



# SAHRA

BY THE RIVER

*Waterfront location for all occasions*

## Lunch



# ENTREES

## DIPS

### Labne

Strained yoghurt, dried mint & extra virgin olive oil | **\$13**

### Hummus

Chickpeas, tahini, lemon & paprika | **\$15**

### Babaghanouj

Charred eggplant, pomegranate, tahini & lemon | **\$16**

### 3 Dips to Share

Hummus, Babaghanouj & Labneh | **\$38**

## SALADS

### Tabouli

Parsley, onion, tomato, olive oil, cracked wheat & lemon dressing | **\$19**

### Fattoush

Cos lettuce, cucumber, tomato, onion, capsicum, radish, parsley, pomegranate molasses dressing | **\$19**

### Halloumi

Grilled served with tomato, cucumber, olives & candied walnut | **\$22**

## PASTRIES

### Sambousik

(3) pastries with spiced minced meat, onion & pine nuts | **\$15**

### Fatayer

(3) pastries with english spinach & lemon | **\$15**

### Shanklish & Fetta

(3) pastries with herbed cheese & tomato | **\$15**

### 9 Pastries to share

Sambousik Fatayer Shanklish | **\$38**

## FRIED CAULIFLOWER

Pine nuts, tahini sauce & pistachios | **\$17**

## SALT & PEPPER SQUID

Lightly dusted squid flash-fried and seasoned with sea salt & cracked pepper | **\$23**

# MAINS

## MAGHMOUR

Eggplant casserole, chickpeas, garlic, onion, spiced tomato sauce & basmati rice | **\$26**

## FALAFEL

Tahini sauce, pickles, tomato & parsley-mint salad | **\$19**

## MUJADARA

Rice and lentil risotto, crispy onion, tomato and cucumber salad | **\$23**

## FISH & CHIPS

Grilled barramundi served with salad & chips | **\$32**

## CHICKEN MANSAF

Spiced lamb risotto, chicken breast, roasted nuts, salad & minted yoghurt sauce | **\$27**

## LAMB SHAWARMA

Marinated lamb served with garlic sauce, pickles, grilled tomato & herb salad | **\$32**

## GARLIC & LEMON CHICKEN

Coriander potato & salad | **\$27**

## SAHRA FEAST

3 BBQ Kafta, Chicken and Lamb skewers served with hummus, babaghanouj, tabouli, pickles & garlic sauce | **\$31**

## CHICKEN SHAWARMA

Marinated chicken served with garlic sauce, pickles, grilled tomato & herb salad | **\$27**

## CHICKEN FATTOUSH SALAD

Grilled marinated chicken breast served with Fattouch salad | **\$24**

## SIDES

Hot chips | **\$10**

Coriander Potatoes | **\$14**

Basmati Rice | **\$8**

## SAHRA BANQUET | \$60

Hummus – 14mm Chickpeas ground with Tahini & Lemon Juice  
Labneh and Oregano (drained yoghurt)  
Roasted Babaghanouj - Eggplant roasted over open fire  
Tabouli Salad and Olive Oil  
Fattoush and Pomegranate Molasses  
Coriander Potato  
Chicken, Lamb & Kafta.

## HAREM BANQUET | \$75

Hummus – 14mm Chickpeas ground with Tahini & Lemon Juice  
Labneh and Oregano (drained yoghurt)  
Roasted Babaghanouj - Eggplant roasted over open fire  
Tabouli Salad and Olive Oil  
Fattoush and Pomegranate Molasses  
Coriander Potato  
Pickles and Olives from Lebanon  
Vine Leaves  
Hand Rolled Sambousek with Pine Nuts  
Falafel  
Fried Cauliflower with Tahini  
Chicken, Lamb & Kafta.

## SULTAN BANQUET | \$90

Hummus – 14mm Chickpeas ground with Tahini & Lemon Juice  
Labneh with Oregano herb (drained yoghurt)  
Roasted Babaghanouj  
Tabouli Salad with Olive Oil  
Fattoush and Pomegranate Molasses  
Kibbeh Nayeh or Fried Kibbeh  
Coriander Potato  
Pickles & Olives from Lebanon  
Hand rolled Sambousek with Pine Nuts  
Falafel  
Fried Cauliflower with Tahini  
Lamb Sausages  
Grilled Garlic Prawns  
Salt & Pepper Squid  
Chicken, Lamb & Kafta.

*Vegetarian & gluten-free banquets available on request.*

**BANQUETS WILL BE CHARGED BASED ON THE NUMBER OF SEATS OCCUPIED AT THE TABLE**