

Gold Mezza

Zeytoun Mshakal (v) <i>Selection of home-made cured and marinated olives.</i>	\$9
Kabees Mshakal (v) <i>Pickled cucumbers, turnips and chilis.</i>	\$10
Labneh <i>Home-made yoghurt served with extra virgin olive oil.</i>	\$11
Hommous b Tahini (v) <i>Chickpeas and tahini dip, dressed with extra virgin olive oil.</i>	\$14
Hommous b Lahme <i>Chickpeas and tahini dip, topped with sizzling minced meat, pinenuts & pomegranate molasses</i>	\$19
Baba Ghanouj (v) <i>Roasted eggplant and tahini dip, dressed with extra virgin olive oil.</i>	\$17
Shankleesh <i>Aged goat cheese infused with dry herbs and spices dressed with olive oil, tomato and onion.</i>	\$16
Warak Enib (v) <i>Slow-cooked stuffed vine leaves.</i>	\$20
Kebe Nayeh (200gr / 350 gr) <i>Raw minced lamb mixed with crushed wheat, herbs and spices. Served with fresh mint and vegetables.</i>	\$22 / \$30

Salads

Tabbouli (v) <i>Parsley, tomato, buckwheat, onion, in a zesty lemon dressing.</i>	\$18
Fattoush (v) <i>Mixed greens, radish, cucumber, tomato, capsicum, onion, herbs, and crispy bread.</i>	\$17
Village Salad (v) <i>Seasonal green leaves, cucumber, tomato, lettuce, onion, in a zesty lemon and oil dressing.</i>	\$15

Hot Mezza

Sambousek b Lahme <i>Dumplings stuffed with minced meat and pine nuts. Three per serve.</i>	\$15
Sambousek b Jebni <i>Dumplings stuffed with ricotta and feta cheese. Three per serve.</i>	\$15
Sambousek b Shankleesh <i>Dumplings stuffed with aged goat cheese, spices, tomato and onion.</i>	\$15
Fatayer (v) <i>Deep fried dumplings stuffed with spinach. Three per serve.</i>	\$16
Kabkoub <i>Minced meat shells stuffed with meat and pine nuts. Three per serve.</i>	\$16
Kabkoub Ateh (v) <i>Pumpkin and wheat shells stuffed with spinach, onion and chickpeas. Three per serve.</i>	\$16
Batata Harra (v) <i>Potato infused with coriander, chili, garlic and lemon.</i>	\$11
Ma'anek <i>Lebanese lamb and pine nut sausages dressed with garlic sauce.</i>	\$16
Arnabeet (v) <i>Cauliflower, deep-fried, served with spiced tahini sauce.</i>	\$20
Falafel (v) <i>Ground chickpea and fava beans, deep-fried. Served with pickles, vegies and a spiced tahini sauce.</i>	\$20
Batata Meshwi (v) <i>Barbequed sliced potato served with garlic dip.</i>	\$11
Samkeh Harra <i>Baked lemon-marinated fish, covered with a spicy tahini sauce and roasted nuts.</i>	\$25
Garlic Prawns <i>Marinated tiger prawns, served with a garlic and chili sauce.</i>	\$22

Grill

Shish Tawook \$27
BBQ Chicken skewers (3), marinated in garlic and lemon. Served with BBQ potato & side salad.

Kafta Meshwi \$27
BBQ Lebanese spiced minced meat and parsley skewers (3). Served with BBQ potato & side salad.

Lahem Meshwi \$30
BBQ Lamb skewers with onion and capsicum (3). Served with BBQ potato & side salad.

Mixed Grill \$29
3 Skewers (chicken, kafta, lamb). Served with BBQ potato & side salad.

Grilled Prawns \$30
Prawn skewers (3), marinated in garlic and chili sauce. Served with BBQ potato & side salad.

Quails (2pc / 4pc) \$28 / \$52
BBQ quails, marinated in our secret herbs and spices. Served with our tangy pomegranate dressing.

Traditionally Cooked

Vegan options may be available upon request.

Malfouf \$29
Slow cooked cabbage leaves stuffed with minced meat and rice.

Sheikh el Mehshe \$29
Oven-baked eggplant stuffed with minced meat and covered in a rich tomato sauce served with noodle rice.

Koussa \$27
Slow cooked zucchini stuffed with minced meat and rice and cooked in red tomato sauce.

Rice

Rice, infused with herbs and spices, and served with toasted nuts.

Rezz 3a Djej (chicken) \$25
Mansaf (meat) \$27
Siyadiyeh (fish) \$24

Sides

Batata Me'li \$9
Hot chips.

Toum \$3
Traditional garlic and lemon dip.

Kids Menu

Served with hot chips and tomato sauce.

Mini Skewers (2) \$17
Choice of Chicken or Kafta.

Chicken Nuggets \$14

Desserts

Knefeh \$16
Baked fine semolina cream, topped with toasted breadcrumbs, and served with rosewater syrup.

Nutella Sambousek \$16
Two dumplings filled with nutella & hazelnut. Served with vanilla ice-cream and raspberry coulis.

Baklava Ice-cream \$15
Baklava and pistachio gelato sandwich, topped with pistachio.

Baklava Mshakal \$13
Layers of filo pastry filled with nuts and syrup.

Turkish Delight \$11
Mini sweet gelatin pillows with crisp wafers.

Bouza \$12
Gelato – ask our wait staff for our range of flavours.

v = vegan dish; contains no animal bi-products

Please let our wait staff know if you have any gluten or any other allergies.

Whilst all care is taken in preparing every dish at Tony's Table; traces of nuts, gluten and dairy may still be present.