

Samaras

LEBANESE & MEDITERRANEAN CUISINE

Banquet Menu

Our food contains nuts, cashews, sesame seeds, crustaceans, fish, molluscs, pasteurized egg & gluten.

* Please inform staff of any dietary requirements as most of our meals can be modified to suit your needs. We cannot guarantee our products are strictly free of allergens.

Samaras Platter Banquet, \$55pp

Entree

Crispy Cheese Puffs

Lebanese Puffs

Entree platters; hommus, babaganoush, garlic dip, chargrilled capsicum, eggplant and crispy bread

Main

Combination of chargrilled skewers; lamb, chicken and kafta

Lebanese rice platters; golden rice topped with lamb and beef shawarma, chargrilled Beirut chicken, slow cooked veal mansaf

Falafel platters; falafel croquettes served with tabouli, pickles and a side of tzatziki

Samaras Works Banquet, \$65pp

Entree

Grilled Haloumi

Crispy Cheese Puffs

Lebanese Puffs

Entree platters; hommus, babaganoush, garlic dip, chargrilled capsicum, eggplant and crispy bread

Main

Combination of skewers; lamb, chicken and kafta

Fatoush and Tabouli salad

Lebanese rice platters; golden rice topped with lamb and beef shawarma, chargrilled Beirut chicken, slow cooked veal mansaf

Vegetarian platters; Traditional Lebanese cauliflower, falafel croquettes, vine leaves, pickles and tzatziki sauce

Dessert

Traditional Lebanese dessert platters; pistachio baklava, cashew baklava, and Turkish delight

Traditional Lebanese tea and coffee for the table

Cakage \$1.50 per person Corkage \$ 2.50 per person