



Modern Lebanese Cuisine



## MENU

### BANQUETS

*Indulge yourself in an elaborate dining experience with a true Lebanese feast combining all the variety & flavours of the Middle East*



Per person

Minimum 4 people

Full tables only

Refills of dips & salads at no additional cost

#### EAT STREET 29PP

Hommos, baba ghannouj, labneh, tabbouli, mixed pickles, crispy & fresh Lebanese bread

Mixture of bbq lamb, chicken & kafta skewers served with garlic dip

Assorted Lebanese sweets

#### THE HARBOUR LIFE 39PP

Hommos, baba ghannouj, labneh, tabbouli, mixed pickles, crispy & fresh Lebanese bread

Potato coriander, fried cauliflower, sambousic meat & makaneh Lebanese sausages

Mixture of bbq lamb, chicken & kafta skewers served with garlic dip

Assorted Lebanese sweets

#### LE ROYALE 49PP

Hommos, baba ghannouj, labneh, tabbouli, mixed pickles, crispy & fresh Lebanese bread

Potato coriander, fried cauliflower, sambousic meat & makaneh Lebanese Sausages

Salt & pepper calamari, garlic prawns & samki harra (Lebanese spiced fish)

Mixture of bbq lamb, chicken & kafta skewers served with garlic dip

Assorted Lebanese sweets

## BREADS & DIPS

*All dips are served with fresh  
& crispy Lebanese bread*

### **GARLIC BREAD 5.5**

The good old way

### **SHANKLISH BRUSCHETTA 8**

Aged cheese, tomato, onion, parsley,  
olive oil & balsamic glaze

### **HOMMOS 8**

Freshly prepared combining chickpeas,  
tahini & lemon juice

### **HOMMOS WITH MEAT 14**

Topped with minced meat & nuts

### **GARLIC DIP 8**

A creamy blend of fresh garlic, oil & lemon

### **BABA GHANNOUJ 10**

Smoky chargrilled eggplant carefully  
blended with tahini & lemon juice

### **LABNEH 8**

Home made smooth strained yoghurt

### **YOGHURT & CUCUMBER 8**

Refreshing mix of yogurt, cucumber, garlic &  
dried mint

### **MIXED DIPS 15**

A classic trio of hommos, baba ghanouj &  
labneh

## THE GARDEN

*Freshens & fortifies  
without enfeebling*

### **TABBOULI 12**

Chopped parsley, tomato, mint, onion, fresh lemon juice & extra virgin olive oil

### **VILLAGE SALAD 14**

Halloumi cheese, mixed greens, tomato, cucumber & spanish onion with vinaigrette dressing

### **FATTOUSH 14**

Lettuce, red cabbage, tomato, cucumber, radish, capsicum, mint, parsley, onions, crisp bread,  
sumac, lemon juice, pomegranate molasses & extra virgin olive oil

### **THE HARBOUR STREET 16**

Rocket, grilled eggplant, spanish onion, shanklish (aged cheese) & walnuts dressed with fresh  
lemon juice & extra virgin olive oil

## MEZZA

*A variety of small dishes  
creating an array of colors,  
flavours, textures & aromas*

\*

*Choose many & share*

### **MIXED PICKLES 6.5**

Turnips, cucumber, olives & chilli

### **FALAFEL (4) 8**

A blend of fava beans & chickpeas, fresh  
coriander, sesame seeds, special spices  
served with tahini sauce

### **FRIED KIBBEH (4) 14**

Lamb & crushed wheat shell, filled with finely  
minced meat, onion & pine nuts

### **CAULIFLOWER 10.5**

Irresistible golden fried cauliflower served  
with tahini sauce

### **POTATO CORIANDER 12**

Crispy double fried diced potato, aromatic  
coriander, fresh garlic & lemon

### **SPINACH PASTRY (4) 12**

Traditional pastry, filled with spinach, onion  
& sumac

### **SAMBOUSIK MEAT (4) 12**

Traditional golden puffs, filled with minced  
meat, onion & pine nuts

### **SAMBOUSIK CHEESE (4) 12**

Traditional golden puffs, filled with triple  
cheese & parsley

### **HARBOUR MIX 24**

Mixture of fried kibbeh, falafel, sambousik  
meat & sambousik cheese (2 of each)

### **HONEY HALLOUMI 16 CHEESE**

Grilled halloumi served with cherry tomato &  
glazed with warm honey

### **MAKANEK (6) 14**

Pan fried spiced Lebanese sausages in fresh  
lemon juice

### **CHICKEN WINGS (6) 12**

Crispy fried & tossed with garlic, lemon juice  
& fresh coriander

### **SWEET POTATO FRIES 9**

Served with garlic aioli

### **FRIES 8**

Served with tomato sauce & garlic aioli

### **TRADITIONAL RICE 8**

White rice with vermicelli

## FOOD OF THE SEA

*Paying tribute to the maritime culture of Phoenicians developed in Lebanon nearly 2,500 years ago, where they built & sailed the first fine vessels of the world*

### **SALT & PEPPER SQUID 16**

Served with fresh lemon & aioli sauce

### **SAMKE HARRA 22**

Seared fish fillet topped with traditional spicy tahini sauce & roasted nuts

### **HARBOUR GARLIC PRAWNS 18**

Garlic, shallots, chili & coriander served with garlic bread

### **BABY WHITING 18**

Lightly floured & fried until golden with tahini sauce & lemon wedges

### **GRILLED OCTOPUS 16**

With coriander, garlic & lemon

## KIDS

*For children under 12 years*

### **ALL 12.5**

#### **CHICKEN NUGGETS & CHIPS**

#### **CALAMARI & CHIPS**

#### **CHICKEN SKEWER & CHIPS**

#### **KAFTA SKEWER & CHIPS**

## MAINS

*“If you bake bread with indifference, you bake a bitter bread that feeds but half man’s hunger.”*

\*

*Khalil Gibran*

### **LEMON GARLIC CHICKEN 22**

Chargrilled chicken breast tossed in a creamy sauce with garlic, lemon juice & parsley

### **FERRI (QUAIL) 18**

Chargrilled quails marinated in lemon, garlic & special spices served with garlic dip

### **SHAWARMA LAMB 21**

Sliced lamb marinated in onion, lemon & shawarma spices served with tahini sauce & pickles

### **SHAWARMA CHICKEN 19**

Sliced chicken marinated in onion, lemon, garlic & shawarma spices served with garlic & pickles

### **MANSAF LAMB 22**

Fragrant rice pilaf with minced meat, topped with slow cooked lamb & roasted almonds served with yoghurt cucumber, an absolute delight in taste & texture

### **MJADRA 17**

Lentil & rice pilaf, topped with caramelized onion served with a side of cabbage salad

### **TRADITIONAL CHARGRILLED SKEWERS**

#### **KAFTA (3) 15**

Minced lamb mixed with parsley & onion served with garlic dip

#### **SHISH KEBAB (3) 21**

Tender lamb marinated in mixed spices served with garlic dip

#### **SHISH TAWOOK (3) 18**

Chicken breast fillets marinated in garlic, lemon juice & tawook spices served with garlic dip

#### **MIXED GRILL (3) 18**

Combination of 3 skewers (kafta, shish kebab & shish tawook) served with garlic dip

## PLATTERS

### PLATTER FOR ONE 27

Chicken breast skewer (1), kafta skewer (1), lamb shish kebab (1), tabbouli, hommos, baba ghannouj, pickles & garlic dip

### PLATTER FOR TWO 52

Chicken breast skewer (2), kafta skewer (2), lamb shish kebab (2), tabbouli, hommos, baba ghannouj, pickles & garlic dip

### VEGETARIAN PLATTER 24

Falafel (1), spinach pastry (1), fried cauliflower, sweet potato fries, tabbouli, hommos, baba ghannouj, pickles & garlic dip

## DESSERT

### BAKLAVA 9

Traditional middle eastern sweet

### TURKISH DELIGHT 7

Rose water or hazelnuts & coconut

### TRADITIONAL MHALABIYE 9

Milk pudding with orange blossom & vanilla

### CREME BRULEE 12.50

An old favorite served with double cream

### TRADITIONAL LEBANESE ICE CREAM 4/SCOOP

Assorted flavours



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## CATERING



*For catering enquires, email  
hello@harbourst.com.au*

## CONNECT



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