



# DINE IN MENU

330 Penshurst Street  
Willoughby NSW 2068

Ph: 02 9882 2206

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

# D I P S

<b>Hummos (V/GF/VG)</b> Chickpeas blended with tahini and fresh lemon juice	<b>\$14</b>
<b>Hummos with Pine Nuts (V/GF/VG)</b>	<b>\$18</b>
<b>Hummos with Meat (GF)</b>	<b>\$19</b>
<b>Hummos with Pine Nuts and Meat (GF)</b>	<b>\$22</b>
<b>Baba Ganouje (V/GF/VG)</b> Smoked eggplant blended with tahini and fresh lemon juice	<b>\$15</b>
<b>Labne (V/GF)</b> Fresh thick homemade yoghurt	<b>\$15</b>
<b>Mixed Dips (V/GF)</b> A sample of our Homos, Baba Ganouje and Labne	<b>\$21</b>
<b>Garlic Dip (V/GF)</b> Thick garlic infused with fresh lemon juice and vegetable oil	<b>\$15</b>

# S A L A D S

ASK US FOR OUR GLUTEN FREE OPTIONS

<b>Tabouli (V/VG)</b> Chopped parsley, shallots, tomatoes, crushed wheat blended with lemon juice and olive oil	<b>\$17</b>
<b>Fattoosh (V/VG)</b> Seasonal fresh vegetables, engulfed in our special dressing and topped with crispy bread ( <i>ask for GF option</i> )	<b>\$17</b>
<b>House Salad (V/GF/VG)</b> Traditional Lebanese salad of lettuce, tomatoes, cucumbers and dry mint, blended with lemon juice and olive oil	<b>\$16</b>
<b>Halloumi Salad (V/VG)</b> Grilled halloumi cubes served with lettuce, tomatoes, cucumbers, zaatar, blended with lemon juice and olive oil	<b>\$19</b>
<b>Shangleesh Salad (V/GF)</b> Aged cheese mixed with onion, tomato, parsley, dressed with olive oil, lemon and herbs	<b>\$18</b>

# ENTREE

<b>Falafel (6pc) (V/GF/VG)</b>	<b>\$16</b>
Deep fried chickpeas mixed with special herbs and spices, served with tahini	
<b>Fried Kebbe (4pc)</b>	<b>\$19</b>
Fried kebbe filled with minced meat, pine nuts and spices	
<b>Sambousek Cheese (4pc)</b>	<b>\$18</b>
Fried pastry filled with cheese and parsley	
<b>Sambousek Meat (4pc)</b>	<b>\$18</b>
Fried pastry filled with minced meat, pine nuts and spices	
<b>Ladies Fingers (4pc)</b>	<b>\$18</b>
Feta cheese mixed with parsley, rolled in a thin pastry and fried	
<b>Spinach Triangle (4pc) (V/VG)</b>	<b>\$18</b>
Fried pastry filled with spinach, onion and spices	
<b>Mixed Pastry (1 piece each)</b>	<b>\$23</b>
Fried Kebbe, Spinach Triangle, Ladies Finger, Sambousek Meat, Sambousek Cheese, Falafel	
<b>Arnabeet (V/GF/VG)</b>	<b>\$16</b>
Fried cauliflower served with tahini	
<b>Batenjin (V/GF/VG)</b>	<b>\$15</b>
Fried eggplant served with yoghurt	
<b>Batata Kizbara (V/GF)</b>	<b>\$15</b>
Cubed fried potatoes blended with garlic, lemon, fresh coriander	
<b>Foul (V/GF/VG)</b>	<b>\$15</b>
Fava beans and chickpeas cooked with garlic, lemon, and olive oil	
<b>Makanek (GF)</b>	<b>\$17</b>
Pan fried Lebanese sausages, tomatoes, onion, pomegranate sauce	
<b>Soujouk (GF) 🌶️</b>	<b>\$17</b>
Pan fried spicy sausages, tomatoes, pasley and garlic	
<b>Grilled Halloumi (V/GF)</b>	<b>\$18</b>
Served with lettuce, tomato, cucumber, zaatar, pomegranate sauce	
<b>Lubye (V/GF/VG)</b>	<b>\$15</b>
Green beans cooked with tomato, garlic, onion, herbs and olive oil	
<b>Vine Leaves (V/GF/VG)</b>	<b>\$17</b>
Home made vegetarian vine leaves stuffed with rice, tomatoes, parsley, herbs and spices	
<b>Kebbe Nayeh</b>	<b>\$23</b>
Crushed wheat mixed with raw lean lamb, herbs and spices, served with onion and fresh mint	
<b>Garlic Prawns (GF)</b>	<b>\$20</b>
Pan fried garlic prawns, diced tomato, herbs and spices	

# MIX PLATES

(PER PERSON)

NOT AVAILABLE FRIDAY & SATURDAY EVENINGS

NOT AVAILABLE FOR GROUPS OF 8 OR MORE

- |  |             |
|--|-------------|
| <b>Fattoosh Mix Plate</b>  | <b>\$40</b> |
| BBQ chicken, lamb and kafta skewers served with homas, baba ganouje, garlic dip, fattoosh and falafel                            |             |
| <b>Chicken Mix Plate</b>   | <b>\$36</b> |
| Two BBQ chicken skewers served with homas, baba ganouje, garlic dip, fattoosh and falafel  |             |
| <b>Lamb Mix Plate</b>  | <b>\$38</b> |
| Two BBQ lamb skewers served with homas, baba ganouje, garlic dip, fattoosh and falafel   |             |
| <b>Kafta Mix Plate</b>   | <b>\$37</b> |
| Three kafta skewers (minced lamb) served with homas, baba ganouje, garlic dip, fattoosh and falafel                              |             |
| <b>Lemon Garlic Mix Plate</b>  | <b>\$36</b> |
| BBQ chicken breast cubes tossed in lemon garlic sauce, served with homas, baba ganouje, garlic dip, fattoosh and falafel         |             |
| <b>Chilli Lemon Garlic Mix Plate</b>          | <b>\$36</b> |
| BBQ chicken breast cubes tossed in a spicy lemon garlic sauce, served with homas, baba ganouje, garlic dip, fattoosh and falafel |             |

# MAINS

ALL OUR MAINS ARE GLUTEN FREE

<b>Lemon Garlic</b> Grilled bbq chicken breast tossed in lemon garlic sauce	\$29
<b>Chilli Lemon Garlic</b> 🌶️ Grilled bbq chicken breast tossed in a spicy lemon garlic sauce	\$29
<b>Shish Tawook</b> Three bbq marinated chicken skewers served with garalic dip and caramelised onion	\$28
<b>Lahim Mishwee</b> Three bbq marinated lamb skewers served with garalic dip and caramelised onion	\$34
<b>Kafta</b> Four bbq kafta skewers (minced lamb) served with garalic dip and caramelised onion	\$31
<b>Chicken Shawarma</b> Shredded chicken marinated in special herbs and spices, served with garlic dip and caramelised onion	\$28
<b>Lamb Shawarma</b> Shredded lamb marinated in special herbs and spices, served with tahini and caramelised onion	\$33
<b>Chicken Mansaf</b> 6hr slow cooked chicken served with special rice cooked with herbs and minced lamb, topped with roasted nuts and a side of yoghurt	\$29
<b>Lamb Mansaf</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	\$31
<b>Mix Mashawewe (1 skewer each)</b> Bbq chicken skewer, lamb skewer and kafta skewer, served with garlic dip and caramelised onion	\$30
<b>Koussa Mahsi</b> Lebanese zucchini stuffed with rice, minced lamb and spices, 2hr slow cooked in a tomato, garlic and lamb broth	\$30
<b>Samki Harra</b> Barramundi fillet served with white rice and topped with spicy tahini and roasted mixed nuts	\$31
<b>Garlic Prawn Platter</b> Pan fried garlic prawns, tahini, coriander, spices and herbs served with white rice	\$31

# VEGETARIAN

ASK US FOR OUR VEGAN & GF OPTIONS

<b>Fasoulia</b>	<b>\$23</b>
White broad beans stewed in a tomato sauce with garlic and coriander, served with Lebanese rice	
<b>Mjadara</b>	<b>\$23</b>
Lentils and rice stewed with caramelised onions and olive oil, served with yoghurt	
<b>Lubye With Rice</b>	<b>\$24</b>
Green beans cooked with tomato, garlic, onion, herbs and olive oil, served with Lebanese rice	
<b>Vegetarian Plate</b>	<b>\$38</b>
Homos, Baba Ganouje, Tahini, Fattoosh, Arnabeet, Falafel and Spinach Triangle	

## SIDES

<b>White Rice</b>	<b>\$8</b>
<b>Lebanese Rice</b>	<b>\$9</b>
Rice cooked with Lebanese noodles	
<b>Rice with Minced Lamb and Spicers</b>	<b>\$10</b>
Rice cooked with minced lamb, herbs and spices	
<b>Fried Chips</b>	<b>\$9</b>
<b>Zaatar Bread</b>	<b>\$6</b>
<b>Bread</b>	<b>\$3</b>
<b>Mixed Pickles</b>	<b>\$9</b>
<b>Mixed Premium Nuts</b>	<b>\$12</b>

## KIDS

<b>Kids Nuggets</b>	<b>\$15</b>
Chicken nuggets served with chips, tomato sauce and a pop top juice	
<b>Kids Fish</b>	<b>\$15</b>
Fish fingers served with chips, tomato sauce and a pop top juice	
<b>Kids Chicken</b>	<b>\$15</b>
Chicken skewer served with chips, tomato sauce and a pop top juice	
<b>Kids Kafta</b>	<b>\$15</b>
Kafta skewer served with chips, tomato sauce and a pop top juice	

# BANQUETS

MINIMUM 2P - NO SUBSTITUTIONS

LEBANESE COFFEE AND DESSERTS INCLUDED

BANQUETS SERVED AND CHARGED FOR ALL GUESTS SEATED

## **Fattoosh Banquet**

**\$60**

Homos

Baba Ganouje

Labne

Fattoosh

Tabouli

Falafel

Fried Kebbe

Ladies Fingers

Batata Kizbara

Chicken Skewers

Lamb Skewers

Kafta Skewers

## **Vegetarian Banquet**

**\$58**

Homos

Baba Ganouje

Labne

Fattoosh

Tabouli

Spinach Triangle

Falafel

Arnabeet

Lubye

Mjadara

## **Beirut Banquet**

**\$55**

Homos

Baba Ganouje

Fattoosh

Tabouli

Falafel

Ladies Fingers

Kafta Skewers

Lemon Garlic Skewers

# DESSERTS

<b>Rice Pudding</b>	<b>\$10</b>
<b>Homemade Baklava</b>	<b>\$6</b>
<b>Turkish Delight</b>	<b>\$6</b>
<b>Pistachio Bunch</b>	<b>\$13</b>
Crushed biscuits with sesame seeds, halva, crushed pistachios and pistachio ice cream topped with salted caramel	
<b>Ashta Hob</b>	<b>\$13</b>
Crushed wafers, halva crushed pistachios and ashta ice cream topped with honey	
<b>Ice Cream</b>	<b>1 scoop - \$4, 2 scoop - \$7, 3 scoop - \$9</b>
Chocolate, Vanilla, Roasted Pistachio, Salted Caramel, Ashta, Strawberry	
<b>Knafeh</b>	<b>\$14</b>
semolina mixed with Arabian ghee stuffed with premium cheese baked together and topped with homemade Aromatic sugar syrup	
<b>Pistachio Velvet</b>	<b>\$12</b>
Lebanese pistachio Muhalabiya, smooth and delicately sweet creamy milk pudding. Served chilled.	

# DRINKS

<b>Fattoosh Lemon Juice</b>	<b>\$9</b>
Fresh mint blended with ice and fresh lemon juice	
<b>Ayran Yoghurt</b>	<b>\$8</b>
<b>Juice</b>	<b>\$6</b>
Orange, Apple, Pineapple	
<b>Soft Drink</b>	<b>\$4.50</b>
Coke, Coke Zero, Fanta, Lift, Lemonade, Sprite, Lemon Lime Bitters	
<b>San Pellegrino Sparkling Water - 500ml</b>	<b>\$7</b>
<b>Acqua Panna Still Water - 500ml</b>	<b>\$6</b>
<b>Red Bull</b>	<b>\$6</b>
<b>Ginger Beer</b>	<b>\$6</b>
<b>Ice Tea</b>	<b>\$5</b>
Mango, Peach, Lemon	
<b>Kids Pop Top</b>	<b>\$3</b>
Apple, Apple Blackcurrent	
<b>Lebanese Coffee (serves 4)</b>	<b>\$8</b>
<b>Tea (serves 4)</b>	<b>\$8</b>
Black Tea, Cinnamon Tea, Fresh Mint Tea	



# FATTOOSH

LEBANESE RESTAURANT