



FATTOOSH  
LEBANESE RESTAURANT

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** **\$90**  
Crushed wheat mixed with raw lean lamb, herbs and spices, served with onion and fresh mint
- Makanek (GF)** **\$70**  
Pan fried Lebanese sausages, tomatoes, onion, pomegranate sauce
- Arnabeet (V/GF/VG)** **\$65**  
Fried cauliflower served with tahini
- Batenjin (V/GF/VG)** **\$65**  
Fried eggplant served with yoghurt
- Batata Kizbara** **\$55**  
Cubed fried potatoes blended with garlic, lemon and fresh coriander

# P A S T R I E S

- Falafel (V/GF/VG)** **\$2ea**  
Deep fried chickpeas mixed with special herbs and spices, served with tahini
- Fried Kebbe** **\$4.5ea**  
Fried kebbe filled with minced meat and spices
- Sambousek Meat** **\$4ea**  
Fried pastry filled with minced meat and spices
- Ladies Fingers** **\$4ea**  
Feta cheese mixed with parsley, rolled in a thin pastry and fried
- Spinach Triangle (V/VG)** **\$4ea**  
Fried pastry filled with spinach, onion and spices

# M A I N S

SERVES 8-10

<b>Lemon Garlic Chicken</b>	<b>\$100</b>
Bbq chicken tossed in lemon garlic sauce	
<b>Chicken Shawarma</b>	<b>\$120</b>
Shredded chicken marinated in special herbs and spices, served with tahini and caramelised onion	
<b>Lamb Shawarma</b>	<b>\$140</b>
Shredded lamb marinated in special herbs and spices, served with tahini and caramelised onion	
<b>Chicken Mansaf</b>	<b>\$130</b>
6hr slow cooked chicken served with special rice cooked with herbs and minced lamb, topped with roasted nuts and a side of yoghurt	
<b>Lamb Mansaf</b>	<b>\$140</b>
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	
<b>Mjadara (V/VG)</b>	<b>\$90</b>
Lentils and rice stewed with caramelised onions and olive oil, served with yoghurt	
<b>Lubye With Rice (V/VG)</b>	<b>\$110</b>
Green beans cooked with tomato, garlic, onion, herbs and olive oil, served with Lebanese rice	



# FATTOOSH

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[www.fattoosh.com.au](http://www.fattoosh.com.au)