

Samsara

R E S T A U R A N T

Mezza - Entrée

*Freshly made selection of Middle Eastern Dips
served with warm Turkish and Lebanese bread*
\$16.00

Homemade falafel served with tahini and pickles
\$14.00

Filo pastry filled with chicken and pine nuts, served with hummus
\$15.00

Fried haloumi cheese, garnished with stewed Persian figs
\$15.00

Pan seared scallops with sujuk sausage and citrus glaze
\$18.50

Deep fried fish fillets layered with a falafel crust
\$18.00

Grilled lamb kafta with tabouli and labnee
\$15.00

*Grilled, spicy Lebanese sausages with a touch of
lemon and garlic, served with hummus*
\$15.00

*Grilled okra beans with a tomato and caper
salsa, topped with feta cheese*
\$16.50

*Platter of marinated olives, feta and shankleesh cheese,
served with warm Lebanese and Turkish bread*
\$14.50

Mezza Platter: a selection of entrees for two people
\$39.00

Chickpea and Fava bean pate
\$14.50

*Grilled, thinly sliced, marinated strips of
chicken on smoked eggplant puree*
\$16.50

Marinated, char grilled prawn cutlets on skewer
\$19.50

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Almashawi - Main Course

*Market fish of the day, grilled, served Lebanese style
with garlic, walnut salsa, pinenuts and tahini*

\$34.00

*Char-grilled kebab of eye fillet, served with
potatoes, vegetables and minted yogurt*

\$34.00

*Stuffed Lebanese Kibbi, made to a traditional recipe,
served with roasted vegetables and yogurt*

\$29.00

Grilled chicken kebabs, served with tabouli salad and rice pilaf

\$31.00

*Lamb backstraps dusted with Dukka spices, roasted and served
with lentil rice and chickpea pilaf and tomato and yogurt sauce*

\$33.00

Slow cooked tagine of goat, chickpeas and eggplant, served with rice

\$35.00

*Roasted spatchcock flavoured with lemon, garlic and thyme,
served with potatoes and mushrooms*

\$33.00

A platter of delicious Mezza style vegetarian dishes

\$28.00

*Seafood tagine: a mix of fresh seafood flavoured
with mild Middle Eastern spices*

\$35.00

*Vegetarian tagine: a mix of seasonal vegetables and dates,
cooked in a saffron broth, served with rice*

\$28.00

Roasted ocean trout fillet with a prawn falafel fritter and herb Sharmoula

\$31.50

Slow cooked ox cheek with a spicy stew of Pearl Cous-cous

\$34.50

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Banquet

A tasty, ever-changing selection of Eastern Mediterranean delicacies, served in a traditional manner

\$58.00pp

Side Dishes

Fatouche salad with toasted pita bread finished with a lemon and mint dressing

\$12.00

Traditional Tabouli salad

\$12.00

Sauteed mushrooms with spinach and garlic

\$10.00

Deep fried potatoes dusted with Dukka

\$8.00

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Desserts

Sticky date pudding with butterscotch sauce and double cream
\$14.00

Yoghurt and strawberry pudding, with wild berry compote
\$13.00

Mahalabia, traditional Lebanese custard
\$12.50

Baklava, filo pastry filled with various nuts and finished with a honey syrup
\$12.50

Homemade fig, halva and pistachio icecream
\$12.50

Madjoole dates filled with an orange blossom and pistachio nut double cream
\$13.50

*Rahat Holkoom: pistachio shortbread stacked with warmed
Turkish delight and dark chocolate ganache*
\$14.00

Cardamon flavoured Turkish coffee cheesecake
\$12.50