



Lunch 11:30am - 3pm

Breads, Dips & Olives

Fresh or Crispy Lebanese Bread	2.5
Char-Grilled Turkish Bread	3.5
Mixed Bread Basket	5
Dips & Bread - Hummus, Babaghanouj, Taramasalata, Tzatziki, Carrot	7/14
Chermoula Marinated Olives	8

Mezzes

Grilled Haloumi Cheese	12
Tabouli - Rocket, Walnut, Quinoa Salad	12
Dukkah Falafel Fritters, Pickles, Almond Taratour	12
Fried Cauliflower, Eggplant Jam, Pinenuts, Yoghurt Tahini Sauce	13
BBQ Garlic & Harissa Marinated Octopus, Skorthalia	14
Ras El Hanout Spiced School Prawns, Chermoula Taratour	15
Cumin Battered Soft Shelled Crab, Date & Lime Dressing	15
Char-Grilled Quail, Pomegranate Sauce	5.5 ea
Merguez, Ma'aneek, Sucuk, Chorizo Sausages	15
Spicy Lamb & Pinenut Borek, Tzatziki	4 ea
Kazbah's Mezze Plate (minimum 2 persons)	17pp

Tagines Served with Carrot Steamed Couscous

Seven Vegetable Casablanca	21
Chicken, Chermoula, Lima Beans, Potatoes, Green Olives	23
Lamb Shank, Prunes, Carrots, Kidney Beans	23

Shish Kebabs Served on Pita Bread with Condiments, Pickles, Chips

Lemon Baharat Chicken	24
Lamb Kafta	23
Harissa Marmalade Beef	25

Specialties

Mougrabieh of Roast Vegetables, Creamed Feta, Olive Tapenade	22
Fish of the Day, Tomato Couscous, Baby Spinach, Harissa Yoghurt	25
Harissa King Prawns, Squid Ink Linguine, Feta, Chakchouka, Baby Spinach	25
The Camel Burger - Grilled Eggplant, Rocket, Tzatziki, Haloumi, Chips	22
The Kazbah Club - Harissa Chicken, Avocado, Basturma, Kasseri Cheese, Egg, Lettuce, Tomato, Chips	22
Char-Grilled Grain Fed Scotch Fillet, Asparagus, Moroccan Butter, Chips	26

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Salads

Char-Grilled Marinated Octopus , Greek & Bread Salad	23
Kataifi King Prawns, Crushed Potatoes, Roast Capsicum, Rocket, Lima Beans, Muhamara Dressing	23
Char-Grilled Chicken, Fattoush Salad, Crisp Haloumi	22
Warm Lamb Salad, Grilled Vegetables, Chickpeas, Sultanas, Baby Spinach, Couscous, Yoghurt	24

Sides

Greek Salad	8
Fattoush Salad	8
Rocket & Grilled Haloumi	8
Hand Cut Chips, Kazbah Seasoning	8



Dinner 5:30pm - 10pm

Breads, Dips & Olives

Fresh Or Crispy Lebanese Bread	3
Char-Grilled Turkish Bread	4
Za'atar Pita Bread	5
Mixed Bread Basket	6
Dips & Bread - Hummus, Babaghanouj, Taramasalata, Tzatziki, Carrot	8/16
Chermoula Marinated Olives	8
Feta & Fennel Seeds Stuffed Crumbed Olives	9

Mezzes

Char-Grilled Corn, Ras El Hanout Butter, Grated Haloumi	4 ea
Grilled Haloumi Cheese	15
Tabouli - Rocket, Walnut, Quinoa Salad	15
Dukkah Falafel Fritters, Pickles, Almond Taratour	15
Fried Cauliflower, Eggplant Jam, Pinenuts, Yoghurt Tahini Sauce	15
Sumac Crumbed Three Cheese Zucchini Flower	5 ea
Kataifi Wrapped Prawn, Muhamara Sauce	6 ea
Chorizo & Haloumi Stuffed Calamari, Chakchouka Sauce	18
BBQ Garlic & Harissa Marinated Octopus, Skorthalia	17
Ras El Hanout Spiced School Prawns, Chermoula Taratour	18
Cumin Battered Soft Shelled Crab, Date & Lime Dressing	18
Arak Cured Kingfish, Shallots, Preserved Lemon, Avocado, Pomegranate on Pita Crisps	18
Char-Grilled Quail, Pomegranate Sauce	6 ea
Lemon & Garlic Pan-Fried Chicken Livers	15
Shredded Lamb, Pistachio Sauce, Pita Crisps	17
Spicy Lamb & Pinenut Borek, Tzatziki	5 ea
Shadows of Blue Cheese Stuffed Madjool Date Wrapped with Basturma	4 ea
Kazbah's Mezze Plate (minimum 2 persons)	21pp

Tagines Served with a choice of Carrot Steamed Couscous or Rice Pilaf

Seven Vegetable Casablanca	31
Chicken, Chermoula, Lima Beans, Potatoes, Green Olives	32
Lamb Shank, Prunes, Carrots, Kidney Beans	32
Beef Cheeks, Borlotti Beans, Caramelised Onions	34
Goat, Black Olives, Pumpkin, Saffron Yoghurt Sauce, Pinenuts & Almond Burnt Butter	34
The Kazbah Casablanca Royale for Two - 12 hours Braised Lamb Shoulder, Roast Vegetables, Sultana Jam	68

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Shish Kebabs

Lemon Baharat Chicken, Mixed Nut Pilaf, Caraway Capsicum Crème Fraîche, Parsley Pesto Sauce	34
Lamb Kafta, Garlic Crushed Potatoes, Kalamata Olives Chackchouka, Hummus Sauce	35
Harissa Marmalade Beef, Sticky Pearl Couscous, Moroccan Eggplant, Tahini Sauce, Red Wine Onion Marmalade	36
Camel Kafta, Brown Lentil Moujadara, Tunisian Style Ratatouille, Date Sauce, Crispy Fried Onions	35
Ras El Hanout Prawns, Tomato Broad Bean Pilaf, Pistachio Samke Hara, Harissa Yoghurt Sauce, Preserved Lemon	36
Za'atar Pork Belly & Scallops, Sweet Potato Mash, Apple Cranberry Compote, Spinach Sauce	35

Specialties

Mougrabieh of Roast Vegetables, Creamed Feta, Olive Tapenade	32
Fish of the Day, Tomato Couscous, Baby Spinach, Harissa Yoghurt	36
Whole Baked Baby Snapper, Pistachio Samke Hara Sauce	38
Roast Duck, Falafel, Honey Baked Quince, Sweet Potato Chips	36
Char-Grilled Grain Fed Scotch Fillet, Asparagus, Moroccan Butter, Chips	36

Sides

Greek Salad	10
Fattoush Salad	10
Rocket & Grilled Haloumi	10
Hand Cut Chips, Kazbah Seasoning	10
Duck Fat Pan-Fried Garlic Crushed Potatoes	10
Green Beans in Tomato Sauce, Feta	10