



## Tapas Menu

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Chicken kofte, (3) cooked with pomegranate, pistachios, apricots & mild spices 7.0

Dukkah crusted flat bread, lightly toasted, with a drizzle of olive oil 5.0 V

Hummus dip with warm flat bread 6.0 V

Warm flat bread with babaghanouj (eggplant) dip 6.0 V

Warm flat bread with a harissa carrot & honey dip 6.0 V

Baked olives marinated in orange zest, cinnamon, cardamom & fennel 5.0 GV

Cumin spiced falafels (3) with tazatziki 5.0 V

Mushrooms (4) stuffed with feta, parmesan & herbs 5.0 GV

Sweet corn fritters with harissa mayo 6.5 V

Crispy potatoes with dukkah & aioli 7.0 GV

Sucuk beef sausage skewers (2) grilled with zucchini & haloumi 8.0

Crunchy salt & pepper calamari with cumin, cayenne & lemon 10.5

Kataifi wrapped prawns (4) with cumin yoghurt 12.5

Lamb kofte with tzatiki (3) 7.0

Ras el hanout spiced chicken skewers with coriander yogurt (3) 7.0 G

**\*G = gluten free V = vegetarian**



## Salad

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Fattoush salad (lebanese cucumber, radishes, parsley, mint, tomato, capsicum) with fried pita bread, crumbled feta & lemon sumac dressing 13.5 V

## Shared Platters

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**Middle Eastern Dips Platter:** Carrot & harissa dip, hummus & babaghanouj with toasted dukkah crusted flat bread 14.5

**Moroccan Platter for Two:** A selection of grilled Sucuk sausage, crunchy calamari, falafels, sweet corn fritters, sumac prawns, spinach salad, dip & pita bread 49.0

**Meat Platter for Two:** A selection of lamb kofte, Moroccan chicken balls with pistachio & pomegranate, Sucuk sausage, ras en hanout spiced chicken skewers, grilled onion, aioli, tomato relish & crispy potatoes 37.0

**Vegetarian Platter for Two:** A trio of dips with pita bread, sweet corn fritters, falafels with tzatziki, fetta stuffed mushrooms, crispy potatoes and marinated olives 35.0

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## Dessert

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Cointreau Infused Chocolate Mousse Tapas for one with Persian Fairy Floss 6.0

Chocolate Baklava Cigar with Ras El Hanout Ice Cream 9.0

Turkish Delights with Rose Water Ice Cream & Persian Fairy Floss 6.5

Apple & Fig Bisteeya with Vanilla Ice Cream

*A traditional Moroccan dessert of apple, fig & caramel wrapped in sweet filo pastry* 9.0

### 🕌 Dessert Tasting Plate for Two:

2 x Cointreau Infused Chocolate Mousse, 2 x Chocolate Baklava Cigars, 2 x Turkish Delights, Persian Fairy Floss & Rose Water Ice Cream to share 19.0

## Banquet (minimum 2 people)

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### 🕌 Mezze Delight Tapas Banquet 20.0 per person

A selection of 5 different tapas items (approx 9 pieces) & include items ranging from chicken kofte, feta stuffed mushrooms, middle eastern dips with flat bread, sweet corn fritters with harissa mayo & cumin spiced falafels with tzatziki.

\*\*Items subject to change and subject to availability.

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## Events & Promotions

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**Tuesdays:** \$20 Tagine Night PLUS free tarot readings (7pm – 9pm)  
Sample our range of selected tagines for only \$20

**Wednesdays:** Free tarot readings (6.30pm – 8.30pm)

## Shisha Pipes

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25.0

**Flavours:** Please ask your waiter for available flavours

- 🍏 Apple
- 🍑 Peach
- 🍇 Grape
- 🍃 Mint
- 🍓 Strawberry
- 🍏 Fruit salad
- 🍈 Watermelon

## Private Functions

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Functions at Mosq are distinctive & original, reflecting your unique taste & style. Mosq can be booked for Private Functions on any night of the week. From standing-room-only cocktail parties, sit down dinners & banquets, the team at Mosq understand exactly what is required to make your event an unforgettable experience. **Ph: 03 9005 7789**      [kara@mosq.com.au](mailto:kara@mosq.com.au)

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