

SALADS & GREENS



Tabbouli \$27

Finely chopped parsley, tomato, onion, salt, lemon and extra virgin olive oil.

Fattouch \$27

Finely chopped parsley, tomato, cucumber, mint, parsley, radish, onion, summak and crispy bread, dressed with lemon, extra virgin olive oil and pomegranate molasses.

Halloumi Salad \$29

Lettuce, tomato, cucumber, red capsicum, olives, grilled halloumi cheese topped with our special lemon garlic dressing.

Fetta Salad \$29

Tomato, cucumber, onions, olives, fetta cheese, topped with lemon infused extra virgin olive oil.

LEBANESE DIPS

Hommos \$17

A fine blend of chickpeas, tahini and lemon juice.

Hommos Beetroot \$18

A fine blend of chickpeas, tahini, lemon juice and caramelised beetroot.

Baba Ghanouj \$17

Char-grilled eggplant, puréed with tahini and lemon juice.

Mtabbal Batingen \$17

Char-grilled eggplant seasoned with lemon garlic and extra virgin olive oil.

Muhammara \$17

A middle eastern walnut and roasted red pepper dip, breadcrumbs, olive oil, pomegranate molasses, seasoned with garlic and chilli flakes.

Labneh \$17

Traditional Lebanese creamy yoghurt dip, served with extra virgin olive oil.

Hommos Sojouk \$22

Hommos topped with spicy Lebanese sausages.

Hommos Shawarma \$23

Hommos topped with finely shredded marinated lamb.

Hommos Blahmeh \$22

Hommos topped with finely diced pan fried meat and pine nuts.

Trio Dips \$29

Hommos, baba ghanouj, labneh, served with fresh hot bread.

ENHANCE YOUR DIPS: LEBANESE HOT OVEN BREAD \$5

COLD MEZZA

Mixed Pickles & Olives \$15

Finely chopped parsley, tomato, onion, salt, lemon and extra virgin olive oil.

Shanklish \$19

Traditional Lebanese aged spicy cheese mixed with tomato, onion and parsley.

Batinjan M'illiye \$19

Pan fried eggplant with garlic Lemon and pomegranate molasses.

Msakaa Batinjan \$19

Eggplant, capsicum, onion, garlic chilly paste, pomegranate molasses, spices.

Warak Inab \$19

Vine leaves filled with rice, onion, tomato, herbs, cooked in a dressing of lemon and extra virgin olive oil.

Kibbeh Nayyeh \$33

Raw lamb tartar, finely blended and mixed with burghul and Lebanese spices, served with a side of fresh mint leaves, red onion and shallot.

HOT MEZZA



Arnabit	\$19
Fried cauliflower, served with tahini sauce.	
Batata Harra	\$21
Diced pan fried potato tossed in coriander, garlic and chilli.	
Falafel	\$25
A blend of fava beans & chickpeas, mixed with coriander and special spices served with mixed pickles and tahini sauce.	
Fried Halloumi	\$21
Tasty pan fried cheese, served with tomato and a side of lemon wedges.	
Sambousik Bjibneh (4pcs)	\$21
Traditional Lebanese pastry, filled with mixed cheeses, shallots and parsley.	
Sambousik Blahmeh (4pcs)	\$20
Traditional Lebanese pastry, filled with finely minced meat, onion and pine nuts.	
Fatayer Spinach (4pcs)	\$20
Traditional Lebanese pastry filled with spinach, onion, sumac and extra virgin olive oil.	
Fried Kibbeh (4pcs)	\$21
Minced meat with burghul, filled with finely minced meat, onion and pine nuts.	
Grilled Kibbeh (2pcs)	\$23
Meat, burghul, onion, spices, pine nuts, cooked on char grill served with baba ghannouj.	
Arayes Kafta	\$19
Stone-baked kafta meat spread thinly between two Lebanese flatbreads.	

Sfeeha (6pcs)	\$18
Hand-crafted pastries filled with seasoned minced lamb, pine nuts, and traditional spices, baked until golden.	
Sawdit Djej	\$22
Pan fried Chicken liver tossed in a lemon garlic sauce and pomegranate molasses.	
Makanek	\$23
Pan fried Lebanese spiced sausages tossed with lemon juice.	
Soujouk	\$23
Spicy Lebanese sausages mixed with diced tomatoes and onion.	
Kabab Karaz	\$28
Mini kafta patties served with caramelized cherries and cherry molasses garnished with fresh herbs and Toasted pine nuts.	
Lahme Ras Asfour	\$22
Diced meat, pan fried and sautéed with lemon and a touch of chilli.	
Jweneh Provincial (8pcs)	\$19
Pan-fried Chicken wings sautéed with lemon, garlic and coriander sauce.	
Jweneh Meshwiye (8pcs)	\$19
Char-grilled marinated chicken wings.	
Samak Bizri	\$22
Lightly fried white bait, served with tahini & lemon slices.	
Mixed Pastries	\$27
Sambousik meat, sambousik cheese and fatayer (2 of Each).	

MAIN COURSES

Shawarma Lahme	\$39	Mansaf Lahme	\$39
Finely shredded marinated lamb, served on a bed of greens with tahini sauce and pickles.		Traditional rice cooked with minced lamb, topped with nuts, Lebanese spices, slow cooked lamb strips served with labne and special sauce.	
Shawarma Djej	\$38	Byblos Slow Roast	\$51
Finely shredded marinated chicken, served on a bed of greens, with pickles, chips and garlic dip (toum).		Traditional rice cooked with minced lamb, topped with nuts and Lebanese spices, and slow cooked lamb shank.	
Mansaf Djej	\$39	Vegetarian Platter For One	\$39
Traditional rice cooked with minced lamb, topped with pulled chicken breast, nuts and side of labne.		Arnabit, msakaa, falafel, hommos, baba ghannouj and chips.	
		Vegetarian Platter For Two	\$79
		Hommos, baba ghannouj, msakaa batinjan, muhammara, warak inab, falafel, arnabit, batata harra, chips.	

FROM THE GRILL



Mixed Platter For One \$41

A combination of 3 skewers (1 lamb, 1 kafta, 1 chicken) served with chips, salad, a hommus and garlic dips (toum).

Mixed Grill For Two \$96

Combination of (8 skewers) of (2 bbq lamb), (3 chicken tawook) and (3 kafta) with a side of garlic dip (toum) and a hommus dip served with chips and Lebanese salad.

Mixed Platter For Four \$159

Combination of (10 skewers) of (2 bbq lamb), (3 chicken tawook), (2 prawns), (3 kafta), (lamb cutlets), and arayes kafta with a side of garlic dip (toum) and a hommus dip served with chips and Lebanese salad.

Lahme Plate \$41

Char-grilled lamb (3 skewers) served with chips, salad and a hommus dip.

Kafta Plate \$39

Char-grilled home-made minced lamb kebab (3 skewers) served with chips, Lebanese salad and a hommus dip.

Tawook Plate \$39

Char-grilled marinated chicken (3 skewers) served with chips, Lebanese salad and garlic dip (toum).

Farouj Meshwe \$42

Char-grilled marinated whole chicken served with chips, Lebanese salad and garlic dip (toum).

Lamb Cutlets \$51

Char-grilled lamb cutlets served with chips, Lebanese salad and a hommus dip.

FROM THE SEA

BBQ Prawns \$48

Char-grilled marinated prawns (3 skewers), served with chips, Lebanese salad and a side of garlic dip (toum).

Salt & Pepper Calamari \$41

Lightly fried marinated calamari strips, served with chips, Lebanese salad and a side of garlic dip (toum).

Garfish \$46

Lightly fried whole Garfish (4pcs), served with Lebanese fried bread and a side of tahini sauce.

Samki Harra \$54

Oven baked fish fillet cooked with a traditional rich and spicy tahini sauce.

Samki Meshwiyi \$56

Char-grilled marinated Snapper fish, served with Lebanese salad, tahini sauce, lemon slices and fried bread.

Mixed Seafod Platter For Four \$190

A show-stopping mixed platter that combines BBQ prawns (3 skewers), salt & pepper calamari, samak bizri, garfish (4 pcs), samki meshwiyi, served with Lebanese salad, tahini sauce, lemon slices, chips and fried bread.

FEED ME

Let us take you on an elevated journey through Lebanon's finest flavours—an experience shaped by heritage, artistry, and refined hospitality

CHEF'S LEBANESE TASTING EXPERIENCE

(Minimum 2 Guests)

A refined Lebanese journey crafted for two. Begin with fresh salads and traditional dips, followed by a selection of cold and hot mezzes inspired by the aromas and flavours of the Levant. The experience continues with beautifully prepared mains that honour authentic Lebanese cooking, presented with elegant contemporary finesse.

(Includes dessert)

\$75pp

THE SIGNATURE BYBLOS LEBANESE BANQUET

(Minimum 4 Guests)

A grand feast offering the full Lebanese experience. The banquet opens with vibrant salads and heritage dips, then moves into an abundant selection of cold and hot mezzes that reflect the warmth and generosity of Arabian hospitality. Premium mains highlight the richness, depth, and traditional flavours of Lebanon, completing an unforgettable and elegant dining journey.

(Includes dessert)

\$90pp

DRINKS



COLD FRESH JUICES

Frozen Mint and Lemon	\$13
Lebanese Lemonade	\$13
Orange	\$12
Mango	\$13
Strawberry	\$13
Strawberry Banana	\$14

COLD DRINKS

Iced Long Black	\$6
Iced Latte	\$6
Iced Coffee	\$11
Iced Chai Latte	\$6
Iced Caramel Latte	\$7
Espresso On Ice	\$5
Sparkling Coffee	\$6
Iced Mocha	\$11
Affogato	\$11
Affogato Liqueur (ALC)	\$15
Milkshake	\$15
Thickshake	\$16

HOT DRINKS

	CUP	MUG
Lebanese Rakwa (POT FOR 2)	\$8	
Espresso	\$5	
Long Black	\$6	\$7
Vienna	\$6	
Caffe Latte	\$6	\$7
Flat White	\$6	\$7
Cappuccino	\$6	\$7
Piccolo	\$5	
Macchiato	\$5	
Mocha	\$6	\$8
Hot Chocolate	\$6	\$8
Chai Latte	\$6	\$8
Dirty Chai Latte	\$7	\$8

TEA

Lebanese Tea	\$8
English Breakfast	\$7
Supreme Earl Grey	\$7
Chamomile Blossoms	\$7
Lemon Grass Ginger	\$7
Malabar Chai	\$7
Peppermint	\$7
Spring Green Tea	\$7

ICED TEA

Strawberry	\$10
Peach	\$10
Lemon	\$10

SOFT DRINKS

Coke	\$6
Coke No Sugar	\$6
Fanta	\$6
Sprite	\$6
Raspberry	\$6
Ginger Beer	\$6
Ginger Ale	\$6
Soda	\$6
Tonic	\$6
Chinotto	\$7
Aranciata Rossa	\$7
Limonata	\$7
Lemon Lime & Bitters	\$7
Bundaberg Ginger Beer	\$7
Bundaberg Passion Fruit	\$7

BYBLOS NON-ALCOHOLIC CUPS

Byblos Special Cup **\$20**
Avocado and fruit juice, ashta, fruits, pistachio, almond, honey, medjool dates.

Byblos Special Plate **\$22**
Ashta, fruits, pistachio, almond, honey, rose water, medjool dates.

Olympic **\$18**
Strawberry ice cream, fruit juice, fruits, pistachio, almond, whipped cream.

Flamingo **\$18**
Chocolate ice cream, vanilla ice cream, melted Chocolate, banana, corn flakes, Chocolate flakes, whipped cream, waffer roll, Nutella.

Strawberry A La Creme **\$18**
Strawberry ice cream, Strawberries, whipped cream.

Chocolate A La Creme **\$18**
Chocolate ice cream, melted Chocolate, chocolate flakes, whipped cream.

Banana Caramel Split **\$19**
3 scoops of ice cream, Banana, fruits, whipped cream, pistachio.

Miami **\$18**
Vanilla ice cream, Strawberry ice cream, fresh fruits, whipped cream.

Coffee Frappe **\$15**
Vanilla and coffee ice cream, espresso, whipped cream, milk. *blended*

Chocolate Banana Frappe **\$16**
Chocolate ice cream, banana, nutella, whipped cream, milk. *blended*

Tropical Smoothie (V) **\$16**
Passion fruit, Banana, Mango, Orange juice, ice. *blended*

ALC DRINKS

BEER

Lebanese Almaza (Add Mexican Cup Lemon & Salt \$2)	\$12
Peroni	\$12
Peroni Red	\$12
Corona	\$12
Coopers Pale Ale	\$12
Heineken	\$12
Heineken 0% (Alcohol Free)	\$11
Peroni 0% (Alcohol Free)	\$11

WHISKEY

Teacher's Blended	\$13
Jameson Irish	\$13
Jim beam Rye	\$13
Fireball	\$13
Monkey Shoulder	\$15
Johnnie Walker Red Label	\$13
Johnnie Walker Black Label	\$15
Chivas Regal 12	\$15
Jack Daniels	\$15
Hibiki Japanese Harmony	\$34
The Macallen 12y Single Malt.	\$23
Glenfiddich 12y Single Malt.	\$16
Glenfiddich 18y Single Malt	\$27
Laphroaig 10y Single Malt.	\$20

VODKA

Absolut	\$13.0
23RD Street	\$13.0
Belvedere	\$15.0
Grey Goose	\$16.0

GIN

78 Classic	\$15.0
Never Never Ginache	\$16.0
Gordons	\$13.0
Bombay	\$15.0
Hendrick's	\$16.0

BRANDY

St Agnes VS.	\$13.0
St Agnes VSOP.	\$15.0
Hennessey VS.	\$17.0
Hennessey VSOP	\$21.0

ARAK

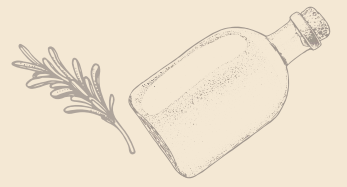
	Glass	400ml	Bottle
Arak Brun	\$11	\$40	\$165
Arak Massaya	\$12	\$45	\$180

COCKTAILS



Lebanese Depth	\$20
Lebanese local beer, tequila, lemon slice.	
Aperol Spritz	\$20
Aperol, sparkling wine, soda.	
Limonchello Spritz	\$20
Limonchello, sparkling wine, soda.	
Moscow Mule	\$20
Vodka, lime juice, sugar, ginger beer, stem ginger, cucumber.	
Mojito	\$21
White rum, soda, mint leaves, lime juice, sugar.	
Passionfruit Mojito	\$22
Rum, passionfruit pulp, soda, mint leaves, lime juice, sugar.	
Mango Mojito	\$22
Light rum, mango, soda, mint leaves, lime juice, sugar.	
Espresso Martini	\$21
Vodka, kahlua, espresso, simple syrup.	
Chocolate Martini	\$22
Vanilla vodka, chocolate liqueur, double shot of espresso, caramel syrup.	
Frozen Strawberry Margarita	\$21
Triple sec, tequila, lime juice, strawberries, sugar, strawberry syrup. *blended*	
Spicy Byblos Margarita	\$22
Jalapeno, tabasco, agave, tequila, orange liqueur, lime, sea salt.	
Long Island	\$21
5 white spirits, lemon juice, simple syrup, cola.	
Lychee Tropical	\$21
Vodka, dry vermouth, lychee, lime juice, orange bitters, fresh blueberries.	
Mango Fandango	\$21
Sailor Jerry's, mango nectar, coconut, lime, passion fruit.	
Bella Ciao	\$21
Vodka, peach schnapps, chambord, passion fruit, cranberry.	
Negroni	\$21
Campari, dry vermouth, gin, orange peel.	
MOCKTAILS	
Virgin Mojito	\$15
Mint leaves, lime juice, custard sugar, lemonade.	
Strawberry Virgin Mojito	\$16
Mint leaves, fresh strawberries, lime juice, sugar, lemonade.	
Blueberry Virgin Mojito	\$16
Mint leaves, fresh blueberries, lime juice, sugar, lemonade.	
Ginger Punch	\$16
Orange juice, apple juice, mint leaves, fresh strawberries, ginger beer, lemon juice.	
Cranberry Rose	\$16
Cranberry, soda water, cranberry juice, lychee syrup.	

WINE



SPARKLING

	150ml	250ml	Bottle
The Lane Lois Blanc De Blanc ADELAIDE HILLS	\$15		\$55
La Gita Moscato MCLAREN VALE	\$14		\$50
Following The Sun Prosecco SOUTH AUSTRALIA	\$15		\$55
Piper Heidsieck Champagne FRANCE			\$115

ROSE

Lobethal Road Rose ADELAIDE HILLS	\$14	\$18	\$50
Mitolo Jester Rose MCLAREN VALE	\$15	\$19	\$55
Paringa Estate Rose MORNINGTON PENINSULA			\$65

WHITE

The Lane Sauv Blanc ADELAIDE HILLS	\$15	\$20	\$55
Wicks Pinot Gris ADELAIDE HILLS	\$15	\$20	\$55
Bremerton Fiano LANGHORNE CREEK	\$15	\$20	\$55
FDW Endless Summer Pinot Grigio ADELAIDE HILLS	\$15	\$20	\$55
Atlas Riesling CLARE VALLEY	\$15	\$20	\$55
FDW Real Time Chardonnay ADELAIDE HILLS	\$17	\$22	\$65
Paringa Estate Chardonnay MORNINGTON PENINSULA			\$95

REDS

FDW Mothers Milk Shiraz BAROSSA VALLEY	\$16	\$21	\$60
The Lane Pinot Noir ADELAIDE HILLS	\$16	\$21	\$60
Hentley Farm Villain & Vixen Shiraz BAROSSA VALLEY	\$16	\$21	\$60
Robert Oatley GSM MCLAREN HILLS	\$16	\$21	\$60
Mitolo Malbec MCLAREN VALE	\$15	\$20	\$55
Lobethal Road Tempranillo ADELAIDE HILLS	\$15	\$20	\$55
Tash Sangiovese ADELAIDE HILLS	\$15	\$20	\$55
FDW Mr Cab Sauv MCLAREN VALE	\$16	\$21	\$60
Vella Wines 'Gambler' Gamay (Fruity) ADELAIDE HILLS	\$17	\$22	\$65
Hentley Farm Beauty Shiraz BAROSSA VALLEY			\$115
Samuels Gorge MCLAREN VALE			\$75