



Royal Feast

Designed as a shared menu and incorporates a broad range of dishes from our a la carte menu

Dishes may vary slightly according to seasonal availability

Dips

Hummus, Babaghanouj, Taramasalata, Fresh & Crisp Lebanese Bread

Mezzes

Rocket, Walnut, Quinoa Tabouli Salad
Fried Cauliflower, Eggplant Jam, Pinenuts, Yoghurt Tahini Sauce
BBQ Garlic & Harissa Marinated Octopus, Skorthalia
Cumin Battered Soft Shelled Crab, Date & Lime Dressing
Spicy Lamb & Pinenut Boreks, Yoghurt Mint Sauce

Shish Kebabs

Lemon Baharat Chicken, Mixed Nut Pilaf, Caraway Capsicum Crème Fraîche, Parsley Pesto Sauce
Lamb Kafta, Garlic Crushed Potatoes, Kalamata Olives Chackchouka, Hummus Sauce

Tagines

Served with Carrot Steamed Couscous, Rice Pilaf
Beef Cheeks, Borlotti Beans, Caramelised Onions
The Kazbah Casablanca Royale, 12 hours Braised Lamb Shoulder, Roast Vegetables, Sultana Jam

Specialties

Fish of the Day, Tomato Couscous, Baby Spinach, Harissa Yoghurt
Roast Duck, Falafel, Honey Baked Quince, Sweet Potato Chips

Sides

Fattoush Salad | Hand Cut Chips

Desserts

Kazbah Bomb, Turkish Delight Ice Cream, Blueberries & Kurrant Vodka
Mixed Dessert Plate

\$55 per person

Please contact our restaurant manager's on 02 9555 7067 or email kazbah@kazbah.com.au to discuss menu choices or any dietary requirements you may have.

This menu is available for groups of 8 or more guests and is compulsory for groups of 10 or more guests.
\$3.50 per person service charge applies to all groups of ten or more guests.