



5 TIME AWARD WINNING RESTAURANT



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

**Please inform management of any dietary requirements &/or dietary restrictions**

A 10% surcharge applies on public holidays

Cakeage at \$1.5 pp

Alcohol served w/ food only

**Strictly no split bills**

@itzabargrill



#itzagram

Your health and safety is our no.1 priority.  
**OUR MENUS ARE DISPOSED AFTER EVERY USE**

## BANQUETS

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### STARTERS

39 per person

minimum 2 people

**Mezza** | fresh Lebanese bread, fried Lebanese bread, pickled cucumbers, pickled turnips, olives, homous dip, labni dip, baba ganouj dip, tabouli salad, potato, coriander, falafel

**Mains** | shish tawook, lamb & kafta skewers served w/ garlic dip

### VEGETARIAN

55 per person

minimum 4 people

**Mezza** | fresh Lebanese bread, fried Lebanese bread, pickled cucumbers, pickled turnips, olives, homous dip, labni dip, baba ganouj dip, muhamara dip, tabouli salad, fatouch salad, potato coriander, falafel, cauliflower, ricotta & feta sambousik, vine leaves

**Mains** | mjadra (rice & lentil risotto), bamyi (okra stew), mousaka (eggplant & vegetable casserole), vermicelli rice

**Dessert** | Middle Eastern sweets & Arabic coffee

**Drinks** | still water & sparkling water

### TRADITIONAL

49 per person

minimum 2 people

**Mezza** | fresh Lebanese bread, fried Lebanese bread, pickled cucumbers, pickled turnips, olives, homous dip, labni dip, baba ganouj dip, muhamara dip, tabouli salad, fatouch salad, potato coriander, falafel, cauliflower, ricotta & feta sambousik, meat sambousik, kabkoub

**Mains** | shish tawook, lamb & kafta skewers served w/ garlic dip

**Dessert** | Middle Eastern sweets & Arabic coffee

**Drinks** | still water & sparkling water

### PREMIUM

59 per person

minimum 4 people

**Mezza** | fresh Lebanese bread, fried Lebanese bread, homous dip, labni dip, baba ganouj dip, muhamara dip, tabouli salad, fatouch salad, potato coriander, falafel, cauliflower, kibbi nayee, salt & pepper calamari, chicken shawarma, lamb shawarma

**Mains** | shish tawook, lamb & kafta skewers served w/ garlic dip

**Dessert** | Middle Eastern sweets & Arabic coffee

**Drinks** | still water & sparkling water

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The banquets will be charged per person according to the number of guests on the table.  
One banquet type per reservation. Kids aged 5 -12 years sharing in the banquets will be charged at half price.

## BREADS

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<b>Garlic Bread</b>   fresh garlic & olive oil <b>VT   VG   DF</b>	<b>6.9</b>
<b>Zaatar Bruschetta</b>   tomato, onion, oregano & olive oil <b>VT   VG   DF</b>	<b>9.9</b>

## STARTERS

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<b>Potato Chips</b>   served w/ aioli <b>VT</b>	<b>10.9</b>
<b>Creamy Corn &amp; Lentil Soup</b>   served w/ Lebanese bread <b>VT</b>	<b>12.9</b>
<b>Crunchy Itza Wings</b>   (6) fried & served w/ sweet chilli sauce	<b>13.9</b>
<b>Grilled Haloumi</b>   grilled & served w/ tomatoes <b>VT   GF</b>	<b>17.9</b>
<b>Salt &amp; Pepper Calamari</b>   seasoned & served w/ aioli <b>DF</b>	<b>22.9</b>
<b>Sizzling Octopus</b>   marinated in garlic & lemon & served on a sizzling hot plate <b>GF   DF</b>	<b>26.9</b>
<b>Sizzling Prawns</b>   marinated in garlic & chilli & served on a sizzling hot plate <b>GF   DF</b>	<b>26.9</b>
<b>Chef's Sampler</b>   a selection of ricotta & feta sambousik, kabkoub & vine leaves	<b>19.9</b>

## MEZZA

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<b>Homous</b>   a puree of chickpeas & tahini dip <b>VT   VG   GF   DF</b>	<b>10.9</b>
<b>Labni</b>   a homemade savoury yoghurt dip <b>VT   GF</b>	<b>10.9</b>
<b>Baba Ganouj</b>   smoked eggplant & tahini dip <b>VT   GF</b>	<b>12.9</b>
<b>Homous &amp; Lamb</b>   a puree of chickpeas & tahini topped w/ minced meat <b>GF   DF</b>	<b>15.9</b>
<b>Potato Coriander</b>   mixed w/ olive oil, garlic & fresh coriander <b>VT   VG   GF   DF</b>	<b>14.9</b>
<b>Vine Leaves</b>   stuffed w/ rice, tomato & parsley <b>VT   VG   DF</b>	<b>14.9</b>
<b>Garlic</b>   pureed garlic & olive oil <b>VT   VG   GF   DF</b>	<b>5.9</b>
<b>Muhamara Dip</b>   a walnut & red capsicum dip w/ a touch of chilli <b>VT   VG   GF   DF</b>	<b>13.9</b>
<b>Kabbis &amp; Fetta</b>   pickled cucumbers, turnips, green olives & fetta cheese <b>VT   GF</b>	<b>9.9</b>
<b>Samke Harrah</b>   grilled barramundi topped w/ a chilli tahini sauce <b>GF   DF</b>	<b>15.9</b>
<b>Falafel</b>   (6) chickpea, parsley & onion patties served w/ tahini <b>VT   VG   GF   DF</b>	<b>14.9</b>
<b>Ricotta &amp; Fetta Sambousik</b>   (5) lightly fried pastry parcels <b>VT</b>	<b>14.9</b>
<b>Lamb Sambousik</b>   (5) lightly fried pastry parcels <b>DF</b>	<b>14.9</b>
<b>Kabkoub</b>   (5) fried lamb shells filled w/ lamb & onion <b>DF</b>	<b>16.9</b>
<b>Cauliflower</b>   lightly fried & served w/ tahini <b>VT   VG   GF   DF</b>	<b>13.9</b>
<b>Chicken Shawarma</b>   marinated chicken strips served w/ aioli	<b>16.9   25.9</b>
<b>Lamb Shawarma</b>   marinated lamb strips served w/ tahini	<b>18.9   28.9</b>
<b>Kibbi Nayee</b>   raw tender lamb, finely hand blended & mixed w/ crushed wheat, herbs, onion, mint & chilli olive oil <b>DF</b>	<b>25.9</b>

## MAIN DISHES

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<b>Mixed Grill</b>   (3) shish tawook, lamb & kafta skewers served w/ chips, homous, baba ganouj, garlic dip w/ tabouli or fatouch	<b>30.9</b>
<b>Shish Tawook</b>   (3) chicken breast skewers served w/ chips, homous, baba ganouj, garlic dip w/ tabouli or fatouch	<b>29.9</b>
<b>Lamb Skewers</b>   (3) lamb skewers served w/ chips, homous, baba ganouj, garlic dip w/ tabouli or fatouch	<b>31.9</b>
<b>Kafta Skewers</b>   (3) spicy mince lamb skewers served w/ chips, homous, baba ganouj, garlic dip w/ tabouli or fatouch	<b>29.9</b>
<b>Shawarma Platter</b>   your choice of chicken or lamb fillets w/ chips, homous, baba ganouj, garlic dip w/ tabouli or fatouch	<b>chicken 29.9</b> <b>lamb 31.9</b>
<b>Samke Harrah Platter</b>   grilled barramundi topped w/ a seasoned tahini sauce, served w/ chips & w/ tabouli or fatouch	<b>33.9</b>
<b>Vegetarian Platter</b>   homous, baba ganouj, labni, eggplant, cauliflower, falafel, vine leaves, potato corriander & pickles w/ tabouli or fatouch <b>VT</b>	<b>33.9</b>
<b>Rice &amp; Lentil Risotto (Mjadra)</b>   cooked in a caramelised onion reduction, served w/ a side of fatouch <b>VT   VG   DF</b>	<b>22.9</b>
<b>Okra Stew (Bamyi)</b>   an okra & tomato dish cooked w/ onion & garlic & served w/ a side of vermicelli rice <b>VT   VG   DF</b>	<b>24.9</b>
<b>Eggplant Casserole (Mousaka)</b>   a Middle Eastern casserole served w/ eggplant, zuchinni & capsicum in a tomato & garlic sauce, w/ a side of vermicelli rice <b>VT   VG   DF</b>	<b>24.9</b>
<b>Scotch Fillet</b>   char-grilled & served on a bed of potato corriander & salad w/ your choice of mushroom or pepper sauce	<b>35.9</b>
<b>Lamb Cutlets</b>   char-grilled & served on a bed of potato corriander & salad w/ your choice of mushroom or pepper sauce	<b>33.9</b>
<b>Seafood Trio</b>   barbequed king prawns, salt & pepper calamari & marinated octopus w/ potato chips & salad	<b>38.9</b>
<b>Chicken Schnitzel</b>   tender chicken breast crumbed & seasoned served w/ potato chips & salad w/ your choice of mushroom or pepper sauce	<b>29.9</b>

## SALADS

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<b>Mediterranean</b>   mixed leaves, onion, tomato, cucumber, fetta & olives in a balsamic dressing <b>VT</b>	<b>18.9</b>
<b>Tabouli</b>   parsley, tomato, shallots & mint mixed w/ fresh lemon & extra virgin olive oil <b>VT   VG   GF   DF</b>	<b>19.9</b>
<b>Fatouch</b>   tomato, cucumber, capsicum, radish, parsley, onion & mint, served w/ crispy bread in a balsamic dressing <b>VT   VG   DF</b>	<b>19.9</b>

## KIDS

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12 years & under | chips can be substituted for salad/veggies

<b>Chicken, Lamb or Kafta Skewer (1)</b> , served w/ chips & tabouli	<b>14.9</b>
<b>Chicken Nuggets &amp; Chips</b>	<b>11.9</b>
<b>Mini Schnitzel &amp; Chips</b>	<b>13.9</b>

## DESSERT

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<b>Chocolate Sambousik</b>   (5) crispy pastry cushions filled w/ Belgian chocolate	<b>12.9</b>
<b>Booza</b>   a Levantine delicacy, booza is a unique ice cream of a chewy & stretchy texture made with ashta & sahlab <b>Your choice of Syrian Pistachio or Turkish Mastic</b>	<b>11.9</b>
<b>Knafee Balls</b>   (3) milk-based pudding balls, stuffed w/ cheese & coated in corn flake crumbs, deep fried & served w/ice cream & sugar syrup	<b>13.9</b>
<b>Baklava</b>   a traditional dessert made from layers of filo pastry, filled with nuts & sweetened w/ a honey syrup	<b>3 pieces 6.9</b> <b>6 pieces 11.9</b>
<b>Petit Four</b>   short bread cookies filled w/ jam & topped w/ nuts	<b>3 pieces 4.9</b> <b>6 pieces 8.9</b>
<b>Chocolate Lava</b>   served warm w/ vanilla bean ice cream	<b>12.9</b>
<b>Belgian Chocolate Waffles</b>   served warm, topped w/ strawberries, crushed oreos, banana, chocolate & vanilla bean ice cream	<b>1 waffle 12.9</b> <b>2 waffles 16.9</b>
<b>Gelato</b>   cookies & cream, bubblegum or vanilla bean	<b>1 scoop 4.9</b> <b>2 scoops 6.9</b> <b>3 scoops 9.9</b>
<b>Add Belgian chocolate to your favourite dessert</b>	<b>2.9</b>