

# BANQUETS

## SHARING OPTION ONE (Min2 People) 38 Per Person

Hummus, labne, baba ghanuj, fattoush, chicken wings, makanek, chips, samboussik, chicken skewers, lamb skewers & kafta skewers

## SHARING OPTION TWO (Min2 People) 48 Per Person

Hummus, labne, baba ghanuj, fattoush, chicken wings, makanek, chips, samboussik, chicken shish tawouk, shish kafta & chilli fish platter with rice & salad  
Complementary dessert

## SHARING OPTION THREE (Min2 People) 58 Per Person

Hummus, labne, baba ghanuj, fattoush, chicken wings, makanek, chips, samboussik, kibbeh nayeh, chicken shish tawouk, shish kafta & chilli fish platter with rice & salad  
Complementary dessert, sweets & coffee

All meals include a serving of Lebanese bread

# MAINS

<b>Lamb Platter</b>	25
3 skewers of lamb shish served with hummus, rice & salad	
<b>Kafta Platter</b>	24
3 skewers of kafta served with hummus & rice	
<b>Chicken Platter</b>	24
3 skewers of chicken shish tawouk served with toum & rice	
<b>Riviera Mixed Grill</b>	29
Lamb & chicken skewers, 2 kafta skewers & sausage served on a bed of rice with dip-garden salad & chips	
<b>Mixed Veggie Platter</b>	29
<b>Riz Ala Jaj (Mansaf)</b>	25
Chicken breast on a bed of rice pilaf, mince lamb, topped with roasted nuts served with yogurt & salad	
<b>2 Quails (4 Pieces)</b>	29.50
Served with rice, salad	
<b>Lamb Chops</b>	29
Served with rice, salad	
<b>Riviera Mashawi Grill</b>	43
3 Lamb skewers - 3 Chicken skewers - 3 kafta skewers - 3 chicken wings	
Any extra skewers	6
<b>Mansaf</b>	29

# SEAFOOD MAINS

<b>Samak Makli</b>	28.50
freshly fried silver whiting, served with salad & chips	
<b>Samke Harra (Chilli Fish)</b>	29
Grilled fish fillet with chilli tahini sauce, garlic, onion, coriander & fresh lemon topped with fried nuts	
<b>Fishermans Basket</b>	32.90
Flake - calamari - scallops - prawns - fries	

Home made Lebanese catering available, request in advance, minimum 4 People

# COLD MAZZAT (APPETISERS)

<b>Mixed Dips (V)</b>	<b>19</b>
Trio of dips, served with pita bread & herbed pita chips	
<b>Hummus</b>	<b>10.50</b>
Puree of chickpeas with tahini & lemon	
<b>Baba Ghannouj</b>	<b>10.50</b>
Char-smoked eggplant pureed & mixed with tahini, garlic & fresh lemon juice	
<b>Labneh BI Toum</b>	<b>9.50</b>
Homemade naturally thickened yogurt with garlic & herbs	
<b>Shanklish</b>	<b>12</b>
Homemade aged white cheese, tomato, onion, olive oil, parsley, capsicum	
<b>Warak Areesh</b>	<b>14</b>
Grape vine leaves filled with rice, tomato & parsley cooked in olive oil	
<b>Hummus &amp; Lamb</b>	<b>15</b>
Puree of chickpeas served with minced lamb	
<b>Kibbeh Nayeh</b>	<b>18.50</b>
Fresh raw minced meat with burghul & spices	
<b>Batata BI Kizabra</b>	<b>14</b>
Potatoes diced & cooked with coriander, garlic, chilli & spices	
<b>Mousaka - Batanjen</b>	<b>14</b>
Grilled eggplant topped with homemade salsa of chickpeas, spices, onion & tomato	
<b>Tabouli (V)</b>	<b>14</b>
Traditional Lebanese salad of finely chopped parsley, tomato & onion, mixed with fresh lemon juice & olive oil	
<b>Fattoush (V)</b>	<b>13</b>
Lettuce, tomato, cucumber, radish, onion, mint, capsicum, olive oil & topped with fried crispy pita bread	

## HOT MAZZAT (APPETISERS)

<b>Falafel (4 Pieces)(V)</b>	<b>10</b>
Bean croquettes chickpeas, garlic & sesame oil	
<b>Cheese Samboussik (3 Pieces)(V)</b>	<b>12.50</b>
Cheese rissole	
<b>Samboussik (3 Pieces)</b>	<b>12.50</b>
Lamb rissole with pine kernels	
<b>Fatayer (3 Pieces)(V)</b>	<b>12.50</b>
Baked spinach in pastry parcels	
<b>Halloumi</b>	<b>12</b>
Halloumi cheese, fried in a homemade batter	
<b>Kibbaybat (4 Pieces)</b>	<b>14</b>
Lamb & cracked wheat shell filled with seasoned minced lamb & pine kernels, deep fried	
<b>Makanek (4 Pieces)</b>	<b>10</b>
Seasoned miniature lamb sausages grilled & topped with fresh lemon juice	
<b>Sujuk</b>	<b>12</b>
Lebanese old style spicy sausage	
<b>Chicken Wings</b>	<b>13</b>
Marinated in lemon & garlic sauce	
<b>Sifeyha (4 Pieces)</b>	<b>14</b>
Spicy minced lamb covered over pita bread grilled & drizzled with butter served with laban	
<b>Kafta paties</b>	<b>12</b>
Grilled kafta paties drizzled with pomegranate sauce	
<b>Chips</b>	<b>8</b>
<b>Wedges</b>	<b>10.50</b>

# BEVERAGES

<b>Coffee</b>		<b>Small 4.50</b>
Cappuccino, café latte, flat white, long/short black, long/short macchiato, mocha, hot chocolate		<b>Large 5.50</b>
decaffeinated, soy chai, syrup flavours: caramel, vanilla, Irish cream, cinnamon, hazelnut		<b>Add 50c</b>
<b>Lebanese coffee - Rakwi</b>		<b>10</b>
<b>Tea</b>		<b>4.50</b>
English Breakfast, Green tea, Earl Grey, Chamomile, Peppermint		
<b>Iced coffee &amp; Iced Chocolate</b>		<b>7</b>
<b>Milkshakes</b>		<b>7</b>
chocolate, vanilla, caramel, banana, strawberry, lime & blue heaven		
<b>Fresh Juices</b>		<b>10</b>
orange, watermelon, mango nector, apple, grapefruit, carrot		
<b>Liver Cleanser</b>		<b>12</b>
Apple, carrot, celery & ginger		
<b>Vitamin C Fix</b>		<b>12</b>
Grapefruit, orange & watermelon		
<b>Tropicana</b>		<b>10</b>
Mixed season fruits		
<b>Smoothies</b>		<b>9.50</b>
Banana, strawberry, mango, tropical, mixed berry		
<b>Lebanese Mocktail</b>		<b>12</b>
<b>Small Fruit Platter</b>		<b>17</b>
<b>Large Fruit Platter</b>		<b>30</b>
<b>Ice-Cream</b>		<b>12</b>
<b>Soft Drinks by the Jug</b>	Coke, Diet Coke, Sprite, Fanta	<b>12</b>
<b>Soft Drinks by the Glass</b>	Coke, Diet Coke, Sprite, Fanta	<b>3.50</b>
<b>Cans</b>	Coke, Diet Coke, Coke Zero	<b>5</b>
<b>Bundaberg Range</b>	Lemon Lime Bitters, Passion, Grapefruit, Guava	<b>5</b>
<b>Juices from Natures Valley</b>	Apple, Orange, Pineapple	<b>5</b>
<b>Sparkling Water from Nu Pure</b>		<b>5</b>
<b>Lipton Teas</b>	Peach, Lemon, Rasp, Green Tea	<b>5</b>
<b>Energy Drinks</b>	V Cans, Red Bull	<b>7</b>

# DESSERTS

<b>Baklava</b>		<b>3.50 Piece</b>
<b>Turkish Delight</b>		<b>2.50 Piece</b>
<b>Cake of the Day</b>		<b>10.80</b>
Mixed berry cheese cake - Mars bar chocolate cake - Mousse chocolate cake - Coconut chocolate cake		

# SHISHA

Lemon Mint - Orange Mint - Water Melon Mint		<b>35</b>
Apple, Grape, Mint, Apple Mint, Grape Mint,...	Ask your waiter for other flavours	