Queensland Division Bursary: Announcement and presentation of the Category I and II Awards

**MENU**

**FIRST COURSE:**

**Hommos**
Puree of chick peas with tahini, garlic and lemon juice, garnished with parsley, paprika and virgin olive oil.

**Tabouli**
Parsley, tomato, onion, crushed wheat, olive oil and lemon juice.

**Babaganoush**
Grilled egg plant blended with tahina, garlic and lemon juice, garnished with parsley, sumac and virgin olive oil.

**Batata harra**
Potatoes diced, deep fried, sizzled with lemon juice and mixed with coriander, garlic and spices.

**SECOND COURSE:**

**Lahim bil ajeen**
Baked pastry with yoghurt, lamb mince and spices.

**Fatayer**
Triangle shaped pastry filled and baked with silver beet and walnuts.

**Vine leaves**
Rolled grape leaves filled with rice, tomatoes, parsley, onion, spices, cooked in olive oil.

**Lady fingers**
Filo pastry rolled with fetta cheese, mozzarella and herbs served slightly fried.

**Kebbi**
Ovals of ground beef with crushed what and onion filled with lamb mince, pine nuts, spices and deep fried.

**THIRD COURSE:**

**Shish kebab**
Skewers of lamb fillet, onion and capsicum barbequed.

**Chicken kebab**
Skewers of chicken fillet, onion and capsicum barbequed.

**Seayadieh**
Fish pieces marinated in saffron, cumin and lemon garnished with pine nuts and served with tahini and rice.

**FOURTH COURSE:**
Dessert and coffee

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Date & Time: 6:30pm, Tuesday 12 December 2006
Venue: Byblos Bar and Restaurant, Portside Wharf, Hamilton.
COST: $30.00 Members, $40.00 Guests
RSVP: Michael Lanchester: AAS QLD Secretary, michael@askce.com