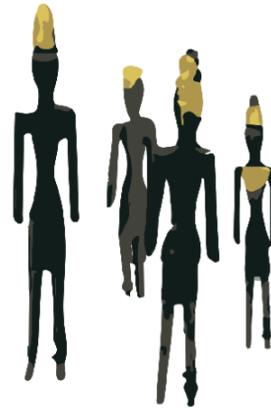


# Byblós

bar + restaurant



## DIPS

- BABA GHANOUJ**  
Char-grilled eggplant with tahini, fresh lemon juice, olive oil and fresh pomegranate. v, v+, GF available
- HOMMOS**  
This light, creamy dip is a blend of chickpeas, fresh lemon juice and tahini, dressed with extra virgin olive oil. v, v+, GF available
- HOMMOS AWARMA**  
This dip extends the delicate flavour of hommos by adding marinated lamb, provincial spices and mixed nuts. GF available

- 13.9 LABNEH BI TOUM**  
Labneh is a soft homemade cheese that has been blended with garlic and mint. v, GF available
- 13.9 MOHAMMARA (HARISSEH)**  
A distinctively spicy grilled red capsicum and chilli flavoured dip with garlic, walnuts, extra virgin olive oil, bread crumbs and pomegranate molasses. v, v+
- 16.9 TRIO OF DIPS**  
The Byblós Trio of Dips comes with Hommos, Baba Ghanouj and Labneh. v, GF available

## INDIVIDUAL MEZAT

- 4.9 FATAYER PER PIECE**  
Oven baked homemade pastries filled with spinach, walnuts, tomato and Lebanese spices. v
- 4.9 REKAKAT PER PIECE**  
Lightly fried filo pastries filled with feta and mozzarella cheese, chopped onion and fresh herbs. v
- 4.9 LAHIM BIL AJEEN PER PIECE**  
Oven baked pastries with marinated lamb, fresh tomato, onion and traditional spices. Served with yoghurt.
- 4.9 CHICKEN SAMBUSEK PER PIECE**  
Lightly fried pastries filled with marinated chicken fillets, mixed vegetables and traditional spices.
- 4.9 LAMB SAMBUSEK PER PIECE**  
Lightly fried pastries filled with minced lamb and traditional spices.

- 4.9 KEBBI TRADITIONAL PER PIECE**  
Hand rolled ovals of mixed ground lamb, ground beef and burghul, filled with pine nuts, minced lamb and traditional spices. Served with a mint yoghurt.
- 4.9 PUMPKIN KEBBI PER PIECE**  
Hand rolled ovals of mixed ground pumpkin and burghul, stuffed with spinach and feta cheese, onion and traditional spices. v
- 3.9 FALAFEL PER PIECE**  
Chickpeas, broad beans, onion, parsley, and traditional Lebanese spices. Served with tahini sauce. v, v+, GF
- 3.9 VINE LEAVES PER PIECE**  
Spiced rice, tomato and parsley wrapped in marinated grape leaves. v, v+, GF

v = vegetarian, v+ = vegan, gf = gluten free

## SALADS AND SIDES

Perfect to accompany our larger meals or Mezat.

- 13.0 FATTOUSH**  
Mixed leaves salad dressed in a light vinaigrette with radish, tomato, cucumber, sumac and crispy Lebanese bread. v, v+
- 13.0 HALLOUMI SALAD**  
Diced pan-fried Cypriot halloumi served on a salad of mixed greens, tomato and avocado. Finished with a light lemon juice dressing. v, GF
- 16.0 TABOULEH**  
Freshly chopped parsley, tomato, onion, olive oil and lemon juice. v, v+, GF
- 17.5 BATATA HARRA**  
Hand cut potatoes sautéed in lemon juice, olive oil, fresh coriander, garlic butter and a hint of chilli. v, GF, Dairy Free optional

## THE BYBLOS GRILL

No authentic Lebanese feast can be considered complete without a selection of these flame-grilled marinated skewers. All skewers are served with a Lebanese style bruschetta bread and our house-made garlic sauce.

GF option available.

- 6.5 LAHIM MESHWI 100 GRAMS PER SKEWER**  
Lamb fillet, olive oil and traditional Lebanese herbs and spices. GF
- 6.0 KAFTA MESHWI 100 GRAMS PER SKEWER**  
Marinated lamb minced with parsley, onion and traditional spices. GF
- 6.0 SAMAK MESHWI 100 GRAMS PER SKEWER**  
Dory fillets, lemon juice, olive oil, fresh herbs, and traditional spices. GF
- 6.0 SHISH TAWOOK 100 GRAMS PER SKEWER**  
Chicken breast, olive oil, garlic, lemon juice, and mild chilli. GF
- 5.0 VEGETARIAN 100 GRAMS PER SKEWER**  
Diced halloumi, eggplant, capsicum, tomato, onion and mushroom. v, GF
- 37 MIXED GRILL**  
Your choice of four items from the Byblós Grill served with hommos, tabouleh and garlic sauce. GF

## A LITTLE LARGER

- 34 BRAISED OXTAIL**  
Freekeh grain, burnt onion, roasted carrots, apricots, mixed nuts and parsley.
- 28 VEGETABLE TAGINE**  
Harissa spiced root vegetables, cumin yoghurt, pomegranate and sumac dressing. v, GF
- 30 GRILLED BARRAMUNDI**  
Braised silverbeet, tahini, crispy onion, sumac and herbs. GF
- 30 CHAR GRILLED CHICKEN**  
Potato gratin, broccolini, olive oil, garlic crisps and toum. GF
- 78 PLATTER FOR TWO GF & V OPTIONS AVAILABLE**  
This platter includes a full serving of hommos, tabouleh and two each of the following: Rekakat, Fatayer, Lahim bil Ajeen, Chicken Sambusek, Shish Tawook and Lahim Meshwi.

## MEZAT DISHES

A selection of small dishes traditionally shared as appetizers or as a meal in its own right. In Lebanon, eating Mezat is a social event.

- 16.9 GRILLED HALLOUMI**  
Lightly grilled Cyprian halloumi served golden brown and accompanied by fresh lemon. GF, v
- 18.9 MAKANEK**  
Homemade Lebanese spiced sausages sautéed in butter and lemon juice and finished with roasted nuts. Contains pork + lamb.
- 21.0 ESCARGOT**  
Escargot sautéed in garlic butter with fresh coriander, lemon juice and chilli. GF, DF optional
- 17.9 CHICKEN WINGS**  
Small pan fried wings, garlic butter, lemon juice and coriander. GF, DF optional
- 19.9 BEEF SHAWARMA**  
Thinly sliced beef tender fillets, marinated in red wine vinegar and special Lebanese spices. Grilled and served with tahini sauce and pickles. GF
- 17.9 CALAMAR PANNE**  
Tender calamari in a light saffron batter and softly fried. Served with house made tartar sauce.
- 21.9 KEBBI NAYEH - SERVED RAW**  
Top grade lamb fillets finely minced and mixed with burghul and traditional spices. Dressed with extra virgin olive oil and served with fresh mint, onion, peppers and Lebanese bread.
- 18.9 SHISH BARAK**  
Traditional, hand rolled Lebanese style dumplings, filled with spiced lamb and pinenuts, served in a warm, zesty mint and garlic yoghurt.
- 17.9 SAMAK BIZRI**  
Lightly fried whole whitebait accompanied with homemade tahini sauce.
- 20.0 CHILLI PRAWNS**  
Shelled Banana prawns sautéed in butter and cognac with mild green chilli and traditional Lebanese spices. Served in a spiced seafood broth. GF
- 17.9 SAMAK HARRA**  
Grilled fresh dory fillet with roasted red pepper ratatouille, dressed with mixed nuts and served with sliced lemon. GF
- 17.5 SHANKLISH**  
Soft aged cheese, mixed with aniseed and chilli sprinkled with thyme and pepper and drizzled with extra virgin olive oil. Served with finely chopped tomato, onion, cucumber and Lebanese bread. v, GF available

## BYBLOS BANQUET FOR THE ENTIRE TABLE

### MEZZA BANQUET \$66 PER GUEST

This multi-course feast is an excellent way to celebrate a special occasion and is designed to share between friends. Please refer to the food descriptions found earlier in this menu then sit back, take your time, and indulge in the flavours of Byblós. Minimum 2 people.

**START WITH:** Trio of Dips, Tabouleh Salad, Falafel, Rekakat, Kebbi, Lahim Bil Ajeen  
**FOLLOWED BY:** Samak Harra, Batata Harra, Kafta Meshwi, Shish Tawook  
**FINISHED WITH:** Selection of Lebanese sweets and tea or coffee

