

# Sahtein

صحتين

قائمة الطعام

Menu

## Breads & Salads سلطة وخبز

|                                                        |    |
|--------------------------------------------------------|----|
| Khubz Baladi خبز بلدي                                  | 6  |
| Flat Bread for the Table VG GFO                        |    |
| Khubz Maqli bi Za'atar خبز مقلي بالزعتر                | 6  |
| Crispy Fried Flat Bread with Za'atar VG G              |    |
| Mukassarāt مكسرات                                      | 8  |
| Nuts VG N                                              |    |
| Zeitoun زيتون                                          | 9  |
| Olives VG                                              |    |
| Tabbouleh تبولة                                        | 18 |
| Chopped Parsley with Bulgur Wheat VG GFO               |    |
| Fattouch فتوش                                          | 26 |
| Chopped Seasonal Salad with Sumac & Fried Bread VG GFO |    |

Patrons with food allergies or dietary requirements, please inform your waiter prior to ordering.  
Although we will endeavour to accommodate your dietary needs, we cannot be held responsible for traces of allergens.

## Cold Mezze مقبلات باردة

|                                                                      |    |
|----------------------------------------------------------------------|----|
| Kabis كبيس                                                           | 17 |
| Mixed Pickles <i>VG NFO</i>                                          |    |
| Hommos حمص                                                           | 19 |
| Smooth Chickpea & Tahini Dip <i>VG</i>                               |    |
| Moutabbal متبل                                                       | 19 |
| Smoky Roasted Eggplant Dip <i>VD</i>                                 |    |
| Labneh لبنه                                                          | 18 |
| Strained Yoghurt Dip with Cucumber, Olive, & Orange <i>D</i>         |    |
| Mouhamara محمرة                                                      | 19 |
| Cashew & Red Pepper Dip with Roasted Capsicum <i>VG</i>              |    |
| Ardishawki B Hamod أرضي شوكي بالحامض                                 | 18 |
| Marinated Artichokes with Lemon <i>VG</i>                            |    |
| Hindbeh B Zeit هندبة بزيت                                            | 22 |
| Braised Winter Greens, with Garlic & Onion <i>VG</i>                 |    |
| Shanklish شنكليش                                                     | 21 |
| Aged Cow's Milk Cheese with Chilli & Oregano <i>VD</i>               |    |
| Basterma بسترمة                                                      | 18 |
| Air-dried Cured Beef                                                 |    |
| Kibbeh Nayeh Harra كبة نية حارة                                      | 29 |
| Finely Pounded Raw Mince, with Chilli <i>G</i>                       |    |
| Sahnat Mezza صحن مَزَّة                                              | 33 |
| Dip Selection plate of Hommos, Moutabbal & Mouhamara <i>VDFO NFO</i> |    |

All ingredients and cooking methods are Halal-friendly. Our beef, lamb, and chicken are Halal-certified, and our breads, salads, and desserts are freshly prepared.

## Hot Mezze ساخنة مقبلات

|                                                                           |    |
|---------------------------------------------------------------------------|----|
| Falafel (5) فلفل                                                          | 22 |
| Fava Bean Falafels with Green Tarator <i>VG</i>                           |    |
| Kalamari Maqli كالاماري مقلي                                              | 25 |
| Fried Calamari with Lemon Tarator <i>GA</i>                               |    |
| Baid Maqli بيض مقلي                                                       | 17 |
| Eggs fried with Lamb <i>VO</i>                                            |    |
| Sambousik B Jibneh (5) سمبوسك بالجبنه                                     | 29 |
| Cheese Stuffed Pastries <i>GD</i>                                         |    |
| Makanek مقائق                                                             | 24 |
| Lamb & Beef Sausages with Pomegranate Molasses & Pine Nuts <i>DFO NFO</i> |    |
| Sawda Djeز سودة دجاج                                                      | 22 |
| Sautéed Chicken Liver with Garlic & White Mulberry Molasses <i>DFO</i>    |    |
| Kibbeh Maqliyeh (7) كبه مقليه                                             | 24 |
| Fried Shells of Spiced Lamb Mince with Tarator <i>G</i>                   |    |
| Arnabit Maqli قرنايط مقلي                                                 | 21 |
| Fried Cauliflower with Cashew Mouhamara <i>VG GNFO</i>                    |    |
| Batata Harra بطاطا حارة                                                   | 19 |
| Fried Potatoes with Chilli & Coriander <i>VG</i>                          |    |
| Halloumi Mashwi حلومي مشوي                                                | 27 |
| Roasted Halloumi with Za'atar <i>VD</i>                                   |    |
| Hommos B Lahm حمص باللحم                                                  | 32 |
| Smooth Chickpea Dip with Beef                                             |    |
| Rez Bil Sha'riyya أرز بالشعيرية                                           | 14 |
| Rice with Vermicelli <i>G</i>                                             |    |
| Nataqāsam نتقاسم                                                          | 36 |
| Sharing plate of Hot Mezze <i>GD</i>                                      |    |

## Off The Grill على الفحم

|                                                               |    |
|---------------------------------------------------------------|----|
| Qraydis Harr قريدس حر                                         | 14 |
| U6 King Prawn with Green Chilli Shatta ٤                      |    |
| Noss Farrouj نص فروج                                          | 38 |
| 500g Deboned Half Chicken with Toun & Aleppo Honey            |    |
| Kafta (2) كفتة                                                | 37 |
| 300g Minced Lamb Skewers with Parsley & Onion GFO             |    |
| Shish Taouk (2) شيش طاووق                                     | 35 |
| 300g Chicken Skewers with Garlic, Lemon & Spices GFO          |    |
| Lahm Fillet Bakari شريحة لحمة بقر مشوية                       | 90 |
| 300g Grass-fed MB 4+ Scotch Fillet                            |    |
| Mashawi Mushakal مشاوي مشكلة                                  | 95 |
| Mixed Grill of King Prawns, Half Chicken, Shish Taouk & Kafta |    |

## Large Dishes طلب كبير

|                                                              |     |
|--------------------------------------------------------------|-----|
| Samak Bi Tarator W Hamod سمك بتاراتور وحامض                  | MP  |
| Fish Fillet with Lemon Tahini, Spiced Tomato & Green Herbs ٤ |     |
| Djez Bil Forn دجاج بالفرن                                    | 90  |
| Oven-baked Whole Chicken, Spiced Yoghurt Marinade            |     |
| Ketef Ghanam Meshwi كتف غنم مشوي                             | 135 |
| 7 Spiced 1.5kg White Pyrenees Lamb Shoulder                  |     |
| Bifatek بفتيك                                                | 165 |
| 600g Tajima Wagyu MB4+ Rib Eye Steak                         |     |

# Waleema Kbeera وليمة كبيرة

## Grand Banquet

Available for groups of 4 or more *GFO DFO NFO*

99

### Khubz Baladi خبز بلدي

Flat Bread for the Table

### Zeitoun زيتون

Olives

### Mukassarat مكسرات

Nuts

### Tabbouleh تبولة

Chopped Parsley with Bulgar Wheat

### Kabis كبيس

Mixed Pickles

### Hommos حمص

Smooth Chickpea & Tahini Dip

### Moutabbal متبل

Smoky Roasted Eggplant Dip

### Batata Harra بطاطا حارة

Fried Potatoes with Chilli & Coriander

### Falafel فلافل

Fava Bean Falafels with Green Tarator

### Kafta كفتة

Minced Lamb Skewers with Parsley & Onion

### Noss Farrouj نص فروج

Deboned Half Chicken with Toun & Aleppo Honey

### Lahm Fillet Bakari شريحة لحمة بقر مشوية

Grass-fed Cape Grim MB 4+ Scotch Fillet

### Qraydis Harr قريديس حر

King Prawn with Green Chilli Shatta

+\$10pp

### Shish Taouk شيش طاووق

Chicken Skewers with Garlic, Lemon & Spices

+\$14pp

### Baklawa بقلابة

Selection of Layered Filo Pastry Filled with Nuts & Fragrant Syrup

### Booza بوذا

Ashta Ice Cream Scoop with Halva Crumble

### Mhalabieh مهلبية

Rose and Orange Milk Pudding, Pistachio

## Desserts حلويات

|                                                                                 |    |
|---------------------------------------------------------------------------------|----|
| Ossmaliyyeh عثمالية                                                             | 19 |
| Kataifi Pastry with Ashta, Nuts & Rose Syrup <i>V G NFO</i>                     |    |
| Sfouf B Debs صفوف بالدبس                                                        | 15 |
| Rich Carob Molasses & Semolina Cake with Spiced Tahini <i>VG</i>                |    |
| Booza بوظة                                                                      | 8  |
| Ashta Ice Cream Scoop with Halva Crumble <i>V GFO</i>                           |    |
| Nougat نوجا                                                                     | 7  |
| Classic Flavoured Nougat with Dates & Pistachio <i>VN</i>                       |    |
| Baklawa بقلابة                                                                  | 12 |
| Selection of Layered Filo Pastry Filled with Nuts & Fragrant Syrup <i>V GDN</i> |    |
| Mhalabieh مهلبية                                                                | 16 |
| Rose and Orange Milk Pudding, Pistachio <i>VDN</i>                              |    |

*V – Vegetarian VG – Vegan G – Contains Gluten D – Contains Dairy N – Contains Nut  
VO – Vegetarian Option Available VGO – Vegan Option Available  
GFO – Gluten Free Option Available DFO – Dairy Free Option Available NFO – Nut Free Option Available  
A – Contains Australian Seafood I – Contains Imported Seafood*

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