



Mezze

Large green olives with preserved lemon 5.0

Cumin spiced falafels served with yoghurt 5.0

Honey roasted pumpkin with smoked pepitas 5.0

Soup of the day 5.0

Hummus with parsley, olive oil & pita bread 5.0

Babaghanouj with pita bread 5.0

Spicy & smoky lentils with pita bread 5.0

Filo pastry filled with Berber pumpkin puree (ras el hanout, sesame, lemon juice) 5.0

Crispy potatoes with dukkah and lemon 5.0

Lamb kofte 5.0

Feta stuffed mushrooms 5.0

Meatballs in spiced tomato sauce 5.0

Sweet corn fritters with chili mayo 5.0



Mezze

Sucuk Sausage 8.5

Harissa chicken wings (7 per portion) 9.0

Grilled calamari with cumin, cayenne & lemon 10.5

Sumac prawns with saffron aioli 12.0

Chicken skewers dusted with ras el hanout 9.5

🌀 **Mezze Tasting Plate for Two:**(7 items for the price of 6)

Olives, meatballs, roasted pumpkin, hummus, smoky lentils, Berber filo pastry triangles, lamb kofte
29.0

Best complimented with Stoneleigh Pinot Gris or Jacobs Creek Three Vines Shiraz Tempranillo



Mains

Moroccan spiced and pan fried roasted chicken Maryland with a toasted grain salad 21.0

Best complimented with Stoneleigh Reisling

Chicken Bisteeya – filo wrapped chicken pie with turmeric, ginger, walnuts & honey, served with green harissa and cucumber salad 24.0

Best complimented with Stoneleigh Pinot Noir

Lamb & date tagine with almond pilaf 23.5

Best complimented with Morris Blue Imperial

Paprika rubbed 500g rib eye with chat potatoes & rosemary sauce 29.0

Best complimented with Gramps Shiraz

Za'atar crusted lamb rack with tatouka & couscous 27.5

Best complimented with Reschke Cabernet Sauvignon

Couscous royale (chicken, lamb, pumpkin, parsley, walnuts, figs) 18.5

Best complimented with Red Bard Chardonnay

Grilled veg couscous royale (capsicum, tomato, eggplant, zucchini, parsley, mint, walnuts, figs) 17.0

Best complimented with Stoneleigh Sauvignon Blanc

Moroccan Platter for Two: A selection of ras el hanout chicken skewers, grilled calamari, falafels, sweet corn fritters, sumac prawns, spinach salad, dip & pita bread 49.0



Sides

Kosherie (brown rice, lentils, pasta) with yoghurt & harissa 8.0

Fattoush salad 10.0

Harissa 1.5

Almond pilaf rice 3.0

Turkish bread 2.0

Dessert

Spiced chocolate mousse topped with crushed pistachios 7.0

Orange and cinnamon brulee with autumn fruit 9.5

Pistachio and cardamom ice cream 6.0

Turkish delight 4.0

Honey, walnut & cinnamon Baklava 5.0

Dessert Tasting Plate for two: Mini chocolate mousse, baklava, Turkish delights, & pistachio and cardamom ice cream to share 18.0

Kids Menu

Mini Pizza with tomato, cheese and herbs 7.5

Chicken Wings with tomato jam 7.5



Shisha Pipes

\$20

Flavours: Please ask you waiter for available flavours

- 🌀 Apple
 - 🌀 Peach
 - 🌀 Grape
 - 🌀 Mint
 - 🌀 Strawberry
 - 🌀 Fruit salad
 - 🌀 Watermelon
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Banquets & Feasts

- 🕎 **Moroccan Vegetarian Banquet** 35.0 per person
Olives, cumin spiced falafels , hummus
Roasted pumpkin, lentils, Berber filo pastry triangles
Grilled veg couscous royale with labne & harissa
Fattoush salad

Moroccan Vegetarian Banquet including dessert 40.0

- 🕎 **Moroccan Banquet** 40.0 per person
Olives, cumin spiced falafels, hummus
Chicken skewers, sweet corn fritters with chili mayo
Lamb & date tagine with almond pilaf
Fattoush salad

Moroccan Banquet including dessert 45.0

- 🕎 **Moroccan Feast** 50.0 per person
Olives, cumin spiced falafels, hummus
Grilled calamari, sumac prawns with saffron aioli
Lamb & date tagine OR Moroccan Spiced roasted chicken
Fattoush, kosherie, cucumber salad

Moroccan Feast including dessert 55.0



Glossary

Ras el hanout -a blend of herbs & spices used across the Middle East & North Africa. The name means "head of the shop" in Arabic and refers to a mixture of the best spices a seller has to offer.

Harissa - a North African hot red sauce or paste whose main ingredients are chilli peppers and garlic. It is a standard ingredient in Moroccan, Algerian and North African cuisine.

Tagine - slow cooked stew braised at low temperature to produce tender meat or vegetables.

Sumac - spice derived from wild berries grown in the Mediterranean & Middle Eastern region producing a tangy lemony flavour.

Dukkah – mild spice containing nuts, sesame seeds and spices

Pepitas - edible pumpkin seeds.

Sucuk – Smokey spiced beef sausage similar to chorizo

Za'atar - a blend of Middle Eastern herbs and spices, often mixed with sesame seeds.

Labne - strained yoghurt with a consistency similar to cheese. A traditional food in the Middle East.

Kosherie - Middle Eastern dish consisting of rice, pasta, lentils and onions.

Fattoush- salad made from toasted or fried pieces of pita bread combined with mixed greens, cucumber, mint, coriander and other vegetables.

Tatouka- roasted pepper dip.

Chermoula - a marinade used in Algerian, Moroccan and Tunisian cooking and often used to flavour fish or seafood.



Events & Promotions

Sundays:

Chef's choice 3 course banquet for \$35. Belly Dancing with Bella D at 7.30pm.

Tuesdays:

Free tarot readings and 2 for 1 \$5 tapas from 6.30 – 8.30pm

Wednesdays:

Free tarot readings and 2 for 1 Pina Colada's and Strawberry Daiquiri's from 6.30pm – 8.30pm

Thursdays:

Live Acoustic entertainment from 7.30pm.

Private Functions

Did you know Mosq Restaurant hosts private functions and events every Friday and Saturday night? Book your next event now. Food and drink packages, belly dancers, tarot readers, DJ's and a dedicated function coordinator available. See www.mosq.com.au for details.