



BYBLOS

LEBANESE CUISINE

Salads

TABOULI (V) \$18

Fresh parsley, tomatoes, mint, onion, lemon and olive oil with quinoa or Burghul

FATTOUSH (V) \$18

Oriental vegetable salad topped with crispy pita, mixed with pomegranates molasses dressing

Add on: Marinated grilled chicken fillet \$8

Grilled Halloumi \$6

LAMB QUINOA SALAD (M) \$24

Baby rocca, red radish, pomegranate seeds, beetroot and honey mustard dressing

HALLOUMI SALAD (V) \$20

Mixed lettuce, onion, tomatoes, walnuts, pomegranate seeds special dressing

Cold Mezza

LABNEH BIL TOUM (GF) (D) (V) \$15

Home made labneh, minced garlic, dry mint, olive oil

TRIO DIPS (V) (D) (GF) \$24

Hommos, baba ghanouj and labneh

HOMMOS (V) (GF) \$16

Traditional chickpeas puree in tahini

BABA GHANNOUJ (V) (GF) \$16

Flame grilled eggplant caviar in tahini sauce

HOMMOS AVOCADO WITH PRAWNS (V) (GF) \$23

Hommos with avocado coli mixed with cumin and lemon topped with sauteed prawns

CHILLI GARLIC DIP (V) (GF) \$16

Garlic paste mixed with homemade chilli paste

GARLIC DIP (V) (GF) \$15

Garlic paste

MOUHAMARA BIL JOZ (N) (G) (V) \$16

Harissa brined breadcrumbs, pomegranate molasses, onion, chilli and walnuts

VEGETARIAN VINE LEAVES (V) \$16

Vine leaves stuffed with rice, tomatoes, parsley, mixed spices and pomegranate molasses

MIXED PICKLES PLATE (V) (GF) \$12

Variety of pickled vegetables

LOUBIYEH BIL ZIET (GF) (V) \$17

Flat green beans sauteed with onions, tomato paste, simmered until tender

KEBBEH NAYYEH (G) (M) \$25

Minced raw lamb mixed with fine wheat (burghul) and spices served with mint leaves, olive oil, onions, red radish and fresh chilli

SHANKLEESH (V) (GF) \$18

Cured fermented yoghurt cheese, cover with Zaatar, served with tomatoes, parsley, onion, mint, cucumber and a drizzle of extra virgin olive oil



HOT MEZZA

ASSORTED PASTRIES (D) (G) (M) \$22

Ladies fingers, sambousik meat, fried kebbeh, falafel and spinach triangles

SAMBOUSIK MEAT \$16

Deep-fried hand-crafted pastry, filled with minced meat & onion

HOMMOS LAHMEH (M) \$24

Hommos dip, topped with stir fried meat and pine nuts

LADIES FINGERS (D) (GF) \$15

Deep fried pastry, filled with herby mixed cheese

FRIED KEBBEH (M) (G) \$16

Deep fried burghul wheat & ground beef shell, filled with minced meat, onion, and flavourful herbs and spices

GRILLED HALLOUMI (V) (D) \$18

Grilled halloumi, topped with diced tomatoes, cucumbers and pomegranate molasses

BATATA HARRA (V) (GF) \$16

crispy potato cubes, mixed with lemon, garlic, chilli and fresh coriander

ARNABEET (V) (GF) \$17

Fried cauliflower served with tahini

BATENJEN MEKLEH (V) (GF) \$16

Fried eggplant, served with yogurt & tahini sauce

FALAFEL 6PCS (V) (GF) \$16

Deep fried chickpeas, blended with coriander, garlic, herbs, byblos spices served with tahini, pickles & fresh vegetables

MAKANEK (M) (GF) \$18

Sauteed Lebanese sausages, tossed in pomegranate molasses & lemon juice

GARLIC PRAWNS (S) (GF) \$21

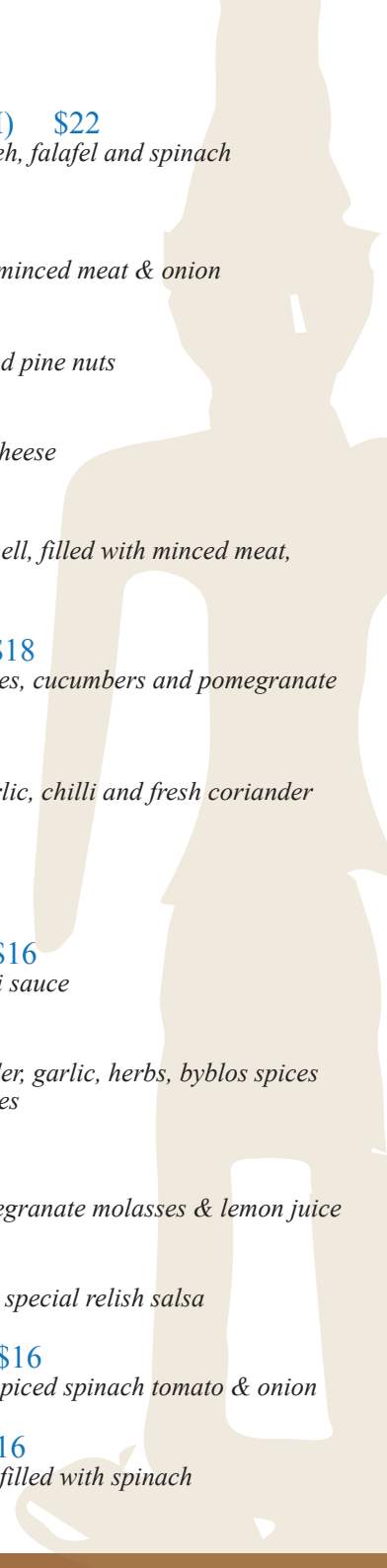
Sauteed garlic prawns, simmered in Byblos special relish salsa

SPINACH TRIANGLES (V) (G) \$16

Deep-fried hand-crafted pastry filled with spiced spinach tomato & onion

PUMPKIN KEBBEH (V) (GF) \$16

Deep fried burghul wheat & pumpkin shell filled with spinach chickpeas & sumac spice



MAINS

LAHMEH MECHWIYEH (M) \$34

Char-grilled lamb skewers served with biwaz bread, cucumber pickles, grilled onion, tomatoes, garlic dip, and mouhamara

KAFTA (M) \$30

Char-grilled minced lamb, mixed with onion, parsley and special spices, served with biwaz bread, cucumber pickles, grilled onion, tomatoes, garlic dip and mouhamara

SHISH TAOUK (P) \$30

Char-grilled marinated chicken, served with biwaz bread, cucumber pickles, and garlic dip

CHICKEN SHAWARMA (P) \$30

Marinated chicken strips, served with garlic dip & pickles

LAMB SHAWARMA (M) \$32

Marinated lamb strips, served with tahini sauce and pickles

BANANA PRAWNS (S) (GF) \$41

Char-grilled (3 jumbo prawns) with mustard dill sauce & lemon, served with batata harra & mixed salad

SAMKEH HARRA (S) \$32

Wild barramundi fillet, topped with a special tahini sauce and mixed nuts, served with basmati rice

MIXED GRILL (P) (M) \$34

Shish taouk, lamb and kafta skewers, served with biwaz, cucumber pickles, garlic dip and mouhamara

MANSAF LAMB (M) (N) \$32

Slow cooked lamb, laid on a bed of spiced mince meat rice, served with yoghurt sauce

MANSAF CHICKEN (P) (N) \$30

Pulled chicken breast, laid on a bed of spiced minced meat rice, served with yoghurt sauce

LEMON GARLIC CHICKEN (P) \$32

Chargrilled chicken skewers, mixed lemon garlic sauce

CHILLI LEMON GARLIC CHICKEN (P) \$33

Chargrilled chicken skewers, mixed in a chilli lemon garlic sauce

PESTO LEMON GARLIC CHICKEN (P) \$33

Chargrilled chicken skewers mixed in pesto lemon garlic sauce

MUJADARA (V) (GF) \$25

Mixed rice with lentils, topped with caramelized onion, served with Fattoush salad and yoghurt

LOUBIYEH W REZ (GF) (V) \$26

Simmered green beans cooked in tomato garlic relish, served with basmati rice

MAGHMOUR TAGINE (GF) (V) \$28

Fried eggplant, topped with chickpeas relish sauce, served with rice

DAY TIME ONLY

MIXED PLATES:

BYBLOS MIXED PLATE (P) (M) \$34

Lamb, kafta and chicken skewers, served with hommos, baba ghanouj tabouli, garlic dip and falafel

LAMB SHAWARMA MIXED PLATE (M) \$33

Marinated lamb strips, served with hommos, baba ghanouj, tahini sauce Tabouli and falafel

CHICKEN SHAWARMA MIXED PLATE (P) \$32

Marinated chicken strips served, with hommos, baba ghanouj, tabouli, garlic dip and falafel

VEGETARIAN MIXED PLATE (V) \$29

2pcs of vine leaves, 2pcs of falafel, 2pcs spinach triangles, cauliflower tabouli, baba ghanouj, hommos and tahini sauce

BANQUETS: (MINIMUM FOR 2 PEOPLE)

BYBLOS BANQUET \$70

SALADS: Fattoush, Tabouli

COLD MEZZA: Hommos, Baba Ghanouj, Labneh

HOT MEZZA: Fried Kebbeh, Ladies fingers, cauliflower and potato coriander

MAINS: Lehem Meshwe, Shish Taouk and Kafta

VEGETARIAN BANQUET \$65

SALADS: Fattoush, Tabouli

COLD MEZZA: Hommos, Baba Ghanouj, Labneh

HOT MEZZA: Pumpkin Kebbeh, spinach triangles, falafel cauliflower and potato coriander

MAINS: Mujadara or Loubieh

KIDS MENU

- CHICKEN NUGGETS WITH CHIPS \$15

- KAFTA SKEWER WITH CHIPS \$15

- SHISH TAOUK WITH CHIPS \$15

ADD ONS:

BASAMTI RICE \$9

SPICY MINCED MEAT RICE \$10

Mixed rice with spiced minced meat

CHIPS \$9

WEDGES \$12

Served with sweet chilli sauce and sour cream

SWEET POTATOES \$13



DESSERT

RIZ BIL HALIB (N) \$12

Sweet flavoured rice pudding, topped with pistachio soil

BAKLAVA (D) (N) 4pcs \$14

Assorted oriental sweets

KNEFEH BI JEBNEH (D) (G) \$16

Baked shredded phyllo dough topped with akawi cheese, sugar syrup, Blossom jam and pistachio soil

HALAWEH ICE CREAM KASSATA (D) 3 scoops \$14

Halawa flavoured ice cream, topped with baklava, pistachio soil, and date syrup

BYBLOS ICE CREAM: 1 SCOOP \$10

Halaweh

Mulberry

Pistachio

Honey figs

Mango

Vanilla

Chocolate

Coffee/Tea

Lebanese Coffee \$5

Tea \$5

Lebanese Tea Pot \$15



BYBLOS

LEBANESE CUISINE

Drinks

Byblos Signature Cocktails

Gin Basil \$20

Gin, lemon juice, sugar, fresh basil

Summer Dust \$21

Bacardi Rum, lime cordial, fresh lime, sugar, mint, passion fruit strawberry, lemon

Byblos Mule \$20

Vodka, ginger beer, lime juice, fresh cranberry

Lebansese Night \$22

Vanilla ice cream, arak mix, rose water, cinnamon powder

Byblos Silk \$21

Pama liquor, cointreau, chambord, lemon juice, soda water grenadine syrup

Classics

Apple Sour \$21

Belvedere vodka, apple sour monkey, cointreau, apple juice, lemon juice

Mojito \$19

Bacardi rum, fresh lime, sugar, fresh mint, sugar syrup, lime cordal soda water

Perfect Margarita \$19

Tequila, cointreau, lemon juice, sugar syrup

Cosmopolitan \$19

Fresh lime, cranberry juice, cointreau, belvedere vodka, orange zest

Aperol Spritz \$19

VAperol, champagne, soda water, orange slice

Long Island \$22

Gin, rum, tequila, triple sec, vodka, lemon juice, dash of coke and simple syrup

Espresso Martini \$20

Patron tequila, kahlua, Mr Black, espresso shot and sugar syrup

Beer

Hahn light \$10

Corona \$12

Heineken \$11

150 Lashes James Squires' Pale Ale \$10

Peroni \$10

Crown Lager \$10

Almaza \$11



Cider

Apple cider \$11

Strawberry lime cider \$11

Traditional

Brun Arak \$12/\$120

Ksarak Arak \$13/\$130

The Spirits

Vodka

Grey Goose \$14

Belvedere \$14

Russian Standards \$11

Gin

Gordons \$10

Hendricks \$12

Rum

Captain Morgan \$10

Bacardi \$10

Tequila

Jose Cuervo \$10

Patron Silver \$12

Whisky

Johnnie Walker Black Label \$14/\$120

Johnnie Walker Gold Label \$17/\$180

Chivas Regal 15 yrs \$15/\$17

Single Malt

Glenfiddich 12 yrs \$14

Monkey Shoulder \$12

Bourbon

Jack Daniels \$12

Canadian Club \$12

Fireball Cinnamon \$12

Liqueur

Baileys \$11

Frangelico \$11

Chambord \$11

Kahlua \$12

Pamma \$11



Aperitif

Aperol \$10

Campari \$10

Red Wine

Marrenon Merlot (France) \$48 Bottle

Domaine Des Tourelles (Lebanon) \$48 Bottle \$11 Glass

Bonvilla Shiraz (Hunter Valley NSW) \$48 Bottle

Sensi Sangiovese (Italy) \$45 Bottle \$10 Glass

Fattoria Pinot Noir (Italy) \$41 Bottle \$10 Glass

Cotes du Rhone Grenache (France) \$50 Bottle

White Wine

Kono Sauvignon Blanc (Malborough NZ) \$45 Bottle \$10 Glass

Petit Couvent (Lebanon) \$48 Bottle \$11 Glass

Painted Wolf Chenin Blanc (South Africa) \$48 Bottle

Filo Pinot Grigio (Sicily Italy) \$42 Bottle \$10 Glass

Bonvilla Chardonnay (Hunter Valley NSW) \$48 Bottle

Merrenon Viognier (Rhône Valley France) \$50 Bottle

Rosé

Les Arts Rose (Provence France) \$45 Bottle \$11 Glass

Sweet

Sensi Moscato (Italy) \$41 Bottle

Champagne

Moët and Chandon Imperial Brut \$105 Bottle

Sparkling

Johansen Sparkling Wine (Tumbarumba NSW)

\$58 Bottle \$11 Glass

Calappiano Prosecco (Italy)

\$48 Bottle \$11 Glass

Juices

Fresh Orange Juice \$9

Apple, Pineapple \$6

Mocktails

Lemon Mint \$13

Vojito \$13

Lebanese Strawberry, Avocado Mocktail \$15

Soft Drinks

Coke, Coke Zero, Fanta, Sprite, Tonic Water, Soda Water \$5

San Pellegrino \$7

Tap Sparkling Water \$5

Coffee/Tea

Espresso \$4

Cappuccino \$5

Late \$5

Flat White \$5

Macchiato \$5.00

Hot Chocolate \$6.00

Mocha \$6.00

