

SEAFOOD DISHES

OCTOPUS G.F
Chargrilled marinated baby octopus in Eddie's own recipe. \$25.00

SAMKI HARRA G.F if served without rice \$27.00
Grilled perch fillet topped with tahini base, onion, capsicum, coriander, garlic and chili sauce. Served on a bed of rice.

BABY WHITING \$23.00
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

LAHEM AND CHIPS \$12.00

EXTRAS/SIDE DISHES

MIXED PICKLES PLATE \$8.50
Pickled turnips/cucumber, tomato, fresh mint, olives and onion.

	SMALL	LARGE
CHIPS	\$6.00	\$8.00

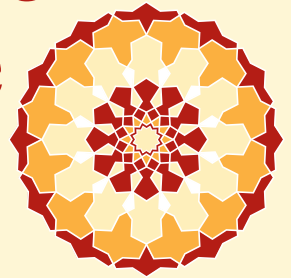
SWEETS

BAKLAWA	\$4.00
KNAFEH	\$10.50

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Eddie's
Lebanese
Eatery



Homestyle Cooking

HOME DELIVERY

Wed - Sun 5.00pm - 8.00pm

Trading Hours

Monday & Tuesday - Closed

Wednesday - 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

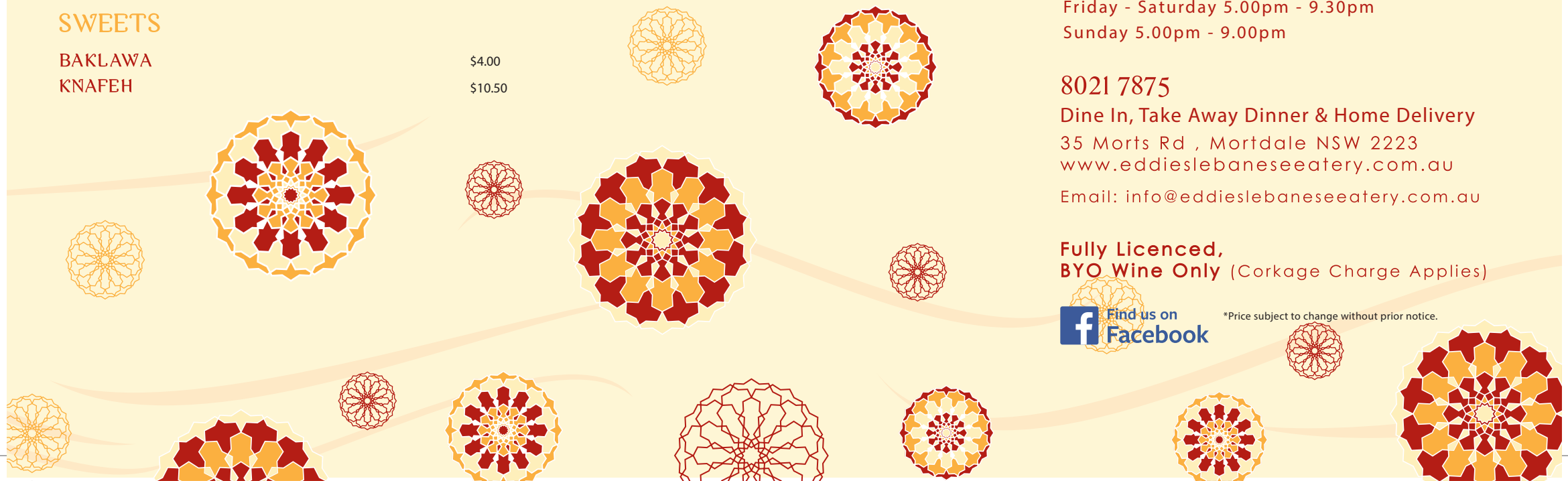
www.eddieslebaneseeatery.com.au

Email: info@eddieslebaneseeatery.com.au

Fully Licenced,
BYO Wine Only (Corkage Charge Applies)

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*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.	\$10.00	\$15.00
HOMMOUS B'AWARMA G.F With sautéed lamb mince, onions and pine nuts.	\$14.00	\$18.00
BABA GHANOUI G.F V Pureed eggplant blended with Tahini sauce, a hint of garlic and lemon juice.	\$11.00	\$17.00
LABNEH B'TOOM G.F Yoghurt cream cheese with mint and garlic.	\$11.00	\$17.00
LABNEH B'ZAATAR G.F Yoghurt cream cheese with oregano and sesame seeds.	\$11.00	\$17.00

PASTRIES/FINGER FOOD (4 pieces per serve)

MIXED PASTRIES	\$15.00
CHEESE SAMBOUSIK A mixture of fetta, mozzarella, ricotta cheese with shallots.	\$15.00
Ladies Fingers Filo pastry filled with sauteed mince, pine nuts and mixed spices	\$16.00
SPINACH TRIANGLES English spinach, tomato, onion, sumac, lemon juice and olive oil.	\$15.00
MEAT SAMBOUSIK Sautéed mince, onion, pine nuts and mixed spices.	\$15.00
MEAT KIBBI Sautéed mince, onion, pine nuts stuffed in a cracked wheat and lamb shell.	\$16.00
PUMPKIN KIBBI V Spinach, onion, chick peas, sumac, lemon juice and mixed spices stuffed in a cracked wheat and pumpkin shell.	\$15.00

SALADS

TABOULI G.F (No Wheat) V Chopped Lebanese parsley, tomatoes, shallots, fresh mint, cracked wheat with lemon juice, olive oil and mixed spices.	\$17.00
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.	\$17.00
BALILA G.F V Chickpeas, tomatoes, onions, parsley, lemon juice, garlic, olive oil and mixed spices.	\$16.00
SHANKLISH G.F Pasteurized yoghurt, oregano, diced tomatoes, onions and a drizzle of olive oil.	\$18.00

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, olive oil & mixed spices.	\$15.00
EGGPLANT G.F V Chargrilled eggplant with garlic aioli 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 Hommous, Baba Ghanouj, tabouli, falafel, chargrilled eggplant, cheese sambousik and spinach triangle.	\$37.00

MEAT DISHES

(All served on a bed of rice) Gluten free when served without rice.	
MA ANEK (8) Spicy homemade lamb sausages with garlic dip (Toum).	\$23.00
LAHEM MISHWEE (2) Chargrilled marinated lamb skewers with onion and capsicum served with garlic dip (Toum).	\$24.00
KAFTA (2) Chargrilled minced lamb skewers with onion, tomato and capsicum served with garlic dip (Toum).	\$22.00
SHISH TAWOUK (2) Chargrilled marinated chicken breast skewers with garlic dip (Toum).	\$21.00
SHAWARMA Slivers of beef marinated with onion, tomato, balsamic vinegar, olive oil, mixed herbs and spices, served with Tahini sauce.	\$27.00
LEMON AND GARLIC CHICKEN Chargrilled marinated thigh fillets with garlic dip (Toum).	\$23.00
MIXED PLATTER Hommous, baba ghanouj, tabouli, 3 skewers of meat (lamb, kafta and chicken), with garlic dip (Toum).	\$39.00
KIBBI NAYEE <i>-(must give 24 hours notice prior to ordering)</i> Marinated raw lamb fillet pureed with onion, capsicum, basil, mixed spices and a hint of chili.	\$23.00

G.F = GLUTEN FREE
V = VEGAN

