

MAMA MANOUSH

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PLATTERS FOR TWO

MEAT LOVERS 79

Two skewers of each of our charcoal grilled meats: Lahem Meshwi, Shish Tawook and Mama's Kafta / Chicken wingettes / Fattoush or Tabouli salad / Riz al Jaj / Zaatar Chips and a choice of dip served with Lebanese bread.

GLUTEN FREE 79

Two skewers of each of our charcoal grilled meats: Lahem Meshwi, Shish Tawook and Mama's Kafta / Makanek / Fattoush or Tabouli salad / Riz al Jaj / Mama's BBQ Corn and a choice of dip served with Gluten Free bread.

VEGETERIAN 64

Arnabeet Miklee / Falafel / Fattoush or Tabouli salad / Warak Areesh / Zaatar Chips / Loubieh and a choice of dip served with Lebanese bread.

Choose one banquet for the table and eat like a Lebanese villager, sample a wide range of authentic dishes from Mama's menu.

MEGA BANQUET 55PP

- We start you off with a trio of dips including hummus, baba ghannouj, labneh and toum, served with traditional pickles and Lebanese bread
- Choose your 5 favourites from our delicious Mezza (1 piece per person)
- Tabouli and Fattoush salad, Zaatar Chips
- Riz al Jaj
- Choose any 2 skewers each from our charcoal grill: Lahem Meshwi, Shish Tawook or Mama's Kafta
- Finish off with complimentary Lebanese coffee or tea, and baklava fingers.

MAMA'S BANQUET 49PP

- We start you off with a trio of dips including hummus, baba ghannouj and labneh, served with traditional pickles and Lebanese bread
- Chicken wingettes, Makanek, Kibkabet, and Cheese cigar sticks (1 piece per person)
- Tabouli or Fattoush salad
- Riz al Jaj
- Shish Tawook and Mama's Kafta
- Finish off with complimentary Lebanese coffee or tea, and baklava fingers.

For a minimum of 2 guests, any groups of 8 or more are required

DIPS + SALADS

All dips are served with fresh and fried Lebanese bread for dipping.

MIXED DIP SAMPLE PLATTER V GFA 22

A combination of hummus, baba ghannouj and labneh as well as an assortment of pickled vegetables & olives.

HUMMUS V+ GFA 14

Pureed chickpeas blended with tahini, lemon juice and garlic.

HUMMUS AWARMA GFA 16

Pureed chickpeas blended with tahini, lemon juice and garlic, topped with sauteed minced lamb.

BABA GHANNOUJ V GFA 14

Smoked eggplant pureed and mixed with tahini, yogurt, garlic and lemon juice.

LABNEH V GFA 14

A naturally thickened yogurt with cucumber, mint and olive oil.

SHANGLISH V GF 14

A mix of aged yogurt, tomatoes, parsley, spring onion and onion, mixed with olive oil.

TABOULI V+ GF 16

Finely chopped parsley, tomato, and onions, mixed with lemon juice & olive oil.

QUINOA TABOULI V+ GF 16

Finely chopped parsley, tomato, and onions, mixed with quinoa, lemon juice & olive oil.

FATTOUSH V+ GFA 16

Tomato, cucumber, radish, spring onion, capsicum, olive oil and sumac & fried Lebanese bread.

EGGPLANT SALAD V+ GF 16

Fried diced eggplant, tomato, spring onion, coriander, parsley, walnuts, pomegranate syrup & lemon.

CHARCOAL GRILL

SHISH TAWOOK GF 7

A skewer of grilled chicken tenderloins, seasoned and deliciously marinated with garlic, sweet paprika, white pepper, vinegar and oil.

MAMA'S KAFTA GF 7

A skewer of marinated lamb, minced with parsley and traditional spices grilled to perfection.

LAHEM MESHWI GF 8.50

A skewer of lamb fillets, marinated in olive oil and traditional Lebanese herbs and spices.

PRAWN V GF 9.50

A skewer of prawns with parsley, garlic, zaatar, lemon, olive oil, paprika and black sesame.

LAMB CUTLETS GF 19

Four pieces of lamb cutlets, marinated in olive oil and traditional Lebanese herbs and spices.

PLATES

RIZ AL JAJ GF 25

A rice pilaff with minced beef, sprinkled with pine nuts and served with labneh and tabouli.

MAMA'S SAMKE HARRA GFA 28

Deep fried fillet of fish dressed with lemon, black pepper, oil and salt. Cooked in our housemade tahini, with spring onion, coriander, parsley and red capsicum. Served with a side of homemade chips.

KIBBI NAYI (raw lamb tartar) 28

Minced lamb and cracked wheat mixed with Mama's special herbs and spices. Served raw like tartar, it is filled with spring onion, mint, fresh chilli and olive oil, accompanied with mint, onion, chilli, capsicum, olive oil and bread.

KIBBI BI LABAN 22

Four homemade Kibkabet balls, served with yogurt and a side of rice.

MEZZA

ARNABEET MIKLEE (4 pieces) V+ GFA 14

Lightly fried cauliflower, served with tahini sauce & mixed pickles.

FALAFEL (4 pieces) V+ GF 14

Chickpeas & beans mixed with herbs & spices, lightly fried, served with tahini sauce & mixed pickles.

KIBKABET (4 pieces) 16

Meat & burghul (cracked wheat) shells stuffed with minced beef, pine nuts, onion & spices, served with labneh (yogurt).

MAKANEK (6 pieces) GF 14

Mini seasoned lamb & beef sausages topped with fresh lemon juice & grapes.

WARAK AREESH (5 pieces) V+ GF 16

Vine leaves filled with a mixture of rice, a zest of lemon and Elizabeth's special herbs & spices.

SAMBOUSIK (4 pieces) 14

Homemade pastry stuffed with minced beef, pine nuts, onions & spices.

CHEESE SAMBOUSIK (4 pieces) V 14

Homemade pastry stuffed with fetta, mint & spices.

MEAT CIGAR STICKS (4 pieces) 14

Rolled pastry filled with herbed halloumi, minced beef & spices.

CHEESE CIGAR STICKS (4 pieces) V 14

Rolled pastry filled with herbed halloumi, mozzarella cheese & spices, topped with zaatar.

VEGETARIAN KIBBI (4 pieces) V+ 14

Pumpkin mixed with burghul (cracked wheat) shell, stuffed with chickpeas, spinach & onion, served with pomegranate molasses.

CHICKEN WINGETTES (8 pieces) GF 15

Fried chicken wingettes served in lemon, coriander & garlic sauce.

BATATA HARRA V+ GF 15

Deep fried potato squares, coated with parsley, paprika, lemon, black pepper, garlic & chilli.

SIDES

TOUM V+ GF 4

Pureed whole garlic, lemon, salt and olive oil.

PICKLES & OLIVES V+ GF 8

Traditional pickled vegetables and olives.

ZAATAR CHIPS V+ GF 9

Hot chips sprinkled with zaatar.

MAMA'S BBQ CORN V+ GF 9

Two pieces of corn, marinated with olive oil, salt and paprika.

HALOUMI FINGERS V 16

Crumbed haloumi fingers, topped with zaatar and served with our homemade sweet chilli mayo.

KAFTA BALLS GF 16

Four pieces of homemade lamb Kafta balls, baked in the oven, topped with red sauce and mozzarella cheese.

LOUBIEH V+ GF 12

Green beans, tomato, spring onion, parsley and lemon.

EGGPLANT CHIPS V 16

Thick cut slices of eggplant, covered with a herb batter, then crumbed and lightly fried, completed with lemon zest, parmesan cheese and parsley, served with our homemade sweet chilli mayo.

CRUSHED BATATA V+ GFA 16

Crushed potatoes, white onion, lemon juice and olive oil, finished with spring onion and fried Lebanese bread.

V - Vego

V+ - Vegan

GF - Gluten free

GFA - Gluten free available