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TAHINI CATERING 2018

YALLA! YALLA!

Tahini Lebanese Diner is now offering quality corporate catering to Melbourne's CBD! We can cater for all corporate events from a breakfast meeting or working lunch to evening canapes and banquets. We will work with you, to ensure your catered event is a success by responding with a high level of friendly and professional service. Offering you a menu which includes an amazing range of tasty Lebanese food to satisfy any dietary requirements and can also recommend the ideal products for your event. Our executive chef will be in contact with you throughout the process for maximum peace of mind and the confidence that you have the perfect catering for your event. Sahten!

Hours available
 Monday - Tuesday 7am - 3pm
 Wednesday - Friday 7am - 8pm
 After hours/weekends avail. on request
 (Minimum spend on weekend \$1000)

How to order
 Orders can be made via phone or email:
T: (03) 9939 9119
E: catering@tahinilebanesediner.com.au
 For orders over \$400, 36 hrs notice is required

Delivery
 Free delivery within Melbourne CBD.

Minimum
 Minimum order \$300. For smaller orders we recommend one of our food delivery providers Uber Eats or Deliveroo, or pick up.

Dietary requirements
 We can accommodate any dietary requirements upon request.

Please note
 If there are any special requests please don't hesitate to ask.

Find us
Tahini
 518 Little Bourke Street
 Melbourne VIC

Tahini Collins Square
 Shop 37a, Tower 4
 Retail Precinct Square
 727 Collins Street
 Docklands VIC

V = VEGETARIAN VG = VEGAN GF = GLUTEN FREE N = CONTAINS NUTS

WRAPS + SANDWICHES

FALAFEL V

House made falafel, lettuce, parsley, tomato, radish, mint, pickles & tahini

SHISH TAWOUK

Tender chicken fillet, marinated in lemon juice, tomato, olive oil & aromatic spices, garlic toum, pickles, lettuce & tomato

LAHMEH

Lamb fillet marinated with olive oil, lemon, paprika & 7 spice filled with hummus, pickles, parsley, onion & sumac

KAFTA

Spiced minced lamb, parsley, onions and capsicum, with hummus, pickles parsley, onion & sumac

HALLOUMI V

Grilled halloumi, cherry tomato, cucumber, mint, basil pesto & olive oil

LAMB SHAWARMA

Slow cooked lamb shoulder spiced, with pickles, parsley, red onion, tahini & pomegranate molasses

CHICKEN SHAWARMA

Slow cooked chicken thigh spiced, with pickles, lettuce, tomato, toum & pomegranate molasses

CHOOSE A BREAD OPTION:

All prices per item, minimum quantity 10

Wrap	\$9.5
Ciabatta Rolls	\$9.5
Sandwiches	\$9
Gluten Free Wrap / Sandwich	\$10.5
Mini Roll	\$6

WRAP + SANDWICH PACKAGES

WRAP PLATTER

Selection of wraps cut into bite size pieces

SMALL	\$60 (5-8 people)
LARGE	\$110 (10-12 people)

SANDWICH PLATTER GF OPTION + \$10

Selection of sandwiches cut into bite size pieces

SMALL	\$60 (5-8 people)
LARGE	\$110 (10-12 people)

MIXED PLATTER GF OPTION + \$10

Selection of wraps and sandwiches cut into bite size pieces

SMALL	\$60 (5-8 people)
LARGE	\$110 (10-12 people)



DIPS GF OPTION + \$1

All our dips include a serve of lebanese bread

DIP PACKAGE

DIP PLATTER V VG / GF OPTION + \$5 \$70 (serves 10)

Selection of dips, pickles, seasonal vegetable sticks & lebanese bread

TRADITIONAL HUMMUS VG GF \$7
Chickpeas, tahini, garlic & lemon

HUMMUS FIG AND WALNUT VG GF N \$8
Hummus with dried figs, toasted walnuts & pomegranate

BEIRUT LABNEH V GF \$7
Traditional labneh, red capsicum, cucumber, mint & olive oil

BABA GHANOUJ VG GF \$8
Chargrilled eggplant, tahini & lemon



SALADS

INDIVIDUAL \$12 (24oz, serves 1)
SHARE SALAD \$70 (serves 10)

TABOULEH VG

Finely chopped parsley, mint, onion, tomato, olive oil, lemon juice & burghul

FATTOUSH VG / GF OPTION + \$2

Cherry tomato, lebanese cucumber, capsicum, fresh mint, parsley, radish, spring onions, red onions, crispy bread, sumac. Served with pomegranate dressing

PICKLED CAULIFLOWER SALAD VG GF

Chargrilled baba ghanouj, green lentils, parsley, currants & pomegranate

CALAMARI SALAD GF

Za'atar spiced calamari, with winter greens, fennel & aioli

CHICKEN SALAD

Shish tawouk, freekeh, pomegranate, cucumber tomato & herb

FINGER FOOD + INDIVIDUAL PIECES

Minimum quantity 10 pieces per item

FALAFEL VG GF \$2.5
 Chickpeas, onion, kozbara, garlic & lebanese spices, served with tahini sauce

WARAK AREESH VG GF \$2
 Vine leaves filled with basmati, parsley, tomato, onion, lemon & olive oil

KIBBEH N \$4.5
 Minced beef & bulgur shell filled with lamb, onion & lebanese spices

RAKAKAT JIBNEH V \$2.5
 Mozzarella, feta & cheddar cheese with thyme wrapped pastry cigars

JAWANEH GF \$3
 Lebanese chicken wings with lemon, garlic & allspice

SHISH TAWOUK GF \$6
 Marinated chicken breast skewer with garlic, lemon & za'atar. Served with toum dip

LAHMEH GF \$8
 Lamb fillet skewer with middle eastern spices. Served with hummus dip

KAFTA GF \$6
 Minced lamb skewer with parsley, onion & spices. Served with hummus dip

HALLOUMI GF \$7
 Halloumi cheese skewer with vegetables. Served with baba ghanouj dip & lemon

SOUFRA

Traditional lebanese feast

SOUFRA - MEAT GF OPTION + \$1

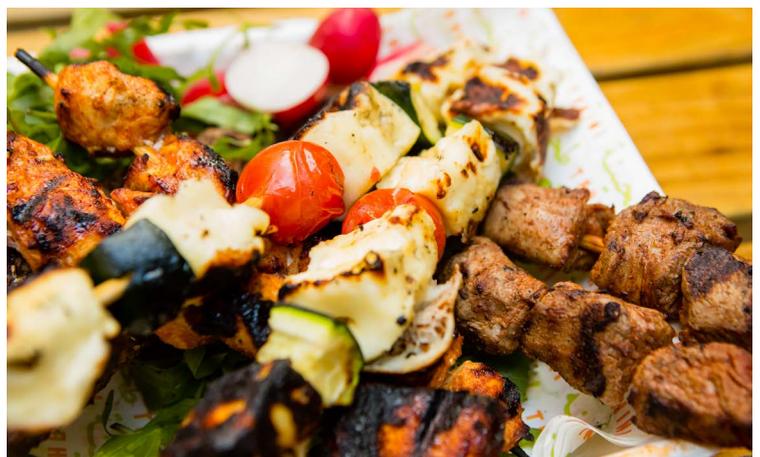
\$20 per person (10 guest minimum)

A mixed grill of lahme, shish tawouk, halloumi and kafta skewers. Served with tabouleh and fattoush salad, hummus, baba ghanouj and Beirut labneh dips, falafel pieces & lebanese bread

SOUFRA - VEGETARIAN V / GF OPTION + \$1

\$18 per person (10 guest minimum)

Halloumi and vegetable skewers. Served with tabouleh salad, hummus, baba ghanouj and Beirut labneh, falafel pieces, warak areesh & lebanese bread





HELWAYAT - SOMETHING SWEET

Minimum quantity 10 pieces per item

TRADITIONAL LEBANESE SWEETS \$3

DIAMOND CASHEW BAKLAVA V N
Filo pastry, syrup with cashew

DIAMOND WALNUT BAKLAVA V N
Filo pastry, syrup with walnut

NAMOURA PISTACHIO V N
Semolina, coconut, syrup & pistachio

NAMOURA ALMOND V N
Semolina, coconut and syrup & almond

TURKISH DELIGHT V

HELWAYAT PACKAGES

SEASONAL FRUIT PLATTER GF V N \$60 (serves 10)
Selection of seasonal fruit, honey labneh & pistachio

CHEESE PLATTER V \$50 (serves 10)
Selection of cheeses, crackers & fig chutney

LEBANESE SWEET PLATTER V N \$30 (serves 10)
Mix of lebanese sweets

BEVERAGES

WATER

Mt Franklin Still Water 600ml \$4
Mt Franklin Sparkling Water 450ml \$4
Zico Coconut Water 330ml \$4

SOFT DRINK

375ml can \$3
1.25ltr bottle \$6

Coke / Diet Coke / Coke Zero / Sprite / Fanta

JUICES

AYOMD COLD PRESSED JUICES \$6.5

Raw farm fresh produce that are gently pressed to protect their essential enzymes, nutrients and minerals. Made fresh daily with no preservatives. Fruit to bottle, nothing else, nothing in between.

+ **GINGER SPICE** 250ml
Orange, carrot lemon, ginger & tumeric

+ **DOWN TO EARTH** 250ml
Apple, spinach, beetroot, lemon & parsley

+ **GREEN GLOW** 250ml
Apple, spinach, celery, cucumber & kale

MILLAS ORGANIC JUICES

+ **ORANGE JUICE** 375ml \$4.50

+ **ORANGE JUICE** 2ltr \$8

+ **APPLE JUICE** 600ml \$4.50

+ **APPLE JUICE** 2ltr \$8