



# Torwood Lounge Function Centre is Hosting Friday Nights

Authentic Lebanese Banquet

Full menu also available

Live Belly Dancing Show

*Opening Night 26th April*

6:30 pm till late

Discounts for group bookings

PH: 9529 6251

[info@torwoodlounge.com.au](mailto:info@torwoodlounge.com.au)

[www.torwoodlounge.com.au](http://www.torwoodlounge.com.au)

Fully Licensed, Strictly No BYO

247 Rocky Pt. Rd Sans Souci 2219



## Torwood Lounge Function Centre

### *“Authentic Lebanese Banquet” - \$39.00 per guest (Minimum 4 guests)*

#### *Homous Dip*

A puree of chick peas blended with tahina and lemon juice

#### *Baba Ganouje Dip*

Smokey char grilled eggplant blended with tahina and lemon juice

#### *Labne Dip*

Fresh home-made yoghurt served with olive oil

#### *Condiments*

Black kalamatta olives, pickled gherkins and pickled turnips

#### *Tabouli Salad*

Chopped Parsley, diced tomato, shallot, crushed wheat tossed with lemon juice and extra virgin olive oil

#### *Falafel*

Shallow fried mixed bean croquettes infused with fresh coriander, served with tahina sauce

#### *Battata*

Roast garlic potatoes sprinkled with mixed herbs, lightly drizzled with Olive Oil & fresh lemon juice

#### *Sambousek*

Homemade pastry parcels filled with mixed cheeses (fetta, ricotta and mozzarella) and dry mint, shallow fried

#### *Kjibbi*

Handmade lamb mince and wheat, torpedo croquette, filled with minced meat, onion, pine nuts and middle Eastern spices, shallow fried

#### *Mashewi (Mixed grill)*

Char grilled Chicken fillet marinated with garlic, freshly squeezed lemon and olive oil. Served with traditional whipped garlic paste

Lahem Mishwee – Cubed lamb marinated in a lemon & garlic sauce sprinkled with sumac seasoning

Kafta Kebabs – Minced lamb with onion and parsley, mixed with Middle Eastern spices

***Crispy and fresh Lebanese bread served complimentary***

***Full Menu: (Unlimited fresh and crispy Lebanese Bread with any selection from the menu)***

***DIPS:***

***Zaatar Dip***

Dried Oregano & toasted Sesame seeds, blended with extra virgin olive oil \$8.00

***Homous Dip***

A puree of chick peas blended with tahina and lemon juice \$8.00

***Baba Ganouje Dip***

Smokey char grilled eggplant blended with tahina and lemon juice \$8.00

***Labne Dip***

Fresh home-made yoghurt served with olive oil \$8.00

***Garlic Aioli***

Traditional blend of garlic with oil and lemon \$6.00

***Trio of Dips***

Humous, Baba Ganouje, and Labne dips, served with Kalamata Olives,  
pickled turnips and crispy Lebanese bread \$12.00

***Humous Dip with Hashwee***

A puree of chick peas blended with tahina and lemon juice, topped with pan grilled  
lamb mince, spices, diced onion, toasted pine nuts, drizzled with Olive Oil \$15.00

***Garlic Bread***

Lebanese bread spread with garlic aioli, toasted (bowl serving) \$5.00

***SALADS:***

***Fattoush Salad***, tomato, cucumber, radish, shallots, fresh mint, parsley and  
crispy pieces of Lebanese bread dressed with sumac, garlic & extra virgin olive oil \$12.00

***Tabouli Salad***, Chopped Parsley, diced tomato, shallots, crushed wheat tossed with  
lemon juice and extra virgin olive oil \$12.00

***Tomato salad***

Vine ripened tomato, diced Spanish onion fresh parsley tossed with  
olive oil and lemon juice. \$12.00

### ***ENTREE:***

#### ***Battata***

Crispy Hot potato fries \$6.00

Roast garlic potatoes sprinkled with mixed herbs, lightly drizzled with Olive Oil & fresh lemon juice \$8.00

#### ***Kibbeh***

Handmade lamb mince and wheat, torpedo croquette, filled with minced meat, onion, pine nuts and middle Eastern spices, shallow fried x 4 \$10.00

#### ***Sambousek***

Homemade pastry parcels filled with mixed cheeses (fetta, ricotta and mozzarella) and dry mint, shallow fried x 4 \$10.00

Lahem - Homemade pastry parcels filled with minced meat, onions and pine nuts x 4 \$10.00

#### ***Falafel***

Shallow fried mixed bean croquettes infused with fresh coriander, served with pickled turnips, gherkins and tahina sauce x 4, \$8.00

#### ***Mixed entree plate***

Kibbeh torpedo croquettes x 2, Cheese Sambousek x 2, Meat Sambousek x 2 \$12.00

### ***MAINS:***

#### ***Lahem Mishwee***

Lamb *Shawarma* cubed, marinated in extra virgin olive oil, black pepper, nutmeg, mixed herbs, X 4 \$16.00

#### ***Lemon Garlic Chicken***

BBQ chicken fillet marinated in a lemon & garlic sauce sprinkled with sumac seasoning x 2 \$14.00

#### ***Kafta***

Skewered minced lamb with mixed herbs, parsley, spices, onion x 4 \$14.00

### *Mixed Plate*

Chicken x 2, Luhem Mishwee x 2, Kafta x 2 served with garlic sauce \$22.00

### *Mixed vegetarian plate*

Falafel, Roast garlic potatoes, Tabouli Salad, Baba Ganouje Dip, Homous Dip, Labne Dip, cheese sambousek \$20.00

### *Ma-aneh*

Lebanese lamb sausages cooked in onion, capsicum, mixed spices & lemon x 6 \$12.00

### *Spinach triangle parcels*

Sautéed spinach, onion and diced tomato wrapped in a fine pastry x 3 \$12.00

### *Crepe hendbi & shanklishi*

Endive lettuce and onion Sautéed with aged and dried Yoghurt cheese (shanklishi) wrapped in a French crepe served warm with sour cream x 2 \$18.00

### *Crepe Zaatar and cheese*

Ground oregano and toasted sesame seeds mixed with olive oil (Zaatar) spread over a French crepe topped with trio of Fetta, Haloumi and mozzarella cheeses pan fried x 2 \$15.00

### *KIDS MENU:*

Golden chicken nuggets served with lightly salted golden potato chips \$9.00

Your choice of either chicken fillet marinated in garlic and lemon, OR

2 x Kafta skewers, served with lightly salted golden potato chips \$10.00

**Mini mixed Plate:** 1 x Homemade pastry parcel filled with mixed cheeses and dry mint, 1 x Lahem - Homemade pastry parcel filled with minced meat, onions and pine nuts, 1 x Kibbeh torpedo croquette, served with lightly salted golden potato chips \$12.00



*DESSERT:*

*Baklava*

Rich, sweet layers of filo pastry filled with chopped nuts and sweetened with syrup x 1 \$3.00

*With Lebanese coffee (shafee cup) -* \$5.00

*Crepe Ashtar*

Sweet Lebanese cream filling enveloped in a Crepe splashed with rose flavoured sugar syrup and crushed pistachio nuts \$10.00

*Crepe choc banana*

Vanilla Crepe, loaded with choc hazelnut spread and sliced bananas served warm with vanilla bean ice cream \$12.00

*Lebanese coffee (per shafee cup)* \$3.00

*Tea* \$3.00

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