

sambook

& CO

M A I N M E N U

hello@sambookco.com.au |  [@sambookco](https://www.instagram.com/sambookco)

Mini Vegetarian Pizza

Soft round house made pizza base topped with capsicum, tomato, onion & Mozzarella

Ftayer with Spinach

Soft pastry stuffed with sautéed spinach & Onion

Ftayer with Cheese & Spinach

Soft pastry stuffed with Sautéed spinach, garlic & feta

Sambousik with Meat

Deep-fried Crispy Pastry filled with sautéed mince, Onion & Pine nuts

Sambousik with Cheese

Deep-fried Crispy Pastry filled with our secret mix of cheeses & herbs

Kabkoubet

Deep-fried crispy shells filled with sautéed onion, mince & Pine nuts

Pumpkin Kabkoubet (Ve) seasonal

Deep fried Pumpkin shells filled with sautéed onion, spinach, chickpea, ground wheat & spices

Oregano Scrolls

Oven baked, soft rolled pastry filled with oregano

Cheese & Olive Scrolls

Oven baked, soft rolled scrolls filled with our special cheese mix & mixed olive

Falafel

Deep-fried rounds of ground mixed beans, herbs & Spices

Deep Fried Vegetarian Spring Rolls

Fattoush (GF) (Ve)

Tomato, Cucumber, Red Radish, Red & Green Capsicum, Pomegranate, Pomegranate Molasses, Mixed peppers + Sumac & Extra Virgin Olive Oil

Tabbouli (Ve)

Finely Chopped parsley & Roma Tomato, Onion, Lemon Juice & Extra Virgin Olive Oil

Beetroot & Bococinni (V)

Halved Baby Beetroot, Baby & Bococinni on a bed of mixed lettuce, dressed in Balsamic & Crushed Walnuts

Grilled Haloumi (V)

Sliced pan Fried Haloumi, Halved Cherry tomato on a bed of mixed lettuce dressed in Fig glaze & Slivered almonds

Roasted Pumpkin & Feta (V)

Seasoned & Roasted pumpkin, Crumbled Danish Feta, Sundried tomato dressed in balsamic Vinegar & topped with Roasted almonds

Creamy Seafood Pasta

Creamy Penne dressed in our Secret sauce with a mixture of pulled seafood, Celery, Parsley & Spring onion

Rich Pesto & Sundried Tomato Pasta Salad

Penne dressed in Basil Pesto, Sundried tomato, Kalamata Spinach & Artichoke Artichoke

Creamy Potato & Gherkin Salad (V)

Semi Boiled Potato dressed in whole egg mayo, Diced sweet gherkin, Parsley, Shredded Egg & topped with Seeded Mustard & Baby Gherkin

Lemon Rich & Parsley Potato Salad (Ve)

Semi boiled potato dressed in a garlic and parsley juice - Served cold

Pear, Goat & Pomegranate (V)

Finely sliced pear & dollops of goats cheese placed on a bed of Rocket & Topped with Pomegranate & Balsamic Fig Glaze

Vegetarian Stuffed Vine Leaves (GF) (V)

A colourful dish of Hand rolled vine leaves stuffed with onion, tomato, parsley, Homous and short grain rice, slow cooked in a lemon & Olive oil jus - Served covered with cherry tomato, mint & Herbs

Stuffed Vine leave with Meat

Hand rolled vine leaves stuffed with minced meat & short grain rice, slow cooked in a lemon and olive oil jus with Lamb chops throughout

Chicken & Rice Mansaf

A bed of seasoned rice and Premium beef mince, topped with Pulled chicken, Roasted Almond & Pine nuts

Lamb Mansaf

A bed of seasoned rice and Premium Lamb Mince, Topped with slow cooked pulled lamb, Roasted Almond & Pine nuts

Spicy Fish - Samki Harra

Oven baked fish fillet, Topped with our Chilli, Tahini, garlic & Coriander paste and covered with mixed roasted nuts & Fresh chilli

Kebbi Nayi - Meat Tartar

Raw mince Beef ground with fine wheat & mixed peppers - Served with Fresh Veg

Potato & Coriander - Batata Harra (V)

Pan Fried potato, Sautéed in Garlic, onion, coriander & Lemon juice

Slow Cooked Roast Lamb & Seasoned Vegetables

12+ hour, slow cooked Leg of Lamb, Surrounded by Herb Seasoned & Roasted Vegetables

Mediterranean Roast Chicken & Seeded Mustard Vegetables

Roma tomato & Herb marinated Chicken pieces on a bed of roasted vegetables seasoned with Seeded Mustard

Crackling Pork Roast

Slow cooked then crackled Pork Roast with seasoned Dutch Carrot, Sweet Potato Corn

Chicken Skewers

Cocktail skewers marinated over 6 hours with Garlic, lemon & Herb

Kafta Skewers

Mortar & Pestle mince mixed with finely chopped onion, parsley & Mixed peppers BBQ cocktail skewers

Crispy Chicken Tenderloin Plate (min 30)

Crumbed chicken Tenderloin pieces plated with sliced of Lemon & dipping sauces

Crispy Fried Drummets (min 30)

Deep Fried, peppered Chicken Drummets w/dipping sauces

Pasta Arabiata w/ Chilli (V)

A rich & Chilli Red vegetarian Penne mixed with fresh cooked tomato, Kalamata

Penne Bolognese

Traditional Bolognese sauce mixed with premium mince & Basil

Chicken & Cherry Tomato Pink Penne (V)

A fresh Cherry tomato cream sauce with sautéed onion, garlic & topped with Parmesan

Creamy Chicken Pesto & Sundried Tomato (V)

A Creamy basil pesto Parmesan sauce with Garlic & Sundried tomato

Tortellini Boscaiola

Beef tortellini cooked in a creamy mushroom, Parmesan & Bacon Sauce, topped with finely chopped spring onion

All on brioche buns

Angus Beef & Cheese

Angus Beef & Cheese Slider

Loaded Angus Beef

Loaded Angus Beef, Cheese, Tomato & Pickled cucumber & Secret Sauce

Original Crispy Chicken & Chilli

Crispy Breast Chicken, Slaw & Sriracha Mayo Slider

Falafel Slider

Round Falafel Paddy, Pickles, Homous & Tahini Sauce

Schnitzel

Crispy Breast chicken schnitzel with mixed lettuce, cucumber & Whole Egg Mayo

Pulled Chicken

Marinated, pulled garlic Breast chicken, Pickles, garlic Aioli & Iceberg Lettuce

Antipasto (V)

Roast eggplant, fresh tomato & Cucumber, and sundried tomato on a bed of mixed lettuce and dressed in pesto Aioli

Vegetarian (V)

Tomato, cucumber, shredded carrot, mixed lettuce, capsicum, Sweet soy & Tasty cheese

Feta (V)

Feta, Cucumber, Tomato, Capsicum & Mint

Mediterranean (V)

Labni, Cucumber, Tomato, Kalamata Olive

Ham, Cheese & Tomato

Plain Dogs

Mini cocktail hotdogs **can add sauce*

Loaded Dogs

FULLY loaded Mini Hot Dog, Tomato & Mustard Sauce, Jalapeno & Shredded Mozzarella

Pulled Chicken

Pulled Breast Chicken, Garlic Aioli, Smokey BBQ Pickles & Iceberg Lettuce

Chorizo

Pan Fried Chorizo, shaved onion, Purple cabbage, cucumber & BBQ Mayo Sauce

Haloumi (V)

Pan-fried haloumi, Oregano, sundried tomato on a bed of mixed lettuce & Pesto Aioli

Falafel Wrap (Ve)

Deep-fried rounds of ground mixed beans, herbs & Spices on a bed of iceberg lettuce, pickles, cucumber, tomato & a tahini Sauce

Shawarma Wrap

Sautéed lamb on a bed of iceberg lettuce, sumac Spanish onion, pickle, Tahini Sauce & Homous

Nutella

Nutella & Strawberry

Ricotta

Ricotta, Honey & Raspberry

Biscoff

Fresh whipped cream, Crushed Biscoff & Blueberries

Waffles

Scones

Serving size min 12

Granola (V)

Greek Yoghurt dressed in Maple and topped with Granola chunks, Fresh Berries & Shaved coconut

Passion Fruit

Fresh, seasonal chopped Fruit topped with Passionfruit Pulp & Berries

Salmon

Smoked Salmon, Avocado, Rocket, Cream Cheese & Capers

Antipasto (V)

Roast Eggplant, capsicum, Danish Salami & Basil Pesto

Salad

Your choice of our selection of salads, cupped and topped with suitable condiments & packaged dressing

Blueberry *sweet option*

Blueberry bagels served with ricotta and fresh raspberries

Original Crispy

Crispy Breast Chicken, Slaw + Sriracha Mayo

Tuna

Tuna, Slaw, corn kernels, Spanish onion, Za'atar & Mayo

Serving size min 12

Cherry Tomato & Avocado (V)

Halved cherry tomato, diced Spanish onion dressed in Balsamic glaze & Olive oil on Bruschetta Bread

Haloumi (V)

Stacked Pan-fried Haloumi & Cherry tomato on a bed of rocket & Dressed in Fig Glaze on Bruschetta Bread

Labni (V)

Fresh Labni Dollop topped with finely chopped cucumber, cherry tomato & Mint on Bruschetta Bread

Crispy Chicken Tenderloin Plate (min 30)

Crumbed chicken Tenderloin pieces plated with sliced of Lemon & dipping sauces

Crispy Fried Drummets (min 30)

Deep Fried, peppered Chicken Drummets w/dipping sauces

Homous

Baba Ghannoush

Labni