ potato & side salad.</i>	
Kafta	\$28
<i>BBQ Lebanese minced meat and parsley skewers (4). Served with BBQ potato & side salad.</i>	
Lahem Meshwi	\$33
<i>BBQ Lamb skewers with onion (4). Served with BBQ potato & side salad.</i>	
Mixed Grill	\$31
<i>Two Chicken, one Kafta and one Lamb Skewer. Served w/ BBQ potato & 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	\$36
- 5 Quails	\$49
Grilled Prawns	\$36
<i>Skewers, marinated in garlic and chili sauce.</i>	
Samkeh Harra	\$34
<i>Baked lemon-marinated fish, covered with a spicy tahini sauce and roasted nuts.</i>	
Malfouf	\$26
<i>Cabbage leaves stuffed with minced meat and rice.</i>	
Sheikh el Mehshe	\$26
<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 or yoghurt sauce.</i>	

Rice

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

Rezz 3a Djej (chicken)	\$16 (e) \$26 (m)
Mansaf (meat)	\$18 (e) \$28 (m)
Siyadiyeh (fish)	\$17 (e) \$27 (m)

Sides

Hot Chips	\$9
Garlic Dip	\$3

Kids Menu

Served with hot chips and tomato sauce.

Mini Skewers (2)	\$17
<i>Choice of Chicken, Lamb, Kafta</i>	

Chicken Nuggets	\$14
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Desserts

Knefeh	\$16
<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>	

Sambousek Helou	\$18
<i>Dumplings stuffed with any of the below. Three per serve.</i>	
- Nutella and hazelnuts	
- Nuts and sugar	

Baklava Mshakal	\$13
<i>Layers of filo pastry filled with nuts and syrup.</i>	

Tayta's homemade Turkish Delight	\$11
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Fawakeh	\$22
<i>Fresh seasonal fruit platter.</i>	

Bouza	\$12
<i>Gelato – 3 scoops (pistachio / hazelnut / vanilla / chocolate / strawberry / lemon).</i>	