

SEAFOOD DISHES

OCTOPUS G.F Chargrilled marinated baby octopus in Eddie's own recipe.	\$24.00
SAMKI HARRA G.F if served without rice Grilled perch fillet topped with tahini base, onion, capsicum, coriander, garlic and chili sauce. Served on a bed of rice.	\$26.00
BABY WHITING Fillets lightly dusted in flour, fried and served with chips and tahini sauce.	\$22.00

KIDS MENU (Under 12's only)

KAFTA AND CHIPS	\$10.00
CHICKEN SKEWER AND CHIPS	\$10.00
FALAFEL AND CHIPS	\$10.00
LAHEM AND CHIPS	\$12.00

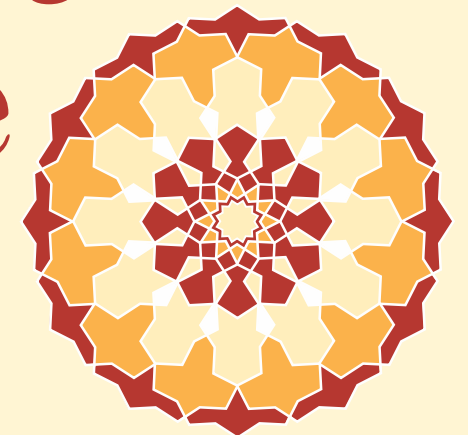
EXTRAS/SIDE DISHES

MIXED PICKLES PLATE Pickled turnips/cucumber, tomato, fresh mint, olives and onion.	\$8.50
CHIPS	SMALL \$6.00 LARGE \$8.00

BANQUETS (MINIMUM 4 PEOPLE) (Vegan Banquet Available)

TRADITIONAL BANQUET 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.	\$57.00 per person
VEGETERIAN BANQUET Hommous, baba ghanouj, labneh b'toom, tabouli, fattoush, potato coriander, chargrilled eggplant, falafel, cheese sambousik, loubieh, balila, spinach triangle, Served with complementary baklava and Lebanese coffee.	\$57.00 per person
DELUXE BANQUET 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.	\$67.00 per person

Eddie's
Lebanese
Eatery
Homestyle Cooking



MENU



Fully Licenced BYO Wine Only Corkage charge applies

G.F = GLUTEN FREE
V = VEGAN

DIPS

	SMALL	LARGE
HOMMOUS G.F V Chickpeas blended with Tahini sauce, a hint of garlic and lemon juice.	\$ 10.00	\$ 14.00
HOMMOUS B'AWARMA G.F With sautéed lamb mince, onions and pine nuts.	\$ 13.00	\$ 17.00
BABA GHANOUJ G.F V Pureed eggplant blended with Tahini sauce, a hint of garlic and lemon juice.	\$ 10.00	\$ 16.00
LABNEH B'TOOM G.F Yoghurt cream cheese with mint and garlic.	\$ 10.00	\$ 16.00
LABNEH B'ZAATAR G.F Yoghurt cream cheese with oregano and sesame seeds.	\$ 10.00	\$ 16.00

SALADS

TABOULI G.F (No Wheat) V Chopped Lebanese parsley, tomatoes, shallots, fresh mint, cracked wheat with lemon juice, olive oil and mixed spices.		\$ 16.00
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.		\$ 16.00
BALILA G.F V Chickpeas, tomatoes, onions, parsley, lemon juice, garlic, olive oil and mixed spices.		\$ 15.00
SHANKLISH G.F Pasteurized yoghurt, oregano, diced tomatoes, onions and a drizzle of olive oil.		\$ 17.00

PASTRIES/FINGER FOOD

(4 pieces per serve)

MIXED PASTRIES		\$ 14.00
CHEESE SAMBOUSIK A mixture of fetta, mozzarella, ricotta cheese with shallots.		\$ 14.00
LADIES FINGERS Filo filled with Sautéed mince, Pine nuts and mixed spices.		\$ 15.00
SPINACH TRIANGLES V English spinach, tomato, onion, sumac, lemon juice and olive oil.		\$ 14.00
MEAT SAMBOUSIK Sautéed mince, onion, pine nuts and mixed spices.		\$ 14.00
MEAT KIBBI Sautéed mince, onion, pine nuts stuffed in a cracked wheat and lamb shell.		\$ 15.00
PUMPKIN KIBBI V Spinach, onion, chick peas, sumac, lemon juice and mixed spices stuffed in a cracked wheat and pumpkin shell.		\$ 14.00

VEGETERIAN DISHES

FALAFEL (4) G.F V Chick peas, broad beans, parsley, coriander, onion, garlic and mixed spices.		\$ 14.00
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, chilli, olive oil & mixed spices.		\$ 14.00
EGGPLANT G.F V Chargrilled eggplant with garlic and coriander.		\$ 14.00
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.		\$ 16.00
FRIED CAULIFLOWER G.F V Served with Tahini sauce		\$ 15.00
MIXED PLATTER G.F V Hommous, Baba Ghanouj, tabouli, falafel, chargrilled eggplant, cheese sambousik and spinach triangle.		\$ 36.00

MEAT DISHES

All served on a bed of rice, Gluten Free (Rice available)

MA ANEK (8) Spicy homemade lamb sausages with garlic dip (toum)		\$ 22.00
LAHEM MISHWEE (2) Chargrilled marinated lamb skewers with onion and capsicum served with garlic dip (toum)		\$ 23.00
KAFTA (2) Chargrilled minced lamb skewers served with onion, tomato and capsicum served with garlic dip (toum).		\$ 21.00
SHISH TAWOUK (2) Chargrilled marinated chicken breast skewers with garlic dip (toum).		\$ 20.00
SHAWARMA Slivers of beef marinated with onion, tomato, balsamic vinegar, olive oil, mixed herbs and spices, served with Tahini sauce.		\$ 26.00
LEMON AND GARLIC CHICKEN Chargrilled marinated thigh fillets with garlic dip (toum).		\$ 22.00
MIXED PLATTER Hommous, baba ghanouj, tabouli, 3 skewers of meat (lamb, kafta and chicken), with garlic dip (toum).		\$ 37.00
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.		\$ 23.00