

Byblos, considered by many historians to be the oldest continually inhabited city in the world, is a bustling and cosmopolitan metropolis found on the Mediterranean coast of modern-day Lebanon.

The Phoenicians who founded ancient Byblos used innovations in naval technique and navigation to become the first masters of the sea. They used their sea-faring skills to create valuable international trade routes and founded a rich and flourishing empire. The port of Byblos became their cultural and economic capital, and as the city grew it became a melting pot rich in new ideas and advances.

It was during this time the Phoenician alphabet was created. The new alphabet introduced a novel system of communication- one that utilized symbols to represent the sounds of words rather than symbols for the objects they resembled. This script illuminated new thoughts and debates, allowed ideas to travel further than ever before, and gave birth to the alphabet that we use today.

Famed for their lavish hospitality and warmth (and the central role of food in their culture), the modern Lebanese have fused eastern flavours, ingredients and spirit, with western technique, method and refinement. This fusion of flavours, ideas and inspiration is embodied in the Mediterranean approach to cuisine.

Melbourne, one of the true cosmopolitan cities of the modern world, carries on the spirit of adventure and innovation shown by the Phoenician sailors thousands of years ago. As a portside city and an important portal between East and West, Melbourne is a perfect location to experience the flavours and tastes of ancient Byblos, and reawaken your own spirit of adventure.

We hope you enjoy your experience!

# Cocktails

## Summer Sippers

### **Byblós S \$14**

*Combining Chandon S, hand crafted orange bitters, a splash of sweet vermouth and finished with an orange twist*

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### **The Growing up Reposado \$17**

*El Jimador tequila, raspberry and rosemary syrup, fresh raspberry, squeezed to order ruby grapefruit juice*

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### **Casino Sour \$17**

*Beefeater 24 gin, luxardo maraschino, lemon, lime & orange juice, egg white, orange bitters*

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### **Strawberry and Basil Mojito \$17**

*Havana Club 7yo dark rum, lime, basil leaves, basil syrup and strawberry puree*

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### **Pink Colada \$17**

*Havana Club 3yo white rum, banana rhubarb puree, rose syrup and pineapple juice*

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### **The Majestic \$17**

*Belvedere vodka, Masanezze pear liquor, D.O.M Benedictine and pineapple juice*

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### **Prom Star Martini \$17**

*Belevere vodka, Cariel vanilla vodka, passionfruit + cranberry juice are shaken & poured into a martini glass.*

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### **L'Ete Indien \$17**

*Belvedere vodka, orgeat syrup, fresh mint and apple juice*

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### **Barrel Aged Negroni \$18**

*The Italian classic, aged in a wood barrel. Equal parts gin, Campari and sweet vermouth, finished with an orange bitters' mist and a orange twist.*

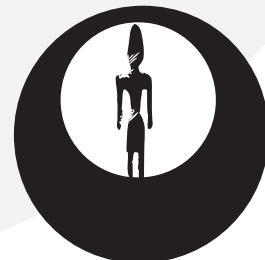
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### **Sweet Temptation \$17**

*Belvedere vodka, St Germain, raspberry and rosemary syrup, fresh raspberry, edelflower syrup and craberry juice*

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# Cocktails

## Byblós Classic's

**These cocktails are a collection of our favourites and yours. Enjoy the full Byblós experience from the past to the present.**

### **Mr Pimm's \$17**

*A contemporary mix of Belvedere vodka, Pimm's, fresh fruit and mint. Topped with lemonade & served with love.*

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### **Bayswater Breeze \$17**

*Stolichnaya raspberry vodka & Belvedere vodka are shaken with fresh raspberries, cucumber, cloudy apple + cranberry juice. Served tall*

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### **Perfect Pear \$17**

*A classic Byblós stir down cocktail. We start with Glenfiddich 12 yo Scotch whisky then add Bertrand pear liqueur, barrel aged bitters + cinnamon sugar syrup . It's served over ice with a smoked cinnamon stick.*

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### **The Long Weekend \$17**

*Stolichnaya raspberry vodka, peach liqueur, blueberries, vanilla syrup + cranberry juice. Served tall.*

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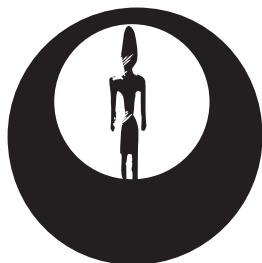
### **The Phoenician Sunset \$17**

*A stunning mix of strawberry liqueur, pressed apple juice, Spanish vanilla & puréed strawberries. Served tall.*

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### **The Violet Martini \$17**

*A true Byblós classic. We mix our house made rhubarb & banana purée with Finlandia cranberry vodka, violet liqueur + vanilla gomme. It is served in a martini glass.*



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## By the Glass

### Sparkling

NV Tatchilla Sparkling	McLaren Vale, SA	7.5
NV Moet Mini 200ml	Épernay, France	33
NV Dal Zotto Prosecco	King Valley, Vic	10
NV Alasia Moscato d'Ásti	Piedmont, Italy	10

### White

NV Tatchilla Sauvignon Blanc	McLaren Vale, SA	7.5
2015 Petaluma Riesling	Clare Valley, SA	11
2015 Dog Point Sauvignon Blanc	Marlborough, NZ	13
2015 Tiefenbruner Pinot Grigio	Alto Adige, Italy	9
2015 Oakridge 'OTS' Chardonnay	Yarra Valley, Vic	11

### Red

NV Tatchilla Shiraz Cabernet	McLaren Vale, SA	7.5
2015 By. Ott Rose	Provence, France	12
2015 Stonier Pinot Noir	Mornington, Vic	12
2013 Torres "Atrium" Merlot	Penedes, Spain	9
2014 St Hallet Butcher's Cart Shiraz	Barossa, SA	12
2014 Cake Cabernet Sauvignon	McLaren Vale, SA	9

### Stickies

2012 Heggies Botrytis Riesling	Eden Vally, SA	12
2012 Chateau Roumieu Sauternes	Sauternes, France	10
Seppeltsfeld Para - 21yo Tawny	Barossa, SA	15

## CLOUDY BAY

NEW ZEALAND

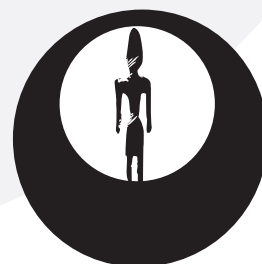
### Sauvignon Blanc

By the glass | By the bottle  
**\$14.50** | **\$70**



Please enjoy Cloudy Bay responsibly

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# Wine List

## Champagne & Sparkling Wine

NV Moët Mini 200ml	Épernay, France	33
NV Pol Roger	Épernay, France	150
NV Tatchilla Sparkling	McLaren Vale, SA	39
NV Chandon	Multi-regional, Vic	60
NV Alasia Moscato d'Ásti	Piedmont, Italy	48
NV Dal Zotto Prosecco	King Valley, Vic	48

## White Wine

2015 Petaluma Riesling	Clare Valley, SA	52
2015 Dog Point Sauvignon Blanc	Marlborough, NZ	62
2016 Cape Mentelle Georgiana Sauv	Margaret River, WA	48
2015 Deivation Road Sauvignon Blanc	Adelaide Hills, SA	52
NV Tatchilla Sauvignon Blanc	McLaren Vale, SA	39
2015 Tiefenbruner Pinot Grigio	Alto Adige, Italy	43
2015 Barringwood Pinot Gris	Barringwood, Tas	55
2015 Monte Tondo Soave Classico	Veneto, Italy	46
2015 Coriole Fiano	McLaren Vale, SA	47
2015 Vasse Felix 'Premier' Chardonnay	Margaret River, WA	69
2015 Oakridge 'OTS' Chardonnay	Yarra Valley, Vic	50

## Red Wine

2015 By. Ott Rose	Provence, France	57
2014 Curlewis "Bel Sel" Pinot Noir	Bellarine, Vic	57
2015 Stonier Pinot Noir	Mornington, Vic	59
2013 Peppoli Chianti Classico DOCG	Tuscany, Italy	65
2013 Torres "Atrium" Merlot	Penedes, Spain	43
NV Tatchilla Shiraz Cabernet	McLaren Vale, SA	39
2014 Cape Mentelle Marmaduke	Margaret River, WA	48
2014 St Hallet Butcher's Cart Shiraz	Barossa Valley, SA	57
2013 Koonowla Estate Shiraz	Clare Valley, SA	55
2014 Cake Cabernet Sauvignon	McLaren Vale, SA	44

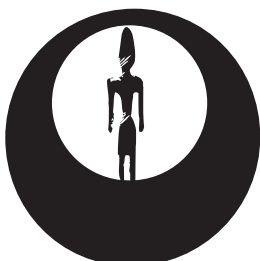
## Lebanese Wines

2013 Chateau Khoury Reve Blanc	Bekaa Valley	44
2011 Chateau Fakra "Pinnicale"	Kfardebian Valley	55
1998 Chateau Musar	Bekaa Valley	150

## Dessert (375ml)

2008 Cloudy Bay Late Harvest Riesling	Marlborough, NZ	80
2009 Josef Chromy Botrytis Riesling	Tamar Valley, Tas	50
2012 Chateau Roumieu Sauternes (750)	Sauternes, France	75

*Please note that Byblos does its best to maintain the vintage listed, however they may vary*



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## Beer & Cider



### Tap Beer

Asahi	5.0%	Japan	9
Cricketers Arms Pale Ale	5.2%	Victoria	8.5
Weihenstephan Hefe Weissbier	5.4%	Germany	9
Mountain Goat Guest Tap		Richmond	9

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### Imported

Almaza Pilsner	4.2%	Lebanon	8.5
Corona	4.5%	Mexico	9
Founders All Day IPA	4.7%	USA	10

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### Local Beers

Hawkers Pale Ale	5.2%	Reservoir	9
Mountain Goat Hightail Ale	4.5%	Richmond	9
Bridge Road "Bling" IPA	5.8%	Beachworth	10
Quiet Deeds Lamington Ale	5.5%	Port Melbourne	11
Carlton Draught	4.6%	Victoria	7.5
Crown Lager	4.9%	Victoria	8
Coopers Pale Ale	4.5%	South Australia	8
Coopers Premium Light	2.6%	South Australia	6
4 Pines Kolsch	4.6%	New South Wales	9
4 Pines Extra Special Bitter 500ml	5.4%	New South Wales	16

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### Cider

The Hills Cider Co. Apple Cider	5.0%	South Australia	9
The Hills Cider Co. Pear Cider	5.0%	South Australia	9
The Hills Cider Co. Apple & Ginger	8.0%	South Australia	13



## Arak

A strong aniseed flavoured spirit from Lebanon that shows similar flavours and characteristics to absinthe and pastis. The drink is served with a carafe of water and a glass of ice on the side. It is available as a single serve or in a 180ml carafe to share amongst friends.

Arak Fakra 55%

30ml - \$8.5

180ml - \$46

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## Aperitif & Digestif

Absenteroux (Vermouth a l'Absinthe)	<i>France</i>	8.5
Amaro Averna	<i>Italy</i>	9
Aperol	<i>Italy</i>	8.5
Campari	<i>Italy</i>	8.5
Henri Baudoin Pasis	<i>France</i>	11
Pimms No1	<i>England</i>	9

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## Cognac & Armagnac

Frapin Cigar Blend	<i>Cognac</i>	25
Hennessy VS	<i>Cognac</i>	8
Hennessy VSOP	<i>Cognac</i>	10
Hennessy XO	<i>Cognac</i>	18
Jean Dubiny Vieux Cognac	<i>Cognac</i>	35
Paul Giraud Grande Champagne	<i>Cognac</i>	40

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## Vodka

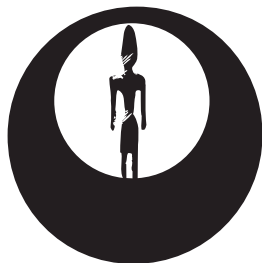
Belvedere Pure (House)	<i>Poland</i>	8.5
Grey Goose	<i>France</i>	11
Zubrowka	<i>Poland</i>	10

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## Gin

Beefeater 24 (House)	<i>London</i>	8.5
Adelaide Hills Distillery 78° Small Batch	<i>Australia</i>	10
Bombay Sapphire	<i>England</i>	9
Hendrick's	<i>Scotland</i>	10
Plymouth Sloe	<i>England</i>	9
Tanqueray	<i>London</i>	9
Whitley Neill	<i>England</i>	10

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### **Blended Scotch Whisky**

Chivas Regal 12 Year (House)	<i>Scotland</i>	8.5
Chivas Regal 18 Year	<i>Scotland</i>	14
Johnnie Walker Black Label	<i>Scotland</i>	9

### **Single Malt Scotch Whisky**

Auchentoshan 3 Wood	<i>Lowland</i>	13
Dalmore 15 yo	<i>Highlands</i>	14
Oban 14 yo	<i>Highlands</i>	12
The Glenlivet 18 yo	<i>Highlands</i>	14
Benromach 10 yo	<i>Speyside</i>	10
Glenfiddich 12 yo	<i>Speyside</i>	10
Glenfiddich 15 yo	<i>Speyside</i>	17
Glenfarclas 21 yo	<i>Speyside</i>	19
Talisker 10 yo	<i>Isle of Skye</i>	10
Lagavulin 16 yo	<i>Isle of Islay</i>	15
The TEN 2008	<i>Isle of Islay</i>	15
Laphroig 10 yo	<i>Isle of Islay</i>	10

### **Whisky of the World**

Amrut "Portonova"	<i>India</i>	12
Canadian Club	<i>Canada</i>	9
Jameson	<i>Ireland</i>	9
Nant Bourbon Wood Finish	<i>Tasmania</i>	18
Nant Sherry Wood Finish	<i>Tasmania</i>	18
Nikka "From the Barrel"	<i>Japan</i>	14
Starward	<i>Victoria</i>	13

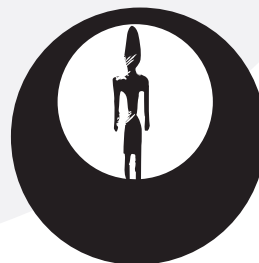
### **Bourbon Whiskey**

Woodford Reserve (House)	<i>Kentucky</i>	8.5
Baker's	<i>Kentucky</i>	11
Basil Hayden's	<i>Kentucky</i>	9
Jack Daniels Black Label	<i>Tennessee</i>	8.5
Markers Mark	<i>Kentucky</i>	9
Thomas H. Handy Sazerac	<i>Kentucky</i>	20
William Larue Weller	<i>Kentucky</i>	28

### **Rum**

Havana Club Anejo 3 Year (House)	<i>Cuba</i>	8.5
Havana Club Anejo 7 Year (House)	<i>Cuba</i>	8.5
2002 Habitation Ardberg Barrique	<i>Martinique</i>	18
Angostura 1824 12 Year	<i>Trinidad &amp; Tobago</i>	12
Don Maderas PX 5+5yo	<i>Caribbean</i>	14
Flor de Cana Centenario 18 Year	<i>Nicaragua</i>	15
Gunnery Australian Spiced White Rum	<i>Australia</i>	10
Kraken Black Spiced Rum	<i>Caribbean</i>	8.5
Ron Zacapa 23 Year	<i>Guatemala</i>	13
Ron Matusalem Gran Reserva 15 yo	<i>Dominican Republic</i>	10

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**Tequila & Mezcal**

El Jimador (House)	<i>Lowland</i>	8.5
Cuervo Gran Reserva de la Familia	<i>Lowland</i>	26
Cuervo Reserva de la Familia Platino	<i>Lowland</i>	22
Herradura Plata	<i>Lowland</i>	13
Don Julio 1942	<i>Highland</i>	20
Del Maguey Santo Domingo Albarradas	<i>Mexico</i>	10
Del Maguey Crema de Mezcal	<i>Mexico</i>	10
Pechuga	<i>Mexico</i>	17

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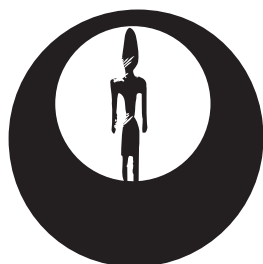
**Liquors**

Agavero Tequila Liquor	<i>Mexico</i>	9
Baileys Irish Cream	<i>Ireland</i>	8.5
Chambord	<i>France</i>	8.5
Cointreau	<i>France</i>	8.5
Disaronno Amaretto	<i>Italy</i>	8.5
DOM Benedictine	<i>France</i>	10
Pierre Ferrand Orange Curacao	<i>France</i>	8.5
Frangelico	<i>Italy</i>	8.5
Joseph Cartron Peche de Vigne	<i>France</i>	8.5
Joseph Cartron Pomme Verte	<i>France</i>	8.5
Kahlua	<i>Mexico</i>	8.5
Licor 43	<i>Spain</i>	8.5
Luxardo Maraschino	<i>Italy</i>	8.5
Malibu	<i>Barbados</i>	8.5
Massenez Creme de Cacao	<i>France</i>	8.5
Massenez "Poire William"	<i>France</i>	8.5
Massenez Creme de Cassis	<i>France</i>	8.5
Massenez Creme de Gingembre	<i>France</i>	8.5
Massenez Creme Fraise de Bois	<i>France</i>	8.5
Massenez Creme de Violette	<i>France</i>	8.5
Midori Melon	<i>Japan</i>	8.5
Opal Nero	<i>Italy</i>	8.5
Southern Comfort	<i>USA</i>	8.5
St Germain	<i>France</i>	10

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**Water**

Badiot Sparkling Mineral Water 330mL	4
Evian Still Mineral Water 330ml	4
Badiot Sparkling Mineral Water 750mL	8
Evian Still Mineral Water 750ml	8



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**Raspberry & White Chocolate**

A delightful mix of raspberry puree, white chocolate syrup + apple & cranberry juice.

**Passion Fruit & Banana**

A refreshing combination of passionfruit & banana-rhubarb puree + apple juice.

**Lychee & Rose Punch**

Unique and tasty this mocktail uses lychee & rose syrup with cranberry juice, shaken and finished with a lychee.

**Lebanese Lemonade**

Refreshing on a summers day. Simply add mint, freshly squeezed lemon juice and lemonade.

**Mixed Berry Delight**

Mixed Berry puree, mulberry, cranberry, are added with apple and lime juice. Shaken and served over ice.

**Middle Eastern Syrups**

4

Traditional fruit and flower syrups mixed with water and lemon juice

- Rose
- Tamarind
- Mulberry

**Juices**

4.5

- Cloudy Apple
- Cranberry
- Orange
- Pineapple

**Soft Drinks**

3.5

- Pepsi
- Pepsi Max
- Lemonade
- Ginger Ale
- Soda
- Lemon Lime & Bitters
- Ginger Beer
- Capi Sparkling Pink Grapefruit

4

4.5

