



About Us

At Sahra Bistro, we proudly bring the rich traditions of Lebanese hospitality, culture, and cuisine to the heart of Rouse Hill. Built on family values and a passion for genuine food, Sahra Bistro is a continuation of a journey that began with our restaurant, Sahra by the River.

For many decades our family has been dedicated to creating memorable dining experiences through authentic Lebanese flavours, warm hospitality, and a welcoming atmosphere where every guest feels at home. What started as a single restaurant by the river has grown into a brand recognised for quality, generosity, and consistency.

At Sahra Bistro, food is more than a meal, it is a way of bringing people together. Whether you are joining us for a casual lunch, family dinner, celebration, catering, or special occasion, our goal is to share the true essence of Lebanese hospitality through every detail of your experience.

We welcome you to experience the flavours, traditions, and hospitality that have made Sahra a beloved name since 2005.



Bread

Fresh Pita Bread

Freshly baked hot pita bread, finished with a drizzle of olive oil

\$4

Salads

Tabbouli

A vibrant parsley salad with tomatoes, onions & burghul, lightly dressed with lemon & olive oil

\$18

Fattoush

Crisp garden vegetables & crunchy toasted bread, tossed with fragrant herbs & a tangy house dressing for a fresh & vibrant Lebanese favourite

\$18

Sahra Salad

Peppery rocket & ripe tomatoes come together with crispy eggplant, oregano & stuffed olives, lightly tossed in a zesty Mediterranean dressing

\$19

Halloumi Fiesta

Golden seared halloumi served with fresh rocket, cherry tomatoes, cucumber & stuffed olives, finished with candied walnuts & our signature Sahra dressing

\$20

Cold Entrees

Hummus

Prepared the traditional way with blended chickpeas, tahini and citrus.
Simple, authentic & true to its roots

\$12

Hummus Pesto

Creamy chickpea hummus blended with fragrant basil pesto, bringing together classic Middle Eastern richness with a fresh herbaceous twist

\$15

Baba Ghanouj

Smoky open-fire roasted eggplant blended with tahini & lemon, finished with a drizzle of extra virgin olive oil for a rich & authentic flavour

\$14

Moutabbal Special

A Sahra house special, smoky baba ghanouj topped with crispy eggplant, fresh herbs & crisp garden vegetables

\$16

Labneh

Creamy strained yoghurt with a smooth, tangy finish, drizzled with extra virgin olive oil

\$12

Muhammara

A vibrant capsicum dip made with roasted red peppers, walnuts & pomegranate molasses, gently spiced for rich depth of flavour

\$15

Kibbeh Nayye

A traditional delicacy of finely hand-minced raw lamb blended with burghul, herbs & subtle spices. Smooth, rich & served with olive oil in authentic Lebanese style

\$25

Please speak to our friendly staff regarding any dietary requirements

While we take every care to avoid cross-contamination, we cannot guarantee that traces of allergens may not be present

A 10% surcharge applies on Sundays and public holidays

Warak Enab	\$16
Hand-rolled vegetarian vine leaves filled with rice, tomatoes, parsley & onions, gently simmered in olive oil & finished with a zesty squeeze of lemon	
Aged Shanklish	\$18
Crumbled aged shanklish cheese tossed with ripe tomatoes, onions & fresh herbs for a bold & rustic Lebanese favourite	
Basterma	\$25
Air-dried, thinly sliced spice-cured beef coated in aromatic seasoning. Bold, savoury & richly flavoured	
Fish Tajin (I)	\$24
Tender fish baked in a traditional tahini & citrus sauce, finished with sweet caramelised onions	
Olives & Pickles	\$12
A vibrant selection of olives, wild cucumber, pickled chilli & turnips. The perfect accompaniment to every dish	

Hot Entrees

Hummus With Meat	\$22
Silky smooth hummus topped with spiced minced meat & toasted pine nuts	
Cherry Kabab	\$22
Juicy spiced meatballs simmered in a rich cherry sauce, finished with toasted almonds	
Garlic Prawns	\$24
Succulent prawns drenched in our famous garlic lemon sauce. A true guest favourite	
Salt and Pepper Squid (I)	\$20
Fried until golden & finished with lemon pepper & a hint of chilli	
Bezre (A)	\$24
Crispy mini whitebait, lightly fried to golden perfection & served with creamy tahini sauce	
Makanek	\$22
Sautéed lamb sausages finished with lemon & pomegranate molasses. The Lebanese way	
Coriander Potatoes	\$15
Crispy potatoes tossed with fresh coriander, garlic & lemon for a bold & zesty flavour	
Fried Cauliflower	\$18
Golden crispy florets drizzled with tahini & finished with our signature herb blend	
Sambousik	\$15
(3) Hand-rolled pastries filled with spiced minced meat, onions & toasted pine nuts	
Shanklish Pastry	\$15
(3) Hand-rolled pastries filled with a blend of shanklish & feta cheese, onions & tomatoes	
Spinach Pastry	\$15
(3) Hand-rolled pastries filled with spinach & a touch of lemon.	

Fried Kibbeh	\$17
(3) Crispy shells filled with a rich blend of spiced meat & toasted pine nuts	
Mix Pastries to Share	\$36
A selection of 9 hand-rolled pastries featuring Sambousik, Shanklish & Spinach favourites	
Rkakot	\$16
(4) Crispy pastry rolls filled with a blend of mixed cheese & fragrant herbs	
Chicken Wings	\$18
Grilled chicken wings flame-charred to perfection, then tossed with garlic, lemon & fresh coriander	
Chicken Msakhan	\$18
(4) Roasted spiced chicken wrapped in traditional saj flatbread with caramelised onions & fragrant sumac	

Sides

Basmati Rice	\$10
Light & fluffy	
Mansaf Rice	\$14
Fragrant spiced rice with minced lamb, finished with toasted almonds	
Hot Chips	\$10
Golden & crispy, served with rich tomato sauce	

Mains

Chicken Shawarma	\$32
Tender marinated chicken, slow-roasted to perfection & thinly sliced, served with garlic, spiced aioli, lettuce, tangy pickles & golden chips.	
Garlic & Lemon Chicken	\$35
Succulent marinated chicken breast, perfectly cooked & paired with grilled potatoes, then generously drizzled with a bright, zesty garlic & lemon sauce	
Oriental Chicken	\$35
Tender marinated chicken breast served over fragrant mansaf rice, accompanied by a fresh garden salad & cool minted yoghurt	
Aarayas Kafta	\$32
Crisp grilled pita filled with spiced kafta, fresh salsa & melted cheese, served with spiced aioli	
Slow Braised Lamb Shank	\$39
Fall-off-the-bone tender, served with fragrant mansaf rice, minted yoghurt & fresh julienne salad	
Lamb Shawarma	\$38
Marinated lamb, thinly sliced & slow-roasted, served with tahini, biwaz onion salad, grilled onions, tomato & crispy chips	

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Sahra Feast	\$38
(3) BBQ skewers of lamb, chicken & kafta, served with hummus, baba ghanouj, garlic sauce, pickles & tabbouli salad	
Skewers on Demand	
Your selection of skewers, Lamb (\$11), Chicken (\$10) & Kafta (\$10). served with garlic sauce	
Samke Harra (A)	\$42
Fresh barramundi grilled to perfection, served over a chilli tahini sauce with basmati rice	
Mediterranean Barramundi (A)	\$40
Fresh barramundi flame-grilled & served with baked potatoes & traditional charmoula sauce	
Falafel	\$25
(6) Crispy golden falafels served with lettuce, onions, tomatoes, radish, fresh mint, pickles & tahini sauce.	
Eggplant Maghmour	\$28
Tender eggplant slow-cooked with a rich tomato, onion & chickpea salsa, served with basmati rice	
Mujaddara	\$28
Traditional Lebanese rice & lentil risotto topped with caramelised onions, served with minted yoghurt & fresh julienne salad	

Kids menu

Chicken Nuggets	\$16
Chicken nuggets with chips & tomato sauce	
Fish Cocktail (I)	\$16
Fish cocktail with chips & tomato sauce	
Kids Skewer	\$16
Chicken or Kafta skewer with chips & tomato sauce	
Kids Soft Drinks or Juices	\$4

The Bistro Banquet | \$60

Hummus
Labneh
Baba Ghanouj
Tabouli Salad
Fattoush Salad
Coriander Potatoes
Chicken, Lamb & Kafta
Lebanese Bread

The Soufra Banquet | \$75

Hummus
Labneh
Baba Ghanouj
Tabouli Salad
Fattoush Salad
Pickles and Olives
Vine Leaves
Falafel
Coriander Potatoes
Hand rolled Sambousik with Pine Nuts
Fried Cauliflower with Tahini
Chicken, Lamb & Kafta
Lebanese Bread

The Royal Banquet | \$90

Hummus
Labneh
Baba Ghanouj
Tabouli Salad
Fattoush Salad
Pickles and Olives
Kibbe Nayeh or Fried Kibbe
Lamb Sausages
Grilled Garlic Prawns
Salt & Pepper Squid
Coriander Potatoes
Falafel
Hand rolled Sambousik with Pine Nuts
Fried Cauliflower with Tahini
Chicken, Lamb & Kafta
Lebanese Bread

Banquets are charged based on the number of guests seated at the table

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