

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



SAHRA
BY THE RIVER

Waterfront location for all occasions



Main Menu

SALADS

TABOULI

Finely chopped parsley, tomato, shallots, crushed wheat, fresh lemon juice & olive oil | **\$19**

SAHRA SALAD

Rocket, tomatoes, olives, eggplant & pomegranate dressing | **\$21**

FATTOUCH

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

ORIENTAL SHANKLISH SALAD

Shanklish, tomatoes, cucumbers, lettuce, olives & light dressing | **\$21**

COLD MEZZA

HUMMUS

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

BABAGHANOUJ

Smoked chargrilled fresh eggplant, blended with tahini, fresh lemon juice & topped with fresh pomegranate seeds | **\$16**

LABNE

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

3 DIPS TO SHARE

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

MUHAMARRA

Roasted Capsicum, bread crumbs, walnuts, chilli, garlic, molasses & extra virgin olive oil | **\$19**

KIBBE NAYYE

A grade raw ground Lamb blended with cracked wheat, herbs and spices. A dish said to have aphrodisiac effects & perfect with a glass of Arak | **\$23**

OLIVES & PICKLES

From Lebanon | **\$12**

HOT MEZZA

HUMMUS WITH MEAT

Hummus topped with minced meat, onion & pine nuts | **\$25**

GARLIC PRAWNS

Prawns, chilli, moroccan spices with a garlic & lemon dressing | **\$26**

CORIANDER POTATOES

Crispy fried diced potatoes tossed with fresh coriander, garlic & lemon | **\$15**

FRIED CAULIFLOWER

With pine nuts, tahini sauce, pistachio & dukkah | **\$19**

SAMBOUSIK

(3) pieces per serving, Lebanese pastry filled with minced meat, onion, pine nuts & spices | **\$15**

MIX PASTRIES TO SHARE

(3) pieces of each (sambousik, shanklsih & fatayer) | **\$39**

BEZRE

Fried crunchy Whitebait, tahini sauce & lemon | **\$26**

PESTO RAS ASFOUR

Diced Lamb, mushroom, cream, basil & pine nuts | **\$28**

HOT CHIPS | \$12

PRAWNS BEYROUTE

Prawns, fresh coriander, capsicum, onions & tomato | **\$26**

SQUID

Salt and Pepper Squid, lemon & chili mayonnaise | **\$25**

FRIED KIBBE

(3) pieces per serving, A ball of ground Lamb meat and crushed wheat, filled with finely minced meat, onion, pine nuts & spices | **\$17**

MAKANEK

Lean Lamb Sausages served with pomegranate molasses | **\$23**

SHANKLISH PASTRY

(3) pieces per serving, Lebanese pastry filled with spiced cheese & tomatoes | **\$15**

SPINACH PASTRY

(3) pieces per serving, Lebanese pastry filled with spinach & lemon | **\$15**

SOUJOUK

Tomatoes, capsicum, onions & Sahra's special sauce | **\$21**

FATTET PRAWNS

Prawns, Sahra's yoghurt, eggplant, garlic, lemon & roasted nuts | **\$26**

FATTET BEZRE

Whitebait, Sahra's yoghurt, eggplant, garlic, lemon & roasted nuts | **\$22**

BASMATI RICE | \$8

CHICKEN

CHICKEN SHAWARMA

Marinated Chicken in a garlic sauce with grilled tomatoes, pickles & beewaz | **\$ 35**

CHICKEN MANSAF

Spiced Lamb risotto, chicken, roasted nuts, salad & minted yoghurt sauce | **\$ 35**

GARLIC LEMON CHICKEN

Chargrilled Chicken breast, herbed aioli with coriander potatoes & salad | **\$ 35**

QUAIL

Grilled Quail served with coriander potatoes & salad | **\$ 37**

MEAT

LAMB SHANK MANSAF

Braised Lamb Shank, mint yoghurt sauce, spiced lamb risotto & roasted nuts | **\$ 37**

LAMB SHAWARMA

Marinated Lamb with tahini sauce, grilled tomato, pickles & beewaz | **\$ 39**

SAHRA FEAST

3 BBQ Skewers Lamb, Chicken and Kafta served with hummus, babaghanouj, garlic sauce, tabouli & pickles | **\$ 38**

SKEWERS ON DEMAND

Chicken, Lamb & Kafta (min 3 skewers) | **\$ 10 Chicken/Kafta | \$11 Lamb**

VEGETARIAN

FALAFEL

(6) pieces per serving, Chickpeas, fresh coriander, garlic & onion served with pickles & tahini sauce. | **\$ 25**

MAGHMOUR

Eggplant casserole, chickpea, garlic, onion, spiced tomato & basmati rice | **\$ 27**

MUJADARA

Rice and lentil risotto, crispy onion, tomato & cucumber salad | **\$ 25**

FATTET BATTENJEN

Eggplant, yoghurt, tahini, crispy bread, chickpeas, pine nuts, ghee and cumin | **\$ 29**

SEAFOOD

WHITING

Fried Whiting served with fried bread & tahini sauce | **\$34**

SAMKE HARRA

Grilled Barramundi served with a traditional tahini and chilli sauce, roasted almonds & pine nuts, all beside a bed of basmati rice | **\$42**

SAMKE BEYROUTE

Grilled Barramundi on a bed of fresh coriander, three colour capsicum, onions, cumin, tomatoes & coriander potatoes | **\$42**