



Menu



Mezza Entrees

batengan pan fried eggplant topped w/ yoghurt, crushed garlic, lemon & sprinkled w/ paprika V, GF	15.9
arnabit traditional pan fried cauliflower topped w/ lemon juice, garlic, olive oil & side of tahini V, GF	14.9
grilled haloumi cheese grilled cyrpiot cheese slices served w/ tomato & olive oil V, GF	16.9
lady's fingers home-made fried fillo pastry filled w/ cheese V	15.9
teta's homemade falafel fried chickpea mixture w/ onions, parsley, fresh corriander, garlic & teta's special spices, served w/ side of tahini V	13.9
fried calamari calamari rings fried & served w side of aoli & lemon	17.9
the butchers block an assortment of raw tarte & raw meats a lebanese traditional favorite, not for the faint hearted	26.9
soujouk armenian style beef sausage sauteed in tomato paste, capsicum, onion, garlic & lemon juice GF	18.9
makaniik small spicy lebanese sausages pan fried in lemon juice topped w/ pine nuts GF	16.9
fried kibbeh fried ground beef & crushed wheat shells filled w/ minced meat, pine nuts, onion & spices	16.9
jeddo's favorite kibbeh nayye lamb tartare finely blended w/ crushed wheat, onion & house spices	19.9
sambousik home-made fried pastry filled w/ minced lamb, pine nuts, onion & spices	16.9
home-made vine leaves traditional rolled vine leaves made from freshly picked leaves w/ rice, onion, tomato & spices V, GF	15.9
potatos w/ corriander fried potatos mixed w/ corriander lemon juice, olive oil GF	15.9
kataifi prawns w/ harrisa mayo prawns wrapped in kataifi sitting on top a bed of harrisa mayo	20.9
mante homemade armenian boat shaped dumplings served w/ mayrigs sauce & topped w/ yoghurt	18.9
chicken wings w/ teta's homemade andalus sauce	17.9

teta's menu is designed to be shared.....sahtan!

Dips

hommos V, GF finely blended chickpea dip w/ tahini & lemon, drizzled w/ olive oil	12.9	labne V, GF home-made thickened yogurt sprinkled w/ dried mint & drizzled w/ olive oil	12.9
hommos w/ lamb & pine nuts GF hommos topped w/ seared lamb & pine nuts	15.9	toum V, GF our famous traditional lebanese garlic dip	7.9
hommos w/ soujouk hommos topped w/ pan fried armenian beef sausage	15.9	mixed dips hommos, babaganouj labne & chef's fried bread	18.9
baba ghannouj V, GF teta's special smokey eggplant dip w/ tahini & garlic	12.9		

Salads

tabbouleh chopped parsley w/ bulghur, tomato & onion dressed in lemon juice & extra virgin olive oil	15.9
fattoush traditional lebanese garden salad w/ fried bread, dressed w/ sumac, lemon juice, pomegranate molasses, extra virgin olive oil	16.9
mediterranean salad garden salad w/ fetta, olives, dressed w/ olive oil/salt & zattar GF	15.9
tetas octopus salad garden salad served w/ grilled octopus marinated in olive oil, basil & pine nuts	19.9

10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

Banquets

teta's
authentic lebanese

Executive Night

95/pp

(Min 4 ppl)

All soft drinks inc. wine & beer as you drink

hommos	kibbeh nayee	fattoush
babaganouj	fried kibbeh	butchers block
labne	potatos w/ corriander	
tomato,garlic & sumac	makanik	
vine leaves	king prawns	
falafel	mix grilled	
ladies fingers	fruit bowl	Choice of pistachio ice cream or aish al saria
soujouk	tabouli	lebanese coffee & tea

Teta's Banquet

62/pp

(Min 4 ppl)

hommos	kibbeh nayee
baba ghanouj	fried kibbeh
labne	sambousik
vine leaves	lemon garlic chicken
pickles	laham shish
falafel	kafta shish
tabouli	baklawa
fattoush	
soujouk	lebanese coffee or tea

Deluxe Banquet

46/pp

(Min 4 ppl)

hommos	lamb shish
baba ghanouj	lemon garlic chicken
labne	kafta
vine leaves	baklawa
pickles	
tabouli	lebanese coffee or tea
fattoush	
fried kibbeh	
falafel	

Mezza

41/pp

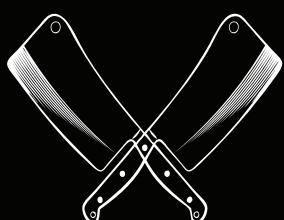
(Min 2 ppl)

hommos	falafel	pickles
baba ghanouj	potatos w/ corriander	tomato, garlic & sumac
labne	vine leaves (warak inab)	tabouli
arnabit	ladys fingers	
batengan bil laban	baklawa	lebanese coffee or tea



1m Meat Skewers

Chicken - Served with garlic & chips	35.9
Laham Meshwi - Served with hommos & chips	39.9
Kafta - Served with hommos & chips	32.9



Whole Kouzi Lamb

600

Served on a bed of rice with almonds & traitional spices.
serves 20 ppl must pre order.

Available for catering also.

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Mains / Grill

Entree Main

chicken tawouk marinated chicken breast skewers cooked on charcoal served w/ garlic dip, pickles & chips	19.9	28.9
teta's lemon garlic chicken charcoal cooked chicken breast fillets tossed in our famous lemon	20.9	29.9
kafta minced lamb/beef skewers mixed w/ chopped onion, parsley & spices cooked on charcoal served w/ hommos, pickles & chefs vegetables GF	19.9	28.9
laham meshwi marinated lamb backstrap skewers cooked on charcoal served w/ hommos, pickles & chefs vegetables GF	21.9	30.9
beef tenderloin skewers south australian grain-fed beef tenderloin skewers seasoned w/ a hint of cayenne. served w/ veggies or chips	22.9	32.9
mixed skewers plate chicken, kafta & lamb backstrap skewer served w/ toum, hommos, pickles & a choice of chips or chefs vegetables GF		33.9
homemade shawarma seared strips of lamb backstrap marinated in spices & onion GF		26.9
king prawns brushed w/ the teta's marinade of chilli/lemon/olive oil & rosemary then cooked over charcoal & served w/ rice GF		35.9
samke harra grilled barramundi fillet topped w/ tahini, coriander, capsicum, chilli, garlic & onion		29.9
teta's cheeseburger grain fed angus beef topped w/ cheese, lettuce, tomato, pickles & teta's special sauce, served w/ chips		17.9

Sides

fried lebanese bread with zaatar		6.9
hot chips		6.9
pickles and olives		5.9
service plate pickles & fresh vegetables		11.9
tetas vermicelli rice		6.9

Teta's Gym Meals

chicken tawouk w/ brown rice and fresh veggies, served w/ garlic		24.9
lamb skewer w/ brown rice and fresh veggies, served w/ hommos		25.9

Kids Menu

chicken shish & chips	14.9
kafta & chips	14.9
fish & chips	14.9
chicken nuggets & chips	14.9
kids ice cream	6.9



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