

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 \$10.00

CHICKEN SKEWER AND CHIPS \$10.00

FALAFEL AND CHIPS \$10.00

EXTRAS/SIDE DISHES

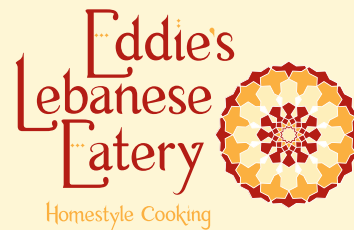
MIXED PICKLES PLATE \$6.00
Pickled turnips/cucumber, tomato, fresh mint, olives and onion.

CHIPS	SMALL	LARGE
	\$5.00	\$7.00

SWEETS

BAKLAWA	\$4.00
KNAFEH	\$9.00

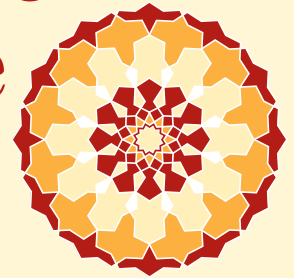
\$5 off your First Order!



Download our very own App from the App Store now!
Search Eddie's Lebanese Eatery or scan the QRCode

Earn Loyalty points and save \$\$\$ off your future orders

**Eddie's
Lebanese
Eatery**
Homestyle Cooking



HOME DELIVERY

Tue - Sun 5.00pm - 8.00pm
Download Eddie's Lebanese Eatery App by scanning the QRCode at back of the page

Trading Hours

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

8021 7875

Dine In, Take Away Dinner & Home Delivery
35 Morts Rd, Mortdale NSW 2223
www.eddieslebaneseeatery.com.au

Email: info@eddieslebaneseeatery.com.au

Fully Licenced,
BYO Wine Only (Corkage Charge Applies)



*Price subject to change without prior notice.

DIPS

	SMALL	LARGE
HOMMOUS G.F V Chickpeas blended with Tahini sauce, a hint of garlic and lemon juice.	\$8.00	\$13.00
HOMMOUS B'AWARMA G.F With sautéed lamb mince, onions and pine nuts.	\$10.00	\$16.00
BABA GHANOUJ 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
Ladies 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.	\$13.00
SHANKLISH G.F Pasteurized yoghurt, oregano, diced tomatoes, onions and a drizzle of olive oil.	\$15.00
LENTIL & POMEGRANATE	\$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.	\$19.00
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