



SAHRA
BY THE RIVER

Lunch Menu



Entrees

Hummus \$14

Dip, chickpea, tahini,
lemon, paprika

Halloumi \$19

Grilled, tomato, cucumber,
olives, candied walnut

Baba Ghannouj \$16

Dip, charred eggplant,
tahini, lemon

Sambousik \$14

(3) Pastry, spiced minced
meat, onion, pine nuts

Labneh \$12

Dip, dried mint, extra
virgin olive oil

Fatayer \$13

(3) Pastry, English
spinach, lemon

3 Dips to share \$38

hummus, baba
ghannouj, labneh

Shanklish & Fetta \$14

(3) pastry with spiced
cheese and tomato

Tabouli \$18

Salad, parsley, mint,
onion tomato, olive oil
and lemon dressing

9 Pastries to share \$35

Sambousik, fatayer,
shanklish

Fattoush \$18

Salad, cos lettuce,
cucumber, tomato, onion
capsicum, radish, parsley,
pomegranate molasses
dressing

Fried Cauliflower \$17

Pine nuts, tahini
sauce, pistachios

Salt & Pepper Squid \$19



Mains

Maghmour \$26

Eggplant casserole, chickpea, garlic, onion, spiced, tomato sauce, basmati rice

Falafel \$19

tahini sauce, pickles, tomato, parsley mint salad

Mujaddara \$23

rice and lentil risotto, crispy onion, tomato and cucumber salad

Fish & Chips \$29

Grilled, served with salad

Chicken Mansaf \$27

spiced lamb risotto, chicken breast, roasted nuts, salad and minted yogurt sauce

Chicken Shawarma \$27

marinated, garlic sauce, pickles, grilled tomato, herb salad

Garlic & Lemon Chicken \$27

coriander potato and salad

Sahra Feast \$29

3 BBQ skewers, kafta, chicken, lamb served with hummus, baba ghannouj, tabouli, pickles and garlic sauce

Lamb Shawarma \$29

Marinated and spiced, tahini sauce, grilled tomato, herb salad and pickles

Chicken Fattoush Salad \$24

Grilled marinated breast served with fattouch salad

Sides

Hot Chips \$10

Coriander Potato \$13

Basmati Rice \$8

Sahira Banquet \$58

Hummus - 11mm Chickpeas ground with Tahini Garlic
and Lemon Juice

Labneh and Oregano Herb (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 - 11mm Chickpeas ground with Tahini Garlic
and Lemon Juice

Labneh and Oregano Herb (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 & Pine Nuts

Chicken, Lamb and Kafta

Sultans Banquet \$90

Organic hummus

Labneh and Oregano herb (drained Yoghurt)

Roasted Babaghanouj

Tabouli Salad with Olive Oil

Fattoush and Pomegranate Molasses

Kibby Nayeh or Fried Kibby

Coriander Potato

Pickles and Olives from Lebanon

Hand rolled Sambousek with Pine Nuts

Falafel

Fried Cauliflower with Tahini & Pine Nuts

Lamb Sausages

Grilled Garlic Prawns

Salt and Pepper Squid

Chicken, Lamb and Kafta

Vegetarian & Gluten free banquets are
available on request