



6 TIME AWARD WINNING RESTAURANT



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

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**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**

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



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

# BANQUETS

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## STARTERS

45 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, fatouch salad, potato coriander, falafel

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

## VEGETARIAN

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

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

**Drinks** | still water & sparkling water

## TRADITIONAL

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, 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

65 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, 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

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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>7.9</b>
<b>Zaatar Bruschetta</b>   tomato, onion, oregano & olive oil <b>VT   VG   DF</b>	<b>10.9</b>

## STARTERS

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<b>Potato Chips</b>   served w/ aioli <b>VT</b>	<b>10.9</b>
<b>Crunchy Itza Wings</b>   (6) fried & served w/ sweet chilli sauce	<b>15.9</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>23.9</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/ lamb fillets <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>7.9</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; Feta</b>   pickled cucumbers, turnips, green olives & feta 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; Feta 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>17.9   27.9</b>
<b>Lamb Shawarma</b>   marinated lamb strips served w/ tahini	<b>19.9   29.9</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>17.9   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 salad	<b>32.9</b>
<b>Shish Tawook</b>   (3) chicken breast skewers served w/ chips, homous, baba ganouj, garlic dip w/ tabouli or fatouch salad	<b>31.9</b>
<b>Lamb Skewers</b>   (3) lamb skewers served w/ chips, homous, baba ganouj, garlic dip w/ tabouli or fatouch salad	<b>33.9</b>
<b>Kafta Skewers</b>   (3) spicy mince lamb skewers served w/ chips, homous, baba ganouj, garlic dip w/ tabouli or fatouch salad	<b>31.9</b>
<b>Shawarma Platter</b>   your choice of chicken or lamb fillets w/ chips, homous, baba ganouj, garlic dip w/ tabouli or fatouch salad	<b>chicken 31.9</b> <b>lamb 33.9</b>
<b>Samke Harrah Platter</b>   grilled barramundi topped w/ a seasoned tahini sauce, served w/ chips & w/ tabouli or fatouch salad	<b>36.9</b>
<b>Vegetarian Platter</b>   homous, baba ganouj, labni, eggplant, cauliflower, falafel, vine leaves, potato coriander & pickles w/ tabouli or fatouch salad <b>VT</b>	<b>35.9</b>
<b>Rice &amp; Lentil Risotto (Mjadra)</b>   cooked in a caramelised onion reduction, served w/ a side of fatouch salad <b>VT   VG   DF</b>	<b>22.9</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>25.9</b>
<b>Scotch Fillet</b>   char-grilled & served on a bed of potato coriander & salad w/ your choice of mushroom or pepper sauce	<b>37.9</b>
<b>Lamb Cutlets</b>   char-grilled & served on a bed of potato coriander & salad w/ your choice of mushroom or pepper sauce	<b>37.9</b>
<b>Seafood Trio</b>   garlic king prawns, salt & pepper calamari & marinated octopus served w/ potato chips & salad	<b>39.9</b>
<b>Chicken Schnitzel</b>   tender chicken breast crumbed & seasoned, served w/ potato chips & salad w/ your choice of mushroom or pepper sauce	<b>31.9</b>

## SALADS

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<b>Mediterranean</b>   mixed leaves, onion, tomato, cucumber, feta & 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>

## HOT DRINKS

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

## DESSERTS

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<b>Fruit Fusion &amp; Avocado Cocktail</b>   a selection of tropical fruits mixed with an avocado, mango & strawberry smoothie topped w/ cream, nuts & honey	<b>18.9</b>
<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</b>   a warm milk & cheese based pudding, topped w/ corn flake crumbs & served w/ sugar syrup	<b>15.9</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>Chocolate Lava</b>   served warm w/ vanilla bean ice cream	<b>15.9</b>
<b>Loaded Waffles</b>   served w/ vanilla bean ice cream	
<b>Step 1   Choose how many waffles</b>	<b>1 Waffle 14.9</b>
<b>Step 2   Select 2 toppings</b> Fresh Strawberries, Fresh Banana, Smarties, M&M's, Snickers, Kit Kat, Mars, Oreos, Tim Tams, Twix, Maltesers, Crunchie or Bounty	<b>2 Waffles 19.9</b>
	<b>3 Waffles 24.9</b>
<b>Step 3   Choose your chocolate</b> white chocolate or milk chocolate	
<b>Additional toppings</b>	<b>3.9</b>
<b>Ice Cream</b>   cookies & cream, chocolate or vanilla bean	<b>1 scoop 4.9</b>
	<b>2 scoops 6.9</b>
	<b>3 scoops 9.9</b>