

# samsara

## Banquet

A delectable ever changing selection of eastern Mediterranean delicacies  
served in a traditional manner, all inclusive

\$58.00pp

## Entree

Freshly made selection of Middle Eastern Dips served with warm Lebanese Turkish and  
breads

\$16.00

Calamari, lightly floured and pan fried, served on a bed of salad

\$16.50

Pan seared scallops with sujuk sausages and citrus glaze

\$18.50

Saffron prawn cutlets tossed in pan with garlic and chilli, served with rice

\$18.00

Thin layers of grilled eggplant with cured beef and mustard yoghurt

\$17.00

Spicy Lebanese sausages of lamb and beef, grilled, brushed with lemon and garlic served  
with hommos

\$15.00

Skewers of grilled lamb kafta served with tabouli

\$15.00

Char grilled marinated quail

\$17.00

Filo pastry triangles filled with fetta, onion & herbs

\$13.50

Homemade crispy falafel served with tahini and pickles

\$14.00

Eggplant stack with fetta cheese served with a lemon & coriander dressing

\$15.00

Falafel, crusted deep fried fillets of garfish with taratour sauce

\$18.00

Mixed mezza Platter, an ever changing selection of entrees for two people

\$39.00

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## Main Course

Grilled Ocean Trout coated with harissa & yoghurt paste. Served on zucchini and carrot salad  
\$29.00

Whole baby snapper with tomato & mint salsa  
\$36.00

Market fresh fish of the day, grilled, served Lebanese style with garlic, chilli, pine nuts and coriander infused tahina and salmon falafel  
\$34.00

Char grilled kebab of eye fillet with roasted vegetables and minted yoghurt  
\$33.00

Braised leg of duck with rice pilaf infused with fruits & nuts  
\$34.00

Fillet of lamb crusted with spices, grilled eggplant, fried haloumi cheese & saffron yoghurt sauce  
\$29.50

Roasted rack of lamb with lentil, rice & chickpea pilaf, vegetables & Topped with baba ghanouj  
\$36.00

Stuffed Lebanese kibbi meat balls, made to a traditional recipe, With roasted vegetables and salad & yoghurt  
\$29.00

Char grilled spatch-cock served with potatoes and mushrooms and flavoured with lemon/garlic & thyme  
\$33.00

Marinated chicken breast fillet kebabs served with rice pilaf and vegetables  
\$28.50

A platter of various mezza style vegetarian dishes  
\$28.00

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## Side Dishes

A salad of roquette leaves with roasted vegetables, pine nuts and goat's fetta  
\$13.00

Mushrooms, onions, chilli, garlic and spinach flash fried in butter  
\$10.00

Taboulie salad  
\$12.00

Sliced potatoes gently fried until crispy, lightly sautéed and dusted with zaatar  
\$9.50

Fatouche salad with lemon mint dressing and toasted pita bread  
\$12.00

## Dessert

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

Homemade ice-cream  
\$12.50

Mahalabia, traditional Lebanese custard  
\$12.50

Dates filled with rose water flavoured double cream and pistachio nuts  
\$13.50

Yoghurt and strawberry pudding with wild berry compote  
\$13.00

Sticky date pudding with melted butterscotch sauce  
\$13.00

Turkish coffee and cardomon pena cota  
\$13.00