



Catering

Originally founded by Tony, as Tony's Family Restaurant, we have been proudly catering events for over 25 years. Now in the second generation, operating as Tony's Table, under the stewardship of John-Paul, we continue to serve the catering industry.

We cater intimate dinners to large scale events of 500+ people. Our portfolio includes charity functions, mercy meals, engagements, pre-weddings, weddings, birthdays, corporate events, Christenings, and Holy Communions. We welcome the opportunity to work with you to customise a menu for your event.

Please note, this menu is not an exhaustive listing of our catering offering. Please let us know if you are after a particular dish outside this menu and we will endeavour to prepare it for you.

Finger Food

Standard selection

Lamb Sambousek
Cheese Sambousek
Shankleesh Sambousek
Kebbe Balls
Pumpkin kibbeh balls
Baked Spinach Fatayer
Fried spinach fatayer
Mini Vegetarian Pizza
Mini Zaatar Pizzas
Mini Sfiha Pizzas (Meat)
Vegetarian Spring Rolls

Premium selection

Beef sliders
Chicken sliders
Falafel sliders
Chicken Mediterranean wraps
Chicken shawarma wraps
Lamb shawarma wraps
Falafel wraps

SALADS

Standard selection

Tabbouli

Fattoush

Greek salad

Rocket Salad w/ Pumpkin, Fetta & Walnuts

Green Pesto Pasta Salad

Red Mediterranean Pesto Pasta Salad

Seafood Salad

Chicken Caesar Salad

Mixed Bean salad

Potato coriander and chilli salad

Potato salad in mustard and mayonnaise dressing

Mixed leaf salad

Chicken and carrot salad

Premium selection

Seafood Salad w/ Prawns, Avocado & Smoked Salmon

Zaa'tar salad

Roasted capsicum salad

Traditional fattoush (with perslaine)

Pea and mint salad

Beef salad

Chicken and roast vegetable salad

Quinoa salad

Watermelon, cucumber, fetta salad

Heirloom tomato salad

COLD DISHES

Standard selection

Hommous

Baba Ghanouj

Vegetarian Vine Leaves

Kebbe Nayeh

Samke Harra Fillets

Eggplant & Vegetables

Falafel served with pickle salad

Fried Arnabeet

Sleek sauteed with onions

Sleek with lemon and garlic

Premium selection

Samke Harra Whole Barramundi

Samke Harra Whole Tasmanian Salmon

MAINS

From the BBQ

Chicken Breast Fillets

Chicken Skewers

Kafta Skewers

Lamb skewers*

From the Oven

Roast Vegetables

Slow cooked lamb shoulder roast*

Roasted Chicken Maryland pieces*

Kafta w/ Tomato & Potato & Rice

Beef Roast w/ Vege's & Gravy

Traditionally cooked

Msa'et batenjen

Bemyeh (ochre)

Stuffed cabbage leaves w/meat

Vegetarian stuffed cabbage leaves

Vine leaves with lamb*

Rice

Chicken Rice

Mansaf (lamb & beef)*

Siyadiyeh (Fish rice)

Garlic Prawns & Vegetables

Vegan Rice

Mjadra (lentil rice)

Pasta

Chicken and mushroom penne

Mediterranean Penne with roasted capsicum

Lasagna

Pink tomato cream penne*

Pork & fennel rigatoni*

Spaghetti marinara*

*Premium menu selections

Fresh Seafood

It is our recommendation that Fresh Seafood dishes are chosen for events where the group will be eating at arrival to ensure freshness.

Oysters served with vinaigrette

Freshly Peeled prawns

Salmon Ceviche

Kingfish Ceviche

Sashimi (Salmon / Kingfish / Tuna)

Assorted sushi

Seaweed salad

Specialty Dishes

These dishes are recommended for small groups only, of 50 people or less.

Quails

Tripe – Msareen & ghameh

Lahem Nay

Baked 'Ras

Kebbe bel saynieh

Koussa (yoghurt or tomato sauce)

Sheikh el mehshi

Cheese and Charcuterie platter

Mini soft burritos, beef brisket, served with dry salsa / guacamole / sour cream / cheese / salsa

Dessert

Seasonal fruit platter

Knafeh platter

Baklava

Chocolate Baklava

Assorted mini tarts

Assorted sweet pastries

Assorted sweet breads

Kids Menu

These dishes will please even the fussiest little eaters. We invite you to also choose dishes from our wider menu to compliment the kids menu.

Beef Sliders (colour choice)

Chicken Sliders (colour choice)

Mini Frankfurt hot dogs (colour choice)

Mini Kafta Meatballs

Mini Vegetarian Pizza

Chicken Popcorn

House-made Squid / Calamari Rings

House-made Fish Fingers

Pasta (penne, spiral or bow)

Mini Assorted Sushi

Sausage Rolls

Vegetable Spears with Hommous or Labneh

Seasonal Fruit

Traditional Mezza – Reception Venues

Did you know we provide a mezza offering at external venues? Your selected mezza menu will be an add-on to the menu provided by your venue. Some of the many venues we have supplied to include Montage, Miramare Gardens, and Curzon Hall.

Cold Mezza

Roasted Nuts
Mixed Olives
Carrot spears
Celery spears
Hummos
Baba Ghanouj
Labneh
Shankleesh
Vegetarian Vine Leaves
Kebbe 10Nayeh

Hot Mezza

Meat Sambousek
Cheese Sambousek
Shankleesh Sambousek
Kebbe balls
Lebanese Sausages
Batata Harra
Samkeh Harra
Arnabeet

Salads

Tabouli
Fattoush
Seafood salad

Bridal Breakfast

These menu items are only available where a package upgrade is selected.

Assorted cheeses

Cold cut meats

Beetroot Hummos

Labneh

Mini vegetarian pizza

Zaatar pizza

Meat sfiha

Spinach fatayer

Quiche (spinach / pumpkin and feta)

Tater tots / hashbrowns

House-made sausage rolls

Ham and cheese breakfast wrap

Smoked Salmon breakfast wrap with cream cheese, onion, capers

Assorted high tea sandwiches

Assorted cakes and sweet breads

Vegetable frittata

Mini sweet tarts (chocolate, apple crumble, fruit)

Sweet breads

Macarons

Assorted Mini Muffins

Seasonal fruits