

Welcome



For any special dietary requirements please see our wait staff
Cooking times vary at peak periods as all meals are made to order
We will do our best to make sure meals arrive at the same time
Your patience is appreciated :)

10% surcharge applies on Saturdays & Sundays
15% surcharge applies on public holidays

SET MENU

Min 2 people | Dips & salad refills only | No item swaps

Sultan Banquet (per person) \$70

Cold Mezza:

Hummus,
baba ghanouj, labneh

Salads:

Fattoush,
Tabouli

Hot Mezza:

Cheese sambousek,
falafel, fried kebbe,
potato coriander

Mixed Grills:

Kafta, chicken, lamb
skewers

Dessert:

Fruit platter

Tarboosh Banquet (per person) \$85

Cold Mezza:

Hummus, baba ghanouj,
labneh, kebbe nayeh

Salads:

Fattoush,
Tabouli

Hot Mezza:

Cheese sambousek,
falafel, fried kebbe,
garlic prawns, potato
coriander

Mixed Grills:

Kafta, chicken, lamb
skewers

Dessert:

Fruit platter

SALADS

COLD MEZZA

Tabouli DF V \$19

parsley, tomato, onion, mint, shallots, crushed wheat, lemon juice
olive oil dressing (Add chicken \$9)

Fattoush DF V \$21

Cabbage, tomato, cucumber, radish, shallots, capsicum, fresh mint,
parsley and pomegranate glaze with lemon dressing & crispy bread
(Add chicken \$9)

Halloumi Salad GF Veg \$21

Grilled halloumi, watermelon, mint leaves, toasted pepita seeds
pomegranate lemon dressing

Seared Salmon GF \$28

Pan Seared Salmon, roquette, mixed quinoa, roasted chickpea,
dried cranberries, roasted almonds w/ salsa verde dressing



Kebbe Nayeh DF \$26

Premium grade raw lean minced lamb w/ fresh ground wheat
special herbs & spices served w/ Spanish onion, fresh mint &
extra virgin olive oil

Hummus GF DF V \$15

Chickpeas blended w/ tahini & lemon juice

Baba Ghanouj GF Veg \$16

Smoky chargrilled eggplant blended w/ tahini & lemon juice

Labneh GF Veg \$15

Fresh homemade yoghurt w/ dried mint & fresh garlic

Garlic Dip GF Veg \$15

Blended garlic w/ olive oil

Tarboosh Triple Mixed Dips GF Veg \$25

Hummus, baba ghanoush, labneh

Vegetarian Vine Leaves GF DF \$17

5 pcs Traditionally stuffed vine leaves w/ rice, tomato, red capsicum,
pomegranate sauce & a selection of herbs & spices

HOT MEZZA

Hummus w/ Meat GF DF V \$23

Chickpeas blended with tahini & lemon juice topped w/ pan fried minced meat & pine nuts

Cauliflower GF V

Lightly fried cauliflower w/ tahini sauce **\$17**

W/ harissa, garlic, coriander & citrus dressing **\$19**

Falafel GF V \$15

5pcs deep-fried chickpea croquettes mixed w/ special herbs & spices served w/ tahini sauce

Fried Kebbe DF \$17

4pcs deep-fried kebbe filled w/ spicy minced meat, tzatziki

Meat Sambousek \$17

4pcs homemade pastry filled w/ spicy minced meat, tzatziki

Cheese Sambousek Veg \$17

4pcs homemade pastry filled w/ fetta, mozzarella cheese & parsley

Lebanese Sausage DF \$19

Pan-fried Lebanese sausage w/ lemon juice, pomegranate sauce & pine nuts

Tempura Eggplant GF DF Veg \$17

Lightly battered tempura golden crisp eggplant served w/ tahini yoghurt

Grilled Halloumi GF Veg \$18

Grilled Halloumi cheese served w/ tomato, cucumber, extra virgin olive oil & pomegranate sauce

Potato Coriander V \$16

Golden crispy potato w/ lemon chili & coriander

Garlic Prawns GF \$24

Pan fried prawns marinated in lemon juice, olive oil, coriander, tomato

Char Grilled Octopus GF \$25

Succulent grilled octopus marinated in pomegranate lemon juice, garlic coriander & olive oil topped w/ lemon, garlic & capers butter

Salt & Pepper Squid w/chipotle aioli \$21

Chilli Wings \$18

6pcs Portuguese style char grilled chicken wings served w/ perri perri mayo

FROM THE GRILL

Chicken Lemon Garlic GF \$34

Grilled chicken breast tossed in our special garlic lemon sauce & fresh herbs

Mixed Grill GF DF \$36

(Choice any 3 skewers)

marinated BBQ chicken breast skewer, lamb skewer & premium kafta skewer served w/ Tabouli, confit cherry tomatoes & garlic sauce

Chicken Shawarma GF DF \$32

Grilled shredded chicken thigh fillets served w/ parsley, onion & garlic dip

Lamb Shawarma GF DF \$33

Grilled shredded lamb served w/ parsley, onion & tahini sauce

Mansaf Chicken GF \$31

Tender slow cooked pulled chicken w/ aromatic spices, served w/ rice & minced meat, sprinkle w/ roasted mixed nuts & tzatziki on side

Mansaf Lamb GF \$34

Tender slow cooked pulled lamb shoulder w/ aromatic spices, served w/ rice & minced meat, sprinkle w/ roasted mixed nuts & tzatziki on side

Chargrilled Lamb Cutlets GF \$45

4pcs Marinated grilled lamb cutlet, rosemary, garlic served w/ chips & gravy

Louisiana Style Beef Ribs GF \$45

Half rack Louisiana style beef ribs served w/ French fries & smokey BBQ sauce

Chicken Mushroom \$31

Pan seared chicken breast served w/ jack potatoes, roasted zucchini & topped w/ creamy mushroom sauce

Chicken Parmigiana \$31

Golden crisp Panko crumbed chicken breast topped w/ grilled eggplant, Napolitana sauce, mozzarella, fries & salad

Chicken Schnitzel \$28

Golden crisp Panko crumbed chicken breast served w/ fries & salad

SEAFood EXTRAS KIDS

Beirut Samke Hara GF DF \$39

Grilled wild Barramundi fillet topped w/ spicy tahini sauce,
roasted mixed nuts & Basmati rice

Grilled Barramundi GF \$38

Grilled wild Barramundi fillet served w/ rosemary & garlic baked jacket potatoes,
steamed broccolini, topped w/ lemon garlic butter, cherry tomatoes & capers

Pan Seared Salmon GF \$39

Pan seared salmon served w/ rosemary & garlic baked jacket potatoes,
broccolini & Rosa cream sauce



Bread basket (per serve) \$3

Basmati Rice \$8

Rice w/ Spicy Minced Meat \$10

Crispy Bread fried Lebanese bread \$3

Fries \$11

Cheesy Fries creamy cheese sauce,
parmesan \$15

Loaded Mushroom Fries \$18

Kabbis pickles, turnips, olives \$12

Wedges served w/ sour cream &
sweet chili sauce \$15

Carrots w/ lemon juice, salt \$11

Turmos salted lupin beans \$11

Mixed Nuts cashews, almonds,
pistachios \$13

Watered Mix almonds, walnuts,
carrots, turmos \$13

Extra Sauce \$3



Shish Tawook tender chicken skewer, potato chips, tomato sauce \$16

Kafta Meshwe hand-made kafta skewers, potato chips, tomato sauce \$16

Lamb Meshwe tender lamb skewer, potato chips, tomato sauce \$16

Chicken Nuggets crumbled fried chicken tender, potato chips, tomato sauce \$16

DESSERT

Knafeh semolina cheese bake, crushed pistachio, blossom water syrup **\$19**

Waffle 1pc Strawberries, banana, Belgian chocolate, vanilla ice cream
1 scoop \$18 | 2 scoops \$20

Nutty Nara Filo pastry stuffed w/ nutella, ricotta, honeycomb, crunchy nut crumble, Belgian chocolate, vanilla ice cream **\$21**

Sticky Date Pudding Butterscotch, vanilla ice cream 1 scoop **\$17**

Choc Lava Oozing cake, vanilla ice cream 1 scoop **\$19**

Churros Served with warm Belgian chocolate **\$17**

Fruit Platter Depend on seasonal variety **\$27**

Smashed Baklava 2 scoops vanilla ice cream w/ smashed baklava, chocolate sauce, crushed pistachio **\$16**

Triple Treat 3 Scoops of your favourite
ice cream flavours **\$18**

*Belgian chocolate, Vanilla bean, Strawberry, Cheesecake, Salted caramel,
Ashta, Pistachio, Mango, Passionfruit*



ATTENTION!

Only served to guests 18 years of age & over.

STRICTLY NO CHILDREN IN THE ARGELA LOUNGE.

If you are experiencing any dizziness or feel nauseous whilst smoking Argela, we strongly recommend that you STOP smoking & advise our friendly team immediately.

Clay Head \$55

Apple \$60

Orange \$60

Pineapple \$66

Flavors

Tarboosh Special / Double apple / Magic Love / Love 66 / Mint / Lemon
Peach / Watermelon / Orange / Blueberry / Kiwi / Grape

ARGELA

COCKTAILS

CLASSIC COCKTAILS

French Martini vodka, gin, chambord, pineapple juice \$19

Passionfruit Martini vodka, gin, dry vermouth, passionfruit liqueur \$21

Margarita tequila cointreau, limoncello, lemon juice, salt \$21

Japanese Sangria liqueur, passionfruit puree, lime, cranberry juice,
strawberry & pineapple pieces \$21

Lymelo Mellow vodka, lemon, watermelon, lychee \$20

Lychee Martini vodka, lychee liquer, lychee juice \$21

Strawberry Daiquiri rum, blended ice \$19

Mango Daiquiri rum, blended ice \$19

Chili Margarita spicy tequila, cointreau, lemon juice \$21



Negroni gin, campari, martini rosso \$20

Whiskey Sour canadian club whiskey, sugar, lemon juice,
egg white, bitters \$19

Old Fashioned canadian club whiskey, sugar, bitters \$20

Cosmopolitan vodka, cointreau, cranberry juice, lime \$21

Long Island vodka, gin, tequila, rum, cointreau, orange juice,
lemon juice, coke \$22

Pina Colada rum, coconut milk, pineapple juice \$21

Mojito rum cointreau, mint leaves, lemon, lime, soda water \$22

Espresso Martini vodka, baileys, tia maria \$21



Kiwi Twist kiwi, mint leaves, sugar syrup, sprite, lemon, lime \$15

Watermelon Mess watermelon juice, sugar syrup, mint leaves, lemon, lime \$15

Minty Mess sweetened lime, sprite, mint, blended ice \$17

Strawberry Sparkle sour mix, lemon, lime, strawberry syrup, soda water,
crushed ice \$16

Lots of Lychee strawberry syrup, lychee juice, sugar syrup, blended ice \$17

Passion Pop pineapple juice, kirk pasito, passion syrup, sugar syrup,
blended ice \$16

Watermelon Crush watermelon, sugar syrup, blended ice \$17

Pomegranate Mirage pomegranate juice, apple juice, mint leaves,
rose water, soda \$17

MOCKTAILS

COLD BEVERAGES

Still Water small \$5.5 | large \$9 Sparkling Mineral Water \$12
Coke | coke zero | sprite | fanta | pink lemonade | soda water \$6 | \$20
Lemon lime bitters \$9
Freshly Squeezed Juice orange | pineapple | watermelon \$12
Peach ice tea | V energy | Red bull \$9
Iced chocolate | mocha | long black \$11



SPARKLING

Pink Moscato, D'asti Tuscany, Italy	\$11 / \$45
Prosecco Calappiano Tuscany, Italy	\$12 / \$56
Janz Premium Cuvee NV, Tas	\$18 / \$90

CHAMPAGNE

Veuve Clicquot Brut NV France	\$145
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ROSE

Lez Arts Gris de Grenache IGP, Marrenon France	\$13 / \$58
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WHITES

Sauvignon Blanc Kono, Marlborough NZ	\$12 / \$53
Pinot Grigio Terra Filo, Sicily Italy	\$13 / \$55
Semillon Bonvilla, Hunter Valley	\$12 / \$53
Chardonnay Yeah, Western Australia	\$18 / \$79
Chablis Raoul Gahtherin Et Fils, France	\$28 / \$140
Riesling Tohu, Marlborough NZ	\$20 / \$91

REDS

Merlot/Cabernet Chateaux La Rose Bordeaux Rouge, France	\$13 / \$61
Cabernet Sauvignon Berrigan Mount Benson, SA	\$13 / \$61
Shiraz, Frisquee, SA	\$11 \$42
Pinot Noir Calappiano Veneto, Italy	\$11 \$44
Sangiovesi Sensi, Tuscany, Italy	\$11 \$44

BEER

Almaza Pilsner - Lebanon	\$12
Asahi Super Dry - Japan	\$12
Corona Extra Dry - Mexico	\$12
Heineken - Netherlands	\$12
Pure Blonde Ultra - Australia	\$12
+ Add a Mexican Hit	\$3

BOURBON

Jack Daniels	\$12
Maker's Mark	\$14
Jim Beam	\$12

SINGLE MALT

Glenfiddich 12Y	\$16
Glenfiddich 18Y	\$31
Macallan Double Cask 12Y	\$27

BLENDED

Canadian Club	\$12
Johnnie Walker Blue Label	\$55
Johnnie Walker Black Label	\$14
Chivas Regal 12Y	\$14
Fireball	\$12

COGNAC

Hennessy XO	\$62
Hennessy VSOP	\$17

ARAK

	GLS	100ml	200ml	300ml	700ml
Ksara	\$11	\$35	\$71	\$106	\$212
Fakra	\$11	\$35	\$71	\$106	\$212

VODKA

Smirnoff	\$12
Absolute	\$12
Belvedere	\$16
Grey Goose	\$15

TEQUILA

Jose Cuervo	\$12
Patron Silver	\$19

GIN

Tanqueray	\$10
Bombay Sapphire	\$11
Hendricks	\$14

LIQUEUR

Cointreau	\$14
Chambord	\$11
Bailey's	\$11
Choya	\$13

RUM

Bundaberg	\$10
Bacardi White	\$12

HOT

Premium Arabica Beans by Di Pacci & Belgium Chocolate

Flat white		Latte		Cappuccino		Long black		Hot chocolate	\$5.5 / \$6.5
Mocha		Chai Latte	\$6 / \$7	Short black	\$5	Macchiato		Piccolo	\$5
Affogato	\$9	Add Baileys	\$15						
Lebanese coffee (for two)	\$9	(for four)	\$18						
English breakfast		Earl grey		Green		Peppermint		Chamomile	\$6

@tarbooshlounge