

Byblós

bar + restaurant



DIPS

TRIO OF DIPS <small>V, GF available</small> The Byblós Trio of Dips comes with hommos, baba ghanouj and labneh.	16.9	LABNEH BI TOUM <small>V, GF available</small> Labneh is a soft homemade cheese that has been blended with garlic and mint.	13.5
BABA GHANOUI <small>V, V+, GF available</small> Char-grilled eggplant with tahini, fresh lemon juice, olive oil and fresh pomegranate.	14.5	HOMMOS AWARMA <small>GF available</small> This dip extends the delicate flavour of hommos by adding marinated lamb, provincial spices and mixed nuts.	16.9
HOMMOS <small>V, V+, GF available</small> This light, creamy dip is a blend of chickpeas, fresh lemon juice and tahini, dressed with extra virgin olive oil.	14.5	MOHAMMARA (HARRISSEH) <small>V, V+</small> A distinctively spicy grilled red capsicum and chilli flavoured dip with garlic, walnuts, extra virgin olive oil, bread crumbs and pomegranate molasses.	13.9

MEZAT

FATAYER <small>(3 PIECES) V</small> Oven baked homemade pastries filled with spinach, walnuts, tomato and Lebanese spices.	14.5	LAMB SAMBUSEK <small>(3 PIECES)</small> Lightly fried pastries filled with minced lamb and traditional spices.	14.5
REKAKAT <small>(3 PIECES) V</small> Lightly fried filo pastries filled with feta and mozzarella cheese, chopped onion and fresh herbs.	14.5	VINE LEAVES <small>(4 PIECES) V, V+, GF</small> Spiced rice, tomato and parsley wrapped in marinated grape leaves.	11.9
LAHIM BIL AJEEN <small>(3 PIECES)</small> Oven baked pastries with marinated lamb, fresh tomato, onion and traditional spices. Served with yoghurt.	14.5	PUMPKIN KEBBI <small>(3 PIECES) V</small> Hand rolled ovals of mixed ground pumpkin and burghul, stuffed with spinach and feta cheese, onion and traditional spices.	14.5
CHICKEN SAMBUSEK <small>(3 PIECES)</small> Lightly fried pastries filled with marinated chicken fillets, mixed vegetables and traditional spices.	14.5	FALAFEL <small>(3 PIECES) V, V+, GF</small> Chickpeas, broad beans, onion, parsley, and traditional Lebanese spices. Served with tahini sauce.	10.9
KEBBI TRADITIONAL <small>(3 PIECES)</small> 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.	14.9	BUTTERED CHILLI PRAWNS <small>GF</small> Pan fried Tiger Prawns marinated in a tasty butter chilli sauce and served with a side of rice.	24.9

V = VEGETARIAN, V+ = VEGAN, GF = GLUTEN FREE

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 <small>GF, V</small> Lightly grilled Cyprian halloumi served golden brown and accompanied by fresh lemon.	16.9	BYBLOS CHEESE PLATE <small>GF, V</small> A selection of three cheeses served with dried fruit, nuts and olives.	18.0
MAKANEK Homemade Lebanese spiced sausages sautéed in butter and lemon juice and finished with roasted nuts. Contains pork + lamb.	18.9	MARINATED OLIVES <small>GF, V</small> A selection of warm mixed olives marinated with citrus and garlic.	12.0
CHICKEN WINGS <small>GF, DF available</small> Small pan fried wings, garlic butter, lemon juice and coriander.	17.9	SLOW COOKED LAMB SHOULDER <small>GF</small> Cumin spiced and slow roasted with minted yoghurt and crispy garlic.	23.9
BEEF SHAWARMA <small>GF</small> Thinly sliced tender beef fillets, marinated in red wine vinegar and special Lebanese spices. Grilled and served with tahini sauce and pickles.	20.9	SHISH BARAK Traditional, hand rolled Lebanese style dumplings, filled with spiced lamb and pinenuts, served in a warm, zesty mint and garlic yoghurt.	18.9
CALAMAR PANNE Tender calamari in a light saffron batter and softly fried. Served with house made tartar sauce.	17.9	SAMAK BIZRI Lightly fried whole whitebait accompanied with homemade tahini sauce.	18.5
KEBBI NAYEH (SERVED RAW) Top grade lamb fillets finely minced and mixed with burghal and traditional spices. Dressed with extra virgin olive oil and served with fresh mint, onion, peppers and Lebanese bread.	28.9	SAMAK HARRA <small>GF</small> Grilled fresh dory fillet with roasted red pepper ratatouille, dressed with mixed nuts and served with sliced lemon.	18.5
		SHANKLISH <small>V, GF available</small> 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.	18.5

SALADS AND SIDES

Perfect to accompany our larger meals or Mezat.

FATTOUSH <small>V, V+</small> Mixed leaf salad dressed in a light vinaigrette with radish, tomato, cucumber, capsicum, sumac and crispy Lebanese bread.	15.5
HALLOUMI SALAD <small>V, GF</small> Diced pan-fried Cypriot halloumi served on a salad of mixed greens, tomato and avocado. Finished with a light lemon juice dressing.	18.9
TABOULEH <small>V, V+, GF</small> Freshly chopped parsley, tomato, onion, olive oil and lemon juice.	14.9
BATATA HARRA <small>V, GF, DF available</small> Hand cut potatoes sautéed in lemon juice, olive oil, fresh coriander, garlic butter and a hint of chilli.	17.5
FALAFEL SALAD <small>V</small> A mixed leaf salad tossed in tahini with grilled vegetables and halloumi croutons.	15.9

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 <small>(100 GRAMS PER SKEWER) GF available</small> Lamb fillet, olive oil and traditional Lebanese herbs and spices.	6.9
KAFTA MESHWI <small>(100 GRAMS PER SKEWER) GF available</small> Marinated lamb minced with parsley, onion and traditional spices.	6.5
SAMAK MESHWI <small>(100 GRAMS PER SKEWER) GF available</small> Dory fillets, lemon juice, olive oil, fresh herbs, and traditional spices.	6.5
SHISH TAWOOK <small>(100 GRAMS PER SKEWER) GF available</small> Chicken breast, olive oil, garlic, lemon juice, and mild chilli.	6.5
VEGETARIAN <small>(100 GRAMS PER SKEWER) V, GF available</small> Diced halloumi, eggplant, capsicum, tomato, onion and mushroom.	5.0

A LITTLE LARGER

BYBLOS CHARGRILL CHICKEN <small>GF</small> Marinated in red pepper and chilli. Served with a batinjan rahib, grilled vegetables and sumac fries.	32
LEBANESE FISH AND CHIPS <small>GF</small> Grilled Barramundi fillet served with batata harra, a mixed leaf salad and tartar sauce.	34
LAMB AND CHICKPEA CASSEROLE A traditional casserole made with lamb fillet, chickpea, preserved fruits and Lebanese spices. Served with couscous and lemon yoghurt.	31
MIXED GRILL Your choice of four items from the Byblós Grill served with hommos, tabouleh and garlic sauce.	35
PLATTER FOR TWO 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.	79

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

