

# MEZZA BANQUET

\$68/pp | Minimum two people

The best way to experience the diversity of our menu and the complementary flavours of our cuisine.

These multi-course feasts are an excellent way to celebrate a special occasion and were designed to share between friends. GF and V options available.

## START WITH

### Trio of Dips

The Byblos trio of dips comes with Hommous, Baba Ghanouj and Labneh. V, GF opt

### Tabouleh

Freshly chopped parsley, tomato, onion, olive oil and lemon juice. V, GF, V+

### Kebbi

Hand rolled ovals of mixed ground lamb, ground beef and burghul, filled with pine nuts, minced lamb and Lebanese seven spice. Served with a mint yoghurt.

### Lahim Bil Ajeen

Oven baked pastries with marinated lamb, fresh tomato, onion and Lebanese seven spice. Served with yoghurt.

### Falafel

Fried chickpeas, broad beans, onion, parsley, coriander and spices. Served with tahini sauce. V, GF

### Rekakat

Lightly fried filo pastries filled with feta and mozzarella cheese, chopped onion and fresh herbs. V

## FOLLOWED BY

### Batata Harra

Hand cut potatoes sautéed in lemon juice, olive oil, fresh coriander, garlic butter and chilli. V, GF

### Samak Harra

Grilled fresh barramundi fillet with roasted red pepper ratatouille, dressed with mixed nuts and served with sliced lemon. GF

### Kafta Meshwi

Lamb minced with parsley, onion and spices. GF

### Shish Tawook

Chicken breast, olive oil, garlic, lemon juice and mild chilli. GF

## FINISHED WITH

Lebanese coffee or tea and a selection of Lebanese sweets.

\*Tailored banquets available, please discuss with your Event Coordinator

V=Vegetarian V+=Vegan GF=Gluten Free