

# Byblós

bar + restaurant



## TRIO OF DIPS V, GF available

The Byblós Trio of Dips comes with Hommos, Baba Ghanouj and Labneh.

## BABA GHANOUIJ V, V+, GF available

Char-grilled eggplant with tahini, fresh lemon juice, olive oil and fresh pomegranate.

## HOMMOS V, V+, GF available

This light, creamy dip is a blend of chickpeas, fresh lemon juice and tahini, dressed with extra virgin olive oil.

## FATAYER (3 PIECES) V

Oven baked homemade pastries filled with spinach, walnuts, tomato and Lebanese spices.

## REKAKAT (3 PIECES) V

Lightly fried filo pastries filled with feta and mozzarella cheese, chopped onion and fresh herbs.

## LAHIM BIL AJEEN (3 PIECES)

Oven baked pastries with marinated lamb, fresh tomato, onion and traditional spices. Served with yoghurt.

## CHICKEN SAMBUSEK (3 PIECES)

Lightly fried pastries filled with marinated chicken fillets, mixed vegetables and traditional spices.

## LAMB SAMBUSEK (3 PIECES)

Lightly fried pastries filled with minced lamb and traditional spices.

## DIPS

16.9 **LABNEH BI TOUM** V, GF available 13.5

Labneh is a soft homemade cheese that has been blended with garlic and mint.

14.5 **HOMMOS AWARMA** GF available 16.9

This dip extends the delicate flavour of hommos by adding marinated lamb, provincial spices and mixed nuts.

14.5 **MOHAMMARA (HARISSEH)** V, V+ 13.9

A distinctively spicy grilled red capsicum and chilli flavoured dip with garlic, walnuts, extra virgin olive oil, bread crumbs and pomegranate molasses.

## MEZAT

14.5 **KEBBI TRADITIONAL** (3 PIECES) 14.9

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.

14.5 **PUMPKIN KEBBI** (3 PIECES) V 14.5

Hand rolled ovals of mixed ground pumpkin and burghul, stuffed with spinach and feta cheese, onion and traditional spices.

14.5 **FALAFEL** (3 PIECES) V, V+, GF 10.9

Chickpeas, broad beans, onion, parsley, and traditional Lebanese spices. Served with tahini sauce.

14.5 **VINE LEAVES** (4 PIECES) V, V+, GF 11.9

Spiced rice, tomato and parsley wrapped in marinated grape leaves.

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

## SALADS AND SIDES

Perfect to accompany our larger meals or Mezat.

**FATTOUSH** V, V+ 15.5

Mixed leaves salad dressed in a light vinaigrette with radish, tomato, cucumber, capsicum, sumac and crispy Lebanese bread.

**HALLOUMI SALAD** V, GF 18.9

Diced pan-fried Cypriot halloumi served on a salad of mixed greens, tomato and avocado. Finished with a light lemon juice dressing.

**TABOULEH** V, V+, GF 14.9

Freshly chopped parsley, tomato, onion, olive oil and lemon juice.

**BATATA HARRA** V, GF, Dairy Free optional 17.5

Hand cut potatoes sautéed in lemon juice, olive oil, fresh coriander, garlic butter and a hint of chilli.

## 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.

**LAHIM MESHWI** (100 GRAMS PER SKEWER) GF 6.9

Lamb fillet, olive oil and traditional Lebanese herbs and spices.

**KAFTA MESHWI** (100 GRAMS PER SKEWER) GF 6.5

Marinated lamb minced with parsley, onion and traditional spices.

**SAMAK MESHWI** (100 GRAMS PER SKEWER) GF 6.5

Dory fillets, lemon juice, olive oil, fresh herbs, and traditional spices.

**SHISH TAWOOK** (100 GRAMS PER SKEWER) GF 6.5

Chicken breast, olive oil, garlic, lemon juice, and mild chilli.

**VEGETARIAN** (100 GRAMS PER SKEWER) V, GF 5.0

Diced halloumi, eggplant, capsicum, tomato, onion and mushroom.

## A LITTLE LARGER

**ROASTED DUCK BREAST** 37

Pearl cous cous, poached paradise pear, spiced walnuts and braised shallots.

**220G BLACK ANGUS SIRLOIN** GF 36

Grilled and served sliced with spiced butter, hommos, roasted cauliflower and Malfouf salad.

**CHAR GRILLED CHICKEN** GF 31

Marinated in red pepper and chilli oil, served with baked potato fondant, charred zucchini and toum.

**CONE BAY BARRAMUNDI** GF 33

Pan roasted and served with saffron braised kipfler potatoes and fennel, dried olive, tomato and capers.

**MIXED GRILL** GF 35

Your choice of four items from the Byblós Grill served with hommos, tabouleh and garlic sauce.

**PLATTER FOR TWO** 79

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.

**GRILLED HALLOUMI** GF, V 16.9 **SAFFRON BRAISED MUSSELS** 29.9

Lightly grilled Cyprian halloumi served golden brown and accompanied by fresh lemon.

Cooked in a pot with white wine, preserved lemon, pearl cous cous, mint and coriander.

**MAKANEK** 18.9 **SLOW COOKED LAMB SHOULDER** GF 23.9

Homemade Lebanese spiced sausages sautéed in butter and lemon juice and finished with roasted nuts. Contains pork + lamb.

Cumin spiced and slow roasted with minted yoghurt and crispy garlic.

**CHICKEN WINGS** GF, DF optional 17.9 **SHISH BARAK** 18.9

Small pan fried wings, garlic butter, lemon juice and coriander.

Traditional, hand rolled Lebanese style dumplings, filled with spiced lamb and pinenuts, served in a warm, zesty mint and garlic yoghurt.

**BEEF SHAWARMA** GF 20.9 **SAMAK BIZRI** 18.5

Thinly sliced tender beef fillets, marinated in red wine vinegar and special Lebanese spices. Grilled and served with tahini sauce and pickles.

Lightly fried whole whitebait accompanied with homemade tahini sauce.

**CALAMAR PANNE** 17.9 **SAMAK HARRA** GF 18.5

Tender calamari in a light saffron batter and softly fried. Served with house made tartar sauce.

Grilled fresh dory fillet with roasted red pepper ratatouille, dressed with mixed nuts and served with sliced lemon.

**KEBBI NAYEH (SERVED RAW)** 20.9 **SHANKLISH** V, GF available 18.5

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.

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.



## BYBLOS BANQUET FOR THE ENTIRE TABLE

### MEZZA BANQUET \$66 PER GUEST MINIMUM 4 PEOPLE

This multi-course feasts 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.

**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** Lebanese coffee or tea and a selection of Lebanese sweets