

Byblós

bar + restaurant

Bar

MENU

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. It 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

BYBLOS CLASSICS

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

PORTSIDE PASSION

17.0

Zubrowka Vodka, Peach Liqueur, Passionfruit,
Apple Juice

PERFECT PEAR

19.0

Glenmorangie 10yo, Bertrand Poiré William,
Cinnamon Syrup, Whiskey Barrel Aged Bitters

VIOLET MARTINI

17.0

Finlandia Cranberry Vodka, Violet Liqueur, Lemon
Juice, Banana Rhubarb Pureé, Cranberry Juice

THE PHOENICIAN SUNSET

17.0

Licor 43, Strawberry Liqueur, Cloudy Apple Juice,
Strawberry Pureé

LONG WEEKEND

17.0

Whitley Neill Raspberry Gin, Peach Liqueur, Vanilla
Syrup, Cranberry Juice, Peach Bitters

BAYSWATER BREEZE

17.0

Whitley Neil Raspberry Gin, Raspberries, Cucumber,
Cloudy Apple, Cranberry Juice



Wines

BY THE GLASS

SPARKLING & CHAMPAGNE

150/75ML

NV Redbank "Emily" Brut Cuvee <i>King Valley, VIC</i>	10.0
NV Chandon Brut <i>Yarra Valley, VIC</i>	12.0
NV Moët Mini 200ml <i>Epernay, France</i>	33.0
West Cape Howe Moscato <i>Mount Barker, WA</i>	10.0

WHITE

150ML/375ML

2017 Redbank 'Long Paddock' Sauvignon Blanc <i>Regional Victoria</i>	10.0
2017 Pewsey Vale "1961 Block" Riesling <i>Eden Valley, SA</i>	13.0/32.0
2017 Tiefenbrunner Pinot Grigio <i>Alto Adige, Italy</i>	12.0/31.0
2017 Vasse Felix "Premier" Chardonnay <i>Margaret River, WA</i>	13.0/36.0

RED

150ML/375ML

2018 Pittnauer Pitti Rosé <i>Burgenland, Austria</i>	12.0/31.0
2017 Redbank "Long Paddock" Shiraz <i>Regional Victoria</i>	10.0
2017 Airlie Bank Pinot Noir <i>Yarra Valley, VIC</i>	11.0/27.0
2017 Fairbank Syrah <i>Central Victoria</i>	12.0/29.0
2017 Terrazas 'Reserva' Malbec <i>Mendoza, Argentina</i>	14.0/34.0
2013 Chateau Musar "Hochar" <i>Bekaa Valley, Lebanon</i>	15.0/69.0

DESSERTS

2016 Cep by Cep Coteaux du Layon <i>Loire, France (90ml)</i>	7.0
2018 St Agnes "Bartender" Brandy <i>Barossa Valley SA (30mls)</i>	9.0
Inocente Fino Sherry <i>Andalucia, Spain (60mls)</i>	8.0
Valdespino "El Candado" Pedro Ximenez <i>Jerez, Spain (60ml)</i>	10.0



* All vintages are subject to change please ask your waiter.

• wines

SPARKLING + CHAMPAGNE 150ML/750ML

NV Redbank "Emily" Brut Cuvee <i>King Valley, VIC</i>	10.0
NV Chandon Brut <i>Yarra Valley, VIC</i>	12.0
NV Moët Mini (200ml) <i>Epernay, France</i>	33.0
NV West Cape Howe Moscato <i>Mount Barker, WA</i>	10.0

WHITE 150ML/375ML/750ML

2017 Pewsey Vale "1961" Block" <i>Eden Valley, SA</i>	10.0 / 12.0 / 40.0
2017 Redbank 'Long Paddock' Sauvignon Blanc <i>Regional Victoria</i>	10.0 / 21.0 / 40.0
2017 Pewsey Vale "1961 Block" Riesling <i>Eden Valley, SA</i>	13.0 / 32.0 / 60.0
2017 Tiefenbrunner Pinot Grigio <i>Alto Adige, Italy</i>	12.0 / 31.0 / 59.0
2017 Vasse Felix "Premier" Chardonnay <i>Margaret River, WA</i>	13.0 / 36.0 / 69.0

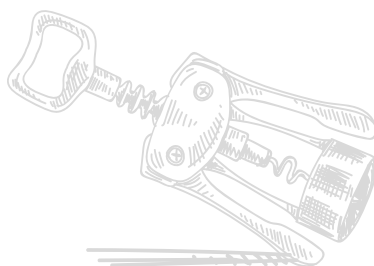
RED 150ML/375ML/750ML

2018 Pittnauer Pitti Rosé <i>Burgenland, Austria</i>	12.0 / 31.0 / 58.0
2017 Redbank "Long Paddock" Shiraz <i>Regional Victoria</i>	10.0 / 21.0 / 40.0

2017 Airlie Bank Pinot Noir <i>Yarra Valley, VIC</i>	11.0 / 27.0 / 50.0
2017 Fairbank Syrah <i>Central Victoria</i>	12.0 / 29.0 / 55.0
2017 Terrazas 'Reserva' Malbec <i>Mendoza, Argentina</i>	14.0 / 34.0 / 65.00

DESSERTS

2016 Cep by Cep Coteaux du Layon (120ml) <i>Loire, France</i>	7.0
2018 St Agnes "Bartender" Brandy (30ml) <i>Barossa Valley SA</i>	9.0
Inocente Fino Sherry (60ml) <i>Andalucia, Spain</i>	8.0
Valdespino "El Candado" Pedro Ximenez (60ml) <i>Jerez, Spain</i>	10.0



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

beer

AND CIDER

TAP BEER

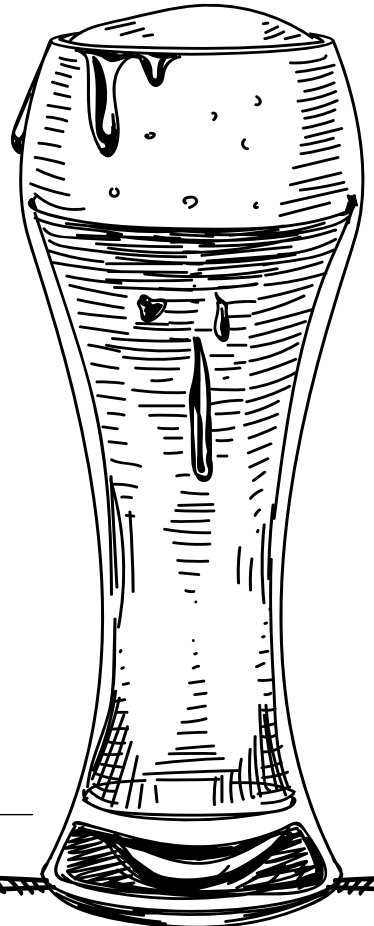
Cricketers Arms Pale Ale (Aus) 5.2%	9.0
Mountain Goat Steam Ale (Richmond) 4.5%	9.0
Mountain Goat Guest Tap (Richmond) 4.8%	9.0
Peroni (Italy) 5.1%	9.0

CIDER

The Hills Cider Co. Apple Cider (Aus) 5.0%	9.0
The Hills Cider Co. Pear Cider (Aus) 5.0%	9.0

BOTTLED BEER

Almaza Pilsner (Lebanese) 4.2%	8.5
Asahi (Jap) 5.0%	10.5
Carlton Draught (Abbotsford) 4.6%	8.0
Coopers Premium Light (Aus) 2.6%	7.0
Corona 4.5% (Mex)	9.0
Stone N Wood Pacific Ale 4.4% (N.S.W)	10.0



soft drinks

MIDDLE EASTERN SYRUPS 4.5

Traditional fruit and flower syrups mixed with water and Lemon juice
Mulberry | Rose | Tamarind

SOFT DRINKS 3.5

Pepsi | Pepsi Max | Lemonade | Ginger Ale | Soda | Lemon, Lime & Bitters
Bundaberg Ginger Beer (4.0)

JUICES 4.5

Cloudy Apple | Cranberry | Orange | Pineapple | Tomato

VESTAL WATER 4.0 PER PERSON

Bottomless Vestal Still and Sparkling

MOCKTAILS 8.5

SPICED SMASH

Orange, Pineapple, Lime Juice,
House Spices

PASSIONFRUIT DREAM

Passionfruit, Apple and Orange Juice,
Banana and Rhubarb Puree with
Rhubarb Bitters

LEBANESE LEMONADE

Mint, Lemon Juice, Lemonade

MIXED BERRY DELIGHT

Mixed Berry Puree, Mulberry,
Cranberry Juice, Lime Juice

