

Samaras

LEBANESE & MEDITERRANEAN CUISINE

Banquet Menu

Please inform staff of any dietary requirements. Our food contains nuts, sesame seeds and pasteurized egg. Sorry for the inconvenience, we do not split bills.

Samaras Platter Banquet, \$45pp

Entree

Crispy Cheese Puffs
Lebanese Puffs

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

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, \$55pp

Entree

Grilled Haloumi
Crispy Cheese Puffs
Lebanese Puffs

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

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