baraka

Christmas at Home



















This Christmas, we would love to take a little off your plate so you can spend more time with the people who matter most. We have created a selection of beautiful, restaurant-quality meals for you to enjoy at home. Every dish is made with care, intention and the familiar flavours of baraka, ready for you to simply heat and serve.

Whether it is a big family gathering, a meal with friends, or a quiet moment to yourself, these meals are created to hold the spirit of the season. We have taken care of the details so you can relax, savour and focus on what truly matters.

Every dish holds a little of the heart and connection that baraka has always been about, bringing warmth and ease to your Christmas table.

Wishing you a joyful Christmas and a safe 2027,

Kat + Chef Ric

main meal

Chicken + Muhammara

Serves 4 - 5 people / $65

Juicy roast chicken meets muhammara – a rich, smoky dip made from roasted red capsicum, walnuts, and pomegranate molasses. The sweetness of the dip balances perfectly with the savoury chicken, creating a bold and vibrant harmony of flavours. Garnished with preserved lemon and herbs, this dish is best enjoyed with your hands (aka Lebanses Cutlery) or with our delicious house-made flatbread.

Preparation: Warm in oven + assemble, pictures provided.

Slow-Cooked Lamb with Hummus

Serves 5 - 6 people / $90

One of our most requested meals! Tender lamb, slow-cooked for around 14 hours, melts into creamy house-made hummus. The gentle spices of the lamb complement the hummus's earthy richness, making this dish both comforting and indulgent. We love it paired with a side of battata harra or our roasted carrots with labneh.

Preparation: Warm in oven + assemble, pictures provided.

Middle Eastern Spiced Roast Beef with Zhoug

Serves 4 - 5 people / $80

This roast beef, braised in a luscious blend of spices and jus, is served with zhoug – a bright, herby sauce with a touch of heat. A treasured family recipe, this dish has been perfected by Chef Ric and his father before him over the past 60 years. It's a beautifully festive way to celebrate with the ones you love.

Preparation: Warm in oven + assemble, pictures provided.

side dishes

Blueberry, Spinach & Fetta Salad
Serves 4 - 5 people / $35
Fresh spinach, juicy blueberries, and creamy fetta come together in this vibrant salad. The perfect balance of fruity sweetness and savoury richness, it's light and full of flavour.

Ancient Grains Salad
Serves 4 people / $35
Quinoa, barley, and freekeh create the base of this hearty salad, with fresh herbs and a bright touch of citrus bringing it to life. It's a satisfying mix of chewy, crunchy, and vibrant textures.

Battata Harra
Serves 4 - 5 people / $28
Crispy potatoes tossed with garlic, coriander, and chilli deliver a bold, spicy bite. This side dish is an easy favourite, full of flavour and perfect alongside any meal.

Carrots + Labneh
Serves 4 - 5 people / $35
Sweet, roasted carrots meet cool, tangy house-made labneh for a side that's both simple and refined. A sprinkle of herbs and spices adds just the right depth, making it as delicious as it is beautiful.

dips and bread

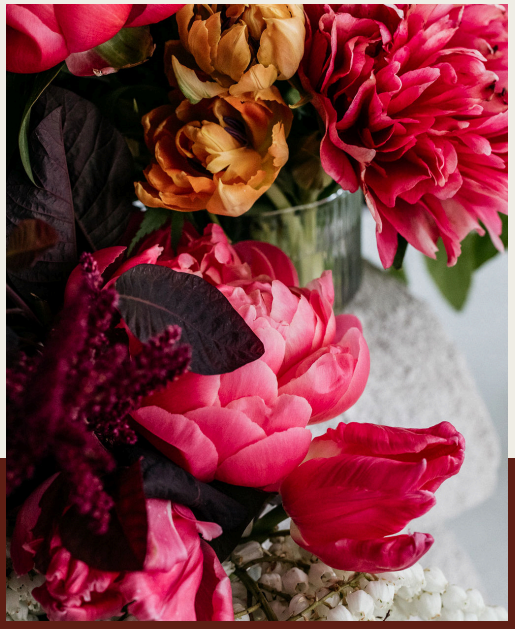
Baba Ganoush
Serves 4 people / $18
Smoky and silky, this roasted eggplant dip is enriched with tahini, garlic, and lemon. We roast the eggplant over charcoal for an extra layer of flavour.

Herb & Spice Labneh
Serves 4 people / $18
Thick, tangy, and refreshing, this in-house favourite has been with us from day one. It's perfect on its own or as a cooling complement to our sides.

Hummus
Serves 4 people / $18
Smooth, creamy, and full of subtle garlic and lemon notes, this classic dip brings earthy richness to any plate.

Beet Mutabbal
Serves 4 people / $18
Roasted beetroot blended with tahini and garlic makes for a vibrant, earthy dip. We top it with halloumi, currants, herbs, and nuts for extra texture and flavour.

House-Made, Charcoal-Fired Flatbread
$5 each
Soft on the inside with just a touch of smoky char on the outside, this flatbread is perfect for scooping up every dip and sauce on the table. It's a humble essential at the heart of every good meal.

















how to order

1 order

Email your order to **kat@baraka.net.au** by 22nd December, including any dietary requirements. Please note that limited alterations can be made to the menu.

2 invest

Choose your preferred payment method – either pay in-store or via credit card over the phone.

3 collect

Pick up your order from baraka (Shop 8, 90-92 Ballina St, Lennox Head) at your chosen time:

- Thursday 24th December from 5 – 8pm (items need reheating)
- Friday 25th December between 10am – 11am

baraka

an invisible, wonder-working force that is ever present

existing in the moments and meals we share together

present in the lingering afterglow of deep soul chats and a good belly laugh

connecting us to one another long after we've left the table

it is life