

Banquet Menu

Banquet - 35pp

Hummus, Labneh, Baba Ghanoush, Assorted Pickled Plate, Fatoush **or** Tabouleh, Kibbeh Shells **or** Sambousik, Fries, Kafta, Chicken Tawouk

Premium Banquet - 60pp

Minimum of 2 people


Tabouleh, Fatoush, Assorted Pickle Plate, Hummus, Labneh, Baba Ghanoush, Kibbeh Shells, Sambousik, Fries, Kafta, Lahme Mishwi, Chicken Tawouk.


Mezza Banquet - 40pp

Minimum of 3 people

Hummus, Labneh, Babaganoush
Shanklish, Pickled Plate, Kibbeh Nayeh, Warak
Enab, Arnabeet, Kibbeh shells, Sambousik,
Makanek



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 Bahsa Mezza and Bar

We request all groups of 8 or more select one of the below banquets for their visit. All guests on the table must be included in the banquet.

Ask us to accommodate allergies

Children under 12 will only be charged for 30% of the banquet price.

DIPS

Trio of Dips - Hummus, Baba Ghanoush and Labneh. - 12, GF, V ★

Hummus - The famous chickpea and tahini dip. - 12, GF, V

Deluxe Hummus - Hummus on another level! A mix of lamb, fried onion and pine nuts. - 20, GF, H ★

Baba Ghanoush - Smokey chargrilled eggplant and tahini dip. - 12, GF, V

Labneh - Creamy and tangy yogurt with olive oil. - 12, GF, V

Toum - Bahsa signature traditional Lebanese garlic sauce. - 9, GF, V

MEZZA SHARE PLATES

Warak Enab - Stuffed vine leaves. Served cold. - 12, GF, V

Shanklish - A classic aged, dried, crushed cheese dish. Mixed with tomatoes, onion and olive oil. - 13, GF, V

Chicken Wings - Marinated in our secret sauce and cooked to perfection served with Bahsa signature garlic dip. - 15 GF, H ★

Chips - Lightly salted. - 7.50, GF, V

Falafel - Served with tahini sauce. - 13, GF, V

Arnabeet - Deep fried cauliflower bites and tahini sauce. - 12, GF, V

DINING FOR 2?:

1. CHOOSE A DIP,
2. SELECT 1-2 MEZZA PLATES
3. PICK A SALAD
4. GRAB SOMETHING FROM THE GRILL.

Kibbeh Shells - Deep fried lamb filled with mince, pine nuts, wheat and onion. - 17, H

Sambousik - Pastry pockets filled with minced lamb, pine nuts and onion. - 17, H ★

Makanek - 6x Mini spiced Lebanese sausages. - 15, GF

Kibbeh Nayeh - Minced raw lamb mixed with fine wheat and Lebanese spices. Served with mint leaves, olive oil, and onions. - 18.50, H

SALADS

Tabbouleh - Chopped parsley, tomatoes, onion, crushed wheat, spices and olive oil lemon dressing. - 16, V, GFO

Fattoush - Lettuce, tomato, cucumber, red radish, mint, capsicum and sumac, special pomegranate dressing with fried Lebanese bread. - 16, V, GFO ★

Pickled Plate - Pickled cucumbers, turnips and olives. - 10, GF, V

FROM THE GRILL

Chicken Tawouk - 2 x Chicken breast skewers marinated in our secret sauce. Served with garlic dip. - 18.50, GFO, H ★

Kafta - 2x Premium spiced lamb mince skewers mixed with parsley, onion and herbs. Served with Lebanese bread, hummus and lemon. - 18.50, GFO, H


Lahme Mishwi - 2x Premium lamb skewers marinated in our secret sauce. Served with Lebanese bread, hummus. - 20, GFO, H ★

Beef Shawarma - Beef strips marinated in our secret sauce. Served with Lebanese bread, grilled tomato and tahini sauce. - 20, GF, H

GF = Gluten free, GFO = Gluten free option, H = Halal, V = Vegetarian ★ = Favourite



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Wine

AUSTRALIAN/NEW ZEALAND WHITE

	G	B
Berrigan Gruner Veltliner - Adelaide Hills SA 2021		64
The Parched Crow Moscato - Moscato Hunter Valley 2021		60
Alec McCorkindale - Awatere Valley Marlborough New Zealand Sauvignon Blanc		60
Capel Vale Sauvignon Blanc - Margaret River WA 2020	14	56
Risky Business White Knuckle Chardonnay - Margaret River WA 2020	13.5	54
St Brioc Fiano - McLaren Vale SA 2021	13.5	54
Signor Vino - Pinot Grigio Hanwood Riverina NSW 2021	10.5	42

LEBANESE WHITE

Ixsir Grande Reserve Rose - Bekaa Valley Lebanon 2020 (Mourvedre Cinsault Syrah)		90
Mersel Leb Nat Gold - Wadih Qannoubin 2020 (Merwah, Viognier)		70
Mersel Leb nani Abyad - Bekaa Valley Lebanon 2020 (Merwah, Sauvignon) 1L	15	70
Petit Couvent Treifihe Rose - Bekaa Valley	15	60

AUSTRALIAN RED

	G	B
Berrigan Sangiovese - Adelaide Hills South Australia 2021		68
Jones Road Pinot Noir - Mornington peninsula Victoria 2019		68
Wren Grenache Shiraz Mourvedre - GSM Hunter Valley NSW and Hilltops 2019		66
The Parched Crow Wine Co Shiraz - Hunter Valley 2017	15	60
St Brioc Cabernet Sauvignon - McLaren Vale SA 2017	15	60
Signor Vino Nero d'Avola - Hanwood Riverina NSW	13	52
A Growers Touch Shiraz - Hanwood Riverina NSW 2021	10	40

LEBANESE RED

Ixsir Grande Reserve Cabernet Sauvignon - Bekaa Valley Lebanon 2013 (Syrah)		90
Mersel Leb nani Ahmar - Bekaa Valley Lebanon 2020 (Cinsaut) 1L		70
Domaine des Tourelles - Bekaa Valley Lebanon 2020 (Cabernet Sauvignon, Syrah, Cinsaut, Carignan)	15	60
Petit Couvent Tempranillo Cabernet Sauginon - Bekaa Valley 2020	15	60

Drinks

COCKTAILS

NON ALCOHOLIC & ALCOHOLIC

Crafted by The Dancing Bear

Loaded Lemonodah 15

MeMento Blue aromatic non-alcoholic blend and traditional fresh lemon & mint drink.

Add Arak +\$7, add Gin or Vodka +\$3

Rosie, Darling!

House made rose and watermelon mix, topped with soda. 15

Add Vodka or Rum +\$3

Za'atar Paloma

House made lemon, lime, vanilla and orange juice mix, topped with a pinch of Za'atar and grapefruit soda. 15

Add Tequila or Gin +\$3 or both ;)

TAP BEER

White Bay Lager 10

Asahi 13

Stone and Wood Cloud Catcher 9

Great Northern Crisp Lager 9

SPIRITS

Massaya Arak 20

Johnnie Walker Black 12.5

Chivas Regal 18 20

Chivas Regal 12 15

Tanqueray Gin 12.5

Don Julio Blanco 15

Pampero Especial Rum 10

Ketel One Vodka 11.5

Bulleit Bourbon 15

The Singleton Single Malt Whiskey 12.5

Feeling fancy? Ask to see our full spirit menu.

SOFT DRINK

Coke 4.5

Coke Zero 4.5

Sprite 4.5

Fanta 4.5


Ginger Beer 4.5

Bottled Water 4.5

Sparkling Water 4.5



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