



6 TIME AWARD WINNING RESTAURANT



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

[@itzamezzabargrill](https://www.instagram.com/itzamezzabargrill)



[#itzagram](https://www.instagram.com/itzagram)

BANQUETS

STARTERS

minimum 2 people

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

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

45 per person

VEGETARIAN

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), mousaka (eggplant & vegetable casserole), vermicelli rice

Dessert | Middle Eastern sweets & Arabic coffee

Drinks | still water & sparkling water

59 per person

TRADITIONAL

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, meat sambousik, kabkoub

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

Dessert | Middle Eastern sweets & Arabic coffee

Drinks | still water & sparkling water

55 per person

PREMIUM

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, kibbi nayee, ricotta & feta sambousik, meat sambousik, kabkoub 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

65 per person

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

Garlic Bread fresh garlic & olive oil VT VG DF	7.9
Zaatar Bruschetta tomato, onion, oregano & olive oil VT VG DF	10.9

STARTERS

Potato Chips served w/ aioli VT	10.9
Crunchy Itza Wings (6) fried & served w/ sweet chilli sauce	15.9
Grilled Haloumi grilled & served w/ tomatoes VT GF	17.9
Salt & Pepper Calamari seasoned & served w/ aioli DF	23.9
Sizzling Octopus marinated in garlic & lemon & served on a sizzling hot plate GF DF	26.9
Sizzling Prawns marinated in garlic & chilli & served on a sizzling hot plate GF DF	26.9
Chef's Sampler a selection of ricotta & feta sambousik, kabkoub & vine leaves	19.9

MEZZA

Homous a puree of chickpeas & tahini dip VT VG GF DF	10.9
Labni a homemade savoury yoghurt dip VT GF	10.9
Baba Ganouj smoked eggplant & tahini dip VT GF	12.9
Homous & Lamb a puree of chickpeas & tahini topped w/ lamb fillets GF DF	15.9
Potato Coriander mixed w/ olive oil, garlic & fresh coriander VT VG GF DF	14.9
Vine Leaves stuffed w/ rice, tomato & parsley VT VG DF	14.9
Garlic pureed garlic & olive oil VT VG GF DF	7.9
Muhamara Dip a walnut & red capsicum dip w/ a touch of chilli VT VG GF DF	13.9
Kabbis & Feta pickled cucumbers, turnips, green olives & feta cheese VT GF	9.9
Samke Harrah grilled barramundi topped w/ a chilli tahini sauce GF DF	15.9
Falafel (6) chickpea, parsley & onion patties served w/ tahini VT VG GF DF	14.9
Ricotta & Feta Sambousik (5) lightly fried pastry parcels VT	14.9
Lamb Sambousik (5) lightly fried pastry parcels DF	14.9
Kabkoub (5) fried lamb shells filled w/ lamb & onion DF	16.9
Cauliflower lightly fried & served w/ tahini VT VG GF DF	13.9
Chicken Shawarma marinated chicken strips served w/ aioli	17.9 27.9
Lamb Shawarma marinated lamb strips served w/ tahini	19.9 29.9
Kibbi Nayee raw tender lamb, finely hand blended & mixed w/ crushed wheat, herbs, onion, mint & chilli olive oil DF	17.9 25.9

MAIN DISHES

Mixed Grill (3) shish tawook, lamb & kafta skewers served w/ chips, homous, baba ganouj, garlic dip w/ tabouli or fatouch salad	32.9
Shish Tawook (3) chicken breast skewers served w/ chips, homous, baba ganouj, garlic dip w/ tabouli or fatouch salad	31.9
Lamb Skewers (3) lamb skewers served w/ chips, homous, baba ganouj, garlic dip w/ tabouli or fatouch salad	33.9
Kafta Skewers (3) spicy mince lamb skewers served w/ chips, homous, baba ganouj, garlic dip w/ tabouli or fatouch salad	31.9
Shawarma Platter your choice of chicken or lamb fillets w/ chips, homous, baba ganouj, garlic dip w/ tabouli or fatouch salad	chicken 31.9 lamb 33.9
Samke Harrah Platter grilled barramundi topped w/ a seasoned tahini sauce, served w/ chips & w/ tabouli or fatouch salad	36.9
Vegetarian Platter homous, baba ganouj, labni, eggplant, cauliflower, falafel, vine leaves, potato coriander & pickles w/ tabouli or fatouch salad VT	35.9
Rice & Lentil Risotto (Mjadra) cooked in a caramelised onion reduction, served w/ a side of fatouch salad VT VG DF	22.9
Eggplant Casserole (Mousaka) a Middle Eastern casserole served w/ eggplant, zuchinni & capsicum in a tomato & garlic sauce, w/ a side of vermicelli rice VT VG DF	25.9
Scotch Fillet char-grilled & served on a bed of potato coriander & salad w/ your choice of mushroom or pepper sauce	37.9
Lamb Cutlets char-grilled & served on a bed of potato coriander & salad w/ your choice of mushroom or pepper sauce	37.9
Seafood Trio garlic king prawns, salt & pepper calamari & marinated octopus served w/ potato chips & salad	39.9
Chicken Schnitzel tender chicken breast crumbed & seasoned, served w/ potato chips & salad w/ your choice of mushroom or pepper sauce	31.9

SALADS

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

HOT DRINKS

Coffee cappuccino, flat white, short black, long black, mocha, macchiato, piccolo, latte	4.9
Flavoured Coffee hazelnut, caramel or vanilla	5.9
Chai Latte	4.9
Tea english breakfast, chamomile, earl grey, green or peppermint add mint or cinnamon	4.9
Hot Chocolate	4.9
Pot of Arabic Coffee	9.9 12.9
Large Pot of Tea add mint or cinnamon	12.9

DESSERTS

Fruit Fusion & Avocado Cocktail a selection of tropical fruits mixed with an avocado, mango & strawberry smoothie topped w/ cream, nuts & honey	18.9
Chocolate Sambousik (5) crispy pastry cushions filled w/ Belgian chocolate	12.9
Booza a Levantine delicacy, booza is a unique ice cream of a chewy & stretchy texture made with ashta & sahlab Your choice of Syrian Pistachio or Turkish Mastic	11.9
Knafee a warm milk & cheese based pudding, topped w/ corn flake crumbs & served w/ sugar syrup	15.9
Baklava a traditional dessert made from layers of filo pastry, filled with nuts & sweetened w/ a honey syrup	3 pieces 6.9
	6 pieces 11.9
Chocolate Lava served warm w/ vanilla bean ice cream	15.9
Loaded Waffles served w/ vanilla bean ice cream	
Step 1 Choose how many waffles	1 Waffle 14.9
Step 2 Select 2 toppings Fresh Strawberries, Fresh Banana, Smarties, M&M's, Snickers, Kit Kat, Mars, Oreos, Tim Tams, Twix, Maltesers, Crunchie or Bounty	2 Waffles 19.9
	3 Waffles 24.9
Step 3 Choose your chocolate white chocolate or milk chocolate	
Additional toppings	3.9
Ice Cream cookies & cream, chocolate or vanilla bean	1 scoop 4.9
	2 scoops 6.9
	3 scoops 9.9