

## DIPS

<b>TRIO OF DIPS</b> V, GFO	17.9	<b>HOMMOUS</b> V+, GFO	15.5
The Byblos Trio of Dips comes with hommous, baba ghanouj and labneh.		This light, creamy dip is a blend of chickpeas, fresh lemon juice and tahini, dressed with extra virgin olive oil.	
<b>LABNEH BI TOUM</b> V, GFO	15.5	<b>HOMMOUS AWARMA</b> GFO	19.9
Labneh is a soft housemade cheese infused with garlic and mint.		This dip extends the delicate flavour of hommous topped with pan fried marinated lamb, provincial spices and mixed nuts.	
<b>BABA GHANOUIJ</b> V+, GFO	15.5	<b>MOHAMMARA (HARISSEH)</b> V+	15.5
Char-grilled eggplant with tahini, fresh lemon juice, olive oil and fresh pomegranate.		A spicy grilled red capsicum dip with garlic, walnuts, extra virgin olive oil, and pomegranate molasses.	

## SALADS

<b>TABOULEH</b> V+, GF	18.5	<b>FATTOUSH</b> V+, GFO	17.9
Freshly chopped parsley, tomato, onion, olive oil and lemon juice.		Mixed leaf salad dressed in a light vinaigrette with radish, tomato, onion, cucumber, capsicum, sumac and crispy Lebanese bread.	
<b>HALLOUMI SALAD</b> V, GF	24.9		
Diced pan-fried Cypriot halloumi served on a salad of mixed greens, tomato and avocado. Finished with a light lemon dressing.			

## MEZAT

<b>FALAFEL</b> (4 PIECES) V+	12.9	<b>SHANKLISH</b> V	18.5
Fried chickpeas, broad beans, onion, parsley, coriander and spices. Served with tahini sauce.		Soft aged cheese, mixed with aniseed and chilli sprinkled with thyme and pepper, drizzled with extra virgin olive oil. Served with finely chopped tomato, onion, cucumber and Lebanese bread.	
<b>VINE LEAVES</b> (4 PIECES) V+, GF	14.9	<b>CHICKEN WINGS</b> GFO	18.9
Spiced rice, tomato and parsley wrapped in marinated grape leaves.		Small pan fried wings, garlic butter, lemon juice and coriander.	
<b>FATAYER</b> (3 PIECES) V, V+O	15.9	<b>SAMAK BIZRI</b> GF	19.5
Oven baked housemade pastries filled with spinach, walnuts, tomato and Lebanese seven spice.		Lightly fried whole whitebait with housemade tahini sauce.	
<b>REKAKAT</b> (3 PIECES) V	15.9	<b>CALAMAR PANNE</b>	19.9
Lightly fried filo pastries filled with feta and mozzarella cheese, chopped onion and fresh herbs.		Tender calamari with garlic, ginger & chilli in a light saffron batter and softly fried. Served with house made tartar sauce.	
<b>PUMPKIN KEBBI</b> (3 PIECES) V	15.9	<b>MAKANEK</b> GF	23.9
Hand rolled fried ovals of mixed ground pumpkin and burghul, stuffed with spinach and feta cheese, onion and Lebanese seven spice.		Housemade Lebanese spiced sausages sautéed in butter, lemon juice and finished with roasted nuts. Contains pork + lamb.	
<b>CHICKEN SAMBUSEK</b> (3 PIECES)	15.9	<b>GRILLED HALLOUMI</b> GF, V	19.9
Lightly fried pastries filled with marinated chicken fillets, mixed vegetables and Lebanese seven spice.		Lightly grilled Cypriot halloumi served golden brown on a bed of cucumber and tomato	
<b>KEBBI TRADITIONAL</b> (3 PIECES)	16.9	<b>SAMAK HARRA</b> GF	23.5
Hand rolled ovals of mixed ground lamb, ground beef and burghul, filled with pine nuts, minced lamb and Lebanese seven spice. Served with tzatziki sauce.		Grilled fresh barramundi fillet with roasted red pepper ratatouille, dressed with mixed nuts and served with sliced lemon.	
<b>LAHIM BIL AJEEN</b> (3 PIECES)	16.9	<b>ESCARGOTS</b> GF	26.9
Oven baked housemade pastries with marinated lamb, fresh tomato, onion and Lebanese seven spice. Served with tzatziki sauce.		Snails sautéed with butter, garlic, lemon and fresh coriander. Served with Tarator (Tahina sauce).	
<b>BATATA HARRA</b> V, GF AVAILABLE, V+O	17.5	<b>KEBBI NAYEH</b> (SERVED RAW)	35.9
Hand cut potatoes sautéed in lemon juice, olive oil, fresh coriander, garlic butter and chilli.		Lamb patte style mixed with burghal and Lebanese seven spice. Dressed with extra virgin olive oil and served with fresh mint, onion, peppers, pickles, and Lebanese bread.	

### IMPORTANT NOTICE REGARDING ALLERGIES AND DIETARY REQUESTS.

As much as we try to provide for all dietary requirements, all dishes are not suitable for those with an anaphylactic allergy, due to the potential traces of allergens in the working environment and supplied ingredients.

*Please inform a member of staff of any food allergies or dietary requirements.*

## FROM THE GRILL

**LAHIM MESHWI** (PER SKEWER) GFO, DFO 11.9  
Marinated lamb, olive oil and fresh herbs and spices.

**KAFTA MESHWI** (PER SKEWER) GFO, DFO 9.9  
Lamb minced with parsley, onion and spices.

**SAMAK MESHWI** (PER SKEWER) GFO, DFO 9.9  
Fish fillets, lemon juice, olive oil, fresh herbs, and spices.

**SHISH TAWOOK** (PER SKEWER) GFO, DFO 9.9  
Chicken breast, olive oil, garlic, lemon juice, and mild chilli.

**VEGETARIAN** (PER SKEWER) V, GFO 7.9  
Diced halloumi, eggplant, capsicum, tomato, onion and mushroom.

**MIXED GRILL** 44.9  
Your choice of four items from the Byblos Grill served with hommous, tabouleh and garlic sauce.  
+\$1.00 FOR LAHIM MESHWI

## TABKHA

AUTHENTIC LEBANESE STYLE HOME-COOKED MEAL

**MOHRABIEH** 32.9  
Pearl cous cous and chickpeas with slow cooked chicken and spiced brown gravy.

**SHISH BARAK** 31.9  
Traditional, hand rolled Lebanese style dumplings, filled with spiced lamb and pine nuts, served on rice in a warm, zesty mint and garlic yoghurt.

**SEAYADEYEH** GF 36.9  
Grilled barramundi served with brown rice, caramelised onion and a rich, provincial-style jus. Topped with toasted pine nuts, pistachios and crushed almonds.

## SIDES

MARINATED OLIVES AND PICKLES 9.9 | FRIES 10.9 | CUMIN RICE 6.5

## MEZZA BANQUET

**\$69 PER PERSON** (MINIMUM 2 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 Byblos.

### 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.

V = VEGETARIAN, V+ = VEGAN, GF = GLUTEN FREE, DF= DAIRY FREE,  
GFO = GLUTEN FREE OPTON AVAILABLE, DFO = DAIRY FREE OPTION AVAILABLE

Please note: There is a 1.3% surcharge on all card purchases.

A 10% surcharge applies every Sunday and a 15% surcharge applies on public holidays.