

SEAFOOD DISHES

OCTOPUS G.F \$19.00
Chargrilled marinated baby octopus in Eddie's own recipe.

SAMKI HARRA G.F if served without rice \$24.00
Grilled perch fillet topped with tahini base, onion, capsicum, coriander, garlic and chili sauce. Served on a bed of rice.

BABY WHITING \$22.00
Fillets lightly dusted in flour, fried and served with chips and tahini sauce.

KIDS MENU

KAFTA AND CHIPS \$9.00

CHICKEN SKEWER AND CHIPS \$9.00

FALAFEL AND CHIPS \$9.00

EXTRAS/SIDE DISHES

MIXED PICKLES PLATE \$5.00
Pickled turnips/cucumber, tomato, fresh mint, olives and onion.

CHIPS	SMALL	LARGE
	\$5.00	\$7.00

BANQUETS

(MINIMUM 4 PEOPLE - NOT AVAILABLE FOR TAKE AWAY)

TRADITIONAL BANQUET \$39.00 per person

Hommous, baba ghanouj, labneh b'toom, tabouli, fattoush, potato coriander, chargrilled eggplant, falafel, meat sambousik, lahem mishwee, kafta, shish tawouk. Served with complementary baklava and Lebanese coffee.

VEGETERIAN BANQUET \$39.00 per person

Hommous, baba ghanouj, labneh b'toom, labneh b'zaatar, tabouli, fattoush, potato coriander, chargrilled eggplant, falafel, cheese sambousik, loubieh, balila, spinach triangle. Served with complementary baklava and Lebanese coffee.

DELUXE BANQUET \$46.00 per person

Hommous, baba ghanouj, labneh b'toom, tabouli, fattoush, potato coriander, chargrilled eggplant, falafel, meat sambousik, kibbi, vine leaves, samki harra, lahem mishwee, kafta, shish tawouk. Served with complementary baklava and Lebanese coffee.



HOME DELIVERED

Tue - Sun 5.00pm - 8.00pm
Minimum order \$50.00

Trading Hours

Monday - Closed
Tuesday - Thursday 5.00pm - 9.00pm
Friday - Saturday 5.00pm - 9.30pm
Sunday 5.00pm - 9.00pm

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Dine In, Take Away Dinner & Home Delivery

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Email: info@eddieslebaneseeatery.com.au

Fully Licenced,
BYO Wine Only (Corkage Charge Applies)



DIPS

	SMALL	LARGE
HOMMOUS G.F V Chickpeas blended with Tahini sauce, a hint of garlic and lemon juice.	\$8.00	\$12.00
HOMMOUS B'AWARMA G.F With sautéed lamb mince, onions and pine nuts.	\$10.00	\$16.00
BABA GHANOUI G.F V Pureed eggplant blended with Tahini sauce, a hint of garlic and lemon juice.	\$9.00	\$13.00
LABNEH B'TOOM G.F Yoghurt cream cheese with mint and garlic.	\$9.00	\$13.00
LABNEH B'ZAATAR G.F Yoghurt cream cheese with oregano and sesame seeds.	\$9.00	\$13.00

PASTRIES/FINGER FOOD

(4 pieces per serve)

MIXED PASTRIES	\$13.00
CHEESE SAMBOUSIK A mixture of fetta, mozzarella, ricotta cheese with shallots.	\$13.00
Lady Fingers Filo pastry filled with sauteed mince, pine nuts and mixed spices	\$13.00
SPINACH TRIANGLES English spinach, tomato, onion, sumac, lemon juice and olive oil.	\$13.00
MEAT SAMBOUSIK Sautéed mince, onion, pine nuts and mixed spices.	\$13.00
MEAT KIBBI Sautéed mince, onion, pine nuts stuffed in a cracked wheat and lamb shell.	\$13.00
PUMPKIN KIBBI V Spinach, onion, chick peas, sumac, lemon juice and mixed spices stuffed in a cracked wheat and pumpkin shell.	\$13.00
SPIHA Traditional mini lebanese pizza, with lamb, onion, tomato, pine nuts and pomegranate.	\$13.00

SALADS

TABOULI G.F (No Wheat) V Chopped Lebanese parsley, tomatoes, shallots, fresh mint, cracked wheat with lemon juice, olive oil and mixed spices.	\$13.00
FATTOUSH G.F (No Bread) V Tomatoes, cucumber, radish, onions, parsley, capsicum, fresh mint, lemon juice, olive oil, sumac and mixed spices served with fried Lebanese bread.	\$13.00
BALILA G.F V Chickpeas, tomatoes, onions, parsley, lemon juice, garlic, olive oil and mixed spices.	\$12.00
SHANKLISH G.F Pasteurized yoghurt, oregano, diced tomatoes, onions and a drizzle of olive oil.	\$14.00

VEGETERIAN DISHES

FALAFEL (4) G.F V Chick peas, broad beans, parsley, coriander, onion, garlic and mixed spices.	\$12.00
VINE LEAVES (8) G.F V Rice, tomato, onion, olive oil, and lemon juice wrapped in vine leaves.	\$13.00
POTATO CORIANDER G.F V Diced potato, coriander, parsley, lemon juice, garlic, olive oil & mixed spices.	\$12.00
EGGPLANT G.F V Chargrilled eggplant with garlic aioli and coriander.	\$13.00
HALLOUMI CHEESE G.F Chargrilled slices of halloumi cheese, sliced tomato and basil.	\$16.00
LOUBIEH G.F V Whole baby beans in a tomato salsa, served hot with rice.	\$13.00
FRIED CAULIFLOWER G.F V Served with Tahini sauce.	\$13.00
MIXED PLATTER Hommous, Baba Ghanouj, tabouli, falafel, chargrilled eggplant, cheese sambousik and spinach triangle.	\$28.00

MEAT DISHES

(All served on a bed of rice)

Gluten free when served without rice.

MA ANEK (8) Spicy homemade lamb sausages with garlic aioli.	\$18.00
LAHEM MISHWEE (2) Chargrilled marinated lamb skewers with onion and capsicum served with garlic aioli.	\$18.00
KAFTA (2) Chargrilled minced lamb skewers with onion, tomato and capsicum served with garlic aioli.	\$18.00
SHISH TAWOUK (2) Chargrilled marinated chicken breast skewers with garlic aioli.	\$18.00
SHAWARMA Slivers of beef marinated with onion, tomato, balsamic vinegar, olive oil, mixed herbs and spices, served with Tahini sauce.	\$22.00
LEMON AND GARLIC CHICKEN Chargrilled marinated thigh fillets with garlic aioli.	\$18.00
MIXED PLATTER Hommous, baba ghanouj, tabouli, 3 skewers of meat (lamb, kafta and chicken), with garlic aioli.	\$28.00
KIBBI NAYEE - (must give 24 hours notice prior to booking) Marinated raw lamb fillet pureed with onion, capsicum, basil, mixed spices and a hint of chili.	\$19.00

G.F = GLUTEN FREE
V = VEGAN