

TARBOOSH

by the beach

A FUSION OF THE BEST OF THE BEACHES
& OUR UNIQUE TAKE ON MIDDLE EASTERN FLAVOURS
BIG GROUP BOOKINGS ALWAYS WELCOME

BREAKFAST

TOAST W/ A SPREAD \$8

Grain Sourdough
Thick Cut Raisin
Gluten free
w/ butter & choice of either
Jam, Peanut Butter, Honey, Vegemite
Nutella Hazelnut Spread

EGGS ON TOAST (VG) \$14

2 free range eggs w/ toasted sourdough
fried, poached or scrambled

YOUR CHOICE OF ADD ON'S

Chef's mild chilli paste +\$2
Hash browns +\$4
Crispy bacon +\$5
Oven roasted herbed tomato +\$5
Seared garlic infused mushrooms +\$5
Avocado +\$5
Grilled haloumi +\$5
Juicy Mediterranean lamb sausages +\$6
Smoked salmon +\$6
2 Eggs Poached. Scrambled. Fried. +\$6
Pitta bread basket (5 rounds) +\$3.5

AVOCADO ON SOURDOUGH \$14

With sliced tomato, a squeeze of lemon,
a drizzle of extra virgin olive oil.
And a sprinkle of our house dukkha on
the side for seasoning to taste

HALOUMI BURGER \$15.50

Grilled halloumi with smashed avocado,
tomato, cucumber & spinach & chef's
tomato relish.
ADD A FRIED EGG +3

NORTH STEYNE BIG BREKKY \$28

Toasted Sourdough
W Choice Of
fried, poached or scrambled free range
eggs served w/crispy bacon, lamb sausages,
caramelised garlic roasted mushroom,
oven roasted herbed tomato's

BACON AND EGG ROLL (or wrap) \$16

The Beaches classic crisp grilled double
bacon, fried egg, with smoky bbq or tomato
sauce
Add house chilli relish +2

Middle Eastern Toasted Quesadilla's. "The Fat-ay-er." Served with Side Salad

Melted Cheese & Spinach \$15
Melted Cheese & Spicy Lamb Sausage \$16
Melted Cheese & Bacon \$16
Add Eggs. Poached Or Scrambled + 6

SOMETHING SWEET FOR ME

ACAI BOWL (Veg) \$19

w/ roasted coconut & sunflower seeds, house
made granola, pistachio crumble, fresh berries,
choc wafer

CHEF'S GRANOLA \$18

yoghurt with seasonal mixed berries, banana, mint
& honey

HOUSE MADE PANCAKES \$17

2 Fluffy pancakes w/ berries, maple syrup, vanilla
ice cream
Kids Pancake (1 pancake) \$12

Toasted BANANA BREAD w butter \$6

MUFFIN and Bakery SPECIALS \$7

See front cabinet for today's selection

2 BAKLAVA FINGERS (great with coffee) \$3

DOUBLE CHOCOLATE CAKE SLICE (GF) \$10

A GLASS OF BUBBLES

Charles de Saint-Ceran Blanc de Blancs (Glass) \$12

Classic Aussie Champagne & Orange Juice Cocktail 1\$2

CHILLI EGGS w Dukkha Spice (VG) \$22

Free range poached eggs w/avocado, diced
tomatoes, lemon & olive oil salsa served on
toasted sourdough & topped w/ mild chilli
dukkha Mediterranean spice

SAUSAGE & EGG'S IN A SAUCY POT \$24.5 SHAK SHOU KA

Two baked free range eggs and lamb sausages
in our juicy tomato salsa w paprika, cumin &
topped with parsley served w/5 individual pita
bread rounds, for dipping !

GRILLED LAMB KAFTA BOWL \$26

Our smooth hummus topped w/ grilled lamb
mince skewer, 2 fried eggs, oven roasted tomato,
fresh chopped parsley & 5 rounds of individual
pita bread

GRILLED LAMB SHAWARMA BOWL \$26

Our smooth hummus topped w/ seasoned &
grilled shredded lamb, 2 fried eggs, oven roasted
tomato, fresh chopped parsley & 5 rounds of
individual pita bread

SALMON EGGS BENEDICT

W SEASONED HOLLANDAISE \$24.5

Free range poached eggs w/ tomato relish, baby
spinach, Za'atar herbed hollandaise w/ smoked
salmon on toasted sourdough

VILLAGE BREAKFAST PLATE \$24

Hummus, falafel, herbed cauliflower, fresh tomato,
sliced cucumber, pickle crudites, olives, tahini
sauce And served with 5 fresh pitta bread rounds
Add Eggs poached +\$6

MUSHROOM & HALOUMI SUPRISE 24

Herb & garlic roasted mushroom, grilled haloumi,
chilli & pomegranate molasses topped w/ poached
egg on toasted sourdough

BREAKFAST BURRITO \$19

Bacon, scrambled eggs, hash brown, relish, spicy
sauce and rocket in a tortilla
Add Avocado +\$3

SLOW COOKED CLAY POT

THE SAUCY VEGETARIAN \$24.5

Chickpeas slowly simmered in our juicy tomato Salsa
w paprika, cumin & topped w/ avocado & chopped
parsley served w/5 individual pita bread rounds,
for dipping ! (vegan)

COFFEES & TEAS

(Premium Woolomooloo Blend by Tobys) \$4

Espresso, piccolo, macchiato
latte, cap, flat white,

long black \$4.5

Extra shot, large, decaf
hazelnut, vanilla, caramel,
soy, almond, oat 70c

Chai Latte \$4.5

Dirty Chai w shot of coffee \$5

Sticky Leaf Chai Latte \$5.5

English Breakfast Tea \$4.5

Earl Grey / Chamomile / Peppermint /
Jasmine / Green

BELGIAN CHOCOLATE

Mocha \$5

Hot Chocolate \$4.5

ICED

Coffee \$5

Chocolate \$5

Mocha \$6

SHAKES

Chocolate, caramel, strawberry, vanilla \$7

SOFT DRINKS

Coke, Fanta, Sprite \$4.5

BY THE GLASS

Orange / Apple / Pineapple / Cranberry \$6

South Pacific Seltzer: w Citrus, Cinamon& Ginger \$6

Mediterranean Spritz: w Yuzu, Gentian & Cassia \$6

