



# TAHINI

## 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

<b>SMALL</b>	<b>\$60</b> (5-8 people)
<b>LARGE</b>	<b>\$110</b> (10-12 people)

### SANDWICH PLATTER GF OPTION + \$10

Selection of sandwiches cut into bite size pieces

<b>SMALL</b>	<b>\$60</b> (5-8 people)
<b>LARGE</b>	<b>\$110</b> (10-12 people)

### MIXED PLATTER GF OPTION + \$10

Selection of wraps and sandwiches cut into bite size pieces

<b>SMALL</b>	<b>\$60</b> (5-8 people)
<b>LARGE</b>	<b>\$110</b> (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**

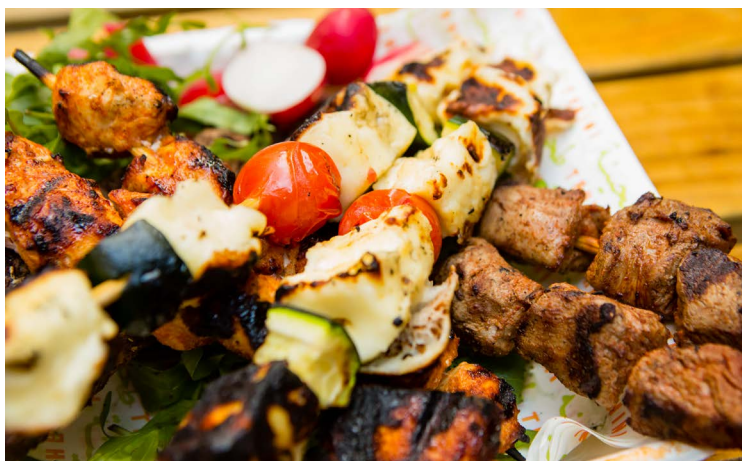
\$20 per person (10 guest minimum)

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

#### AYOMO 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