

Byblós

bar + restaurant



DIPS

BABA GHANOUI

Char-grilled eggplant with tahini, fresh lemon juice & olive oil. v, GF available

HOMMOS

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

HOMMOS AWARMA

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

13.5 **LABNEH BI TOUM** 13.5

Labneh is a soft homemade cheese that has been blended with garlic and mint. v, GF available

12.9 **TRIO OF DIPS** 15.0

The Byblos trio of dips comes with Hommos, Baba Ghanouj and Labneh. v, GF available

16.0

V = VEGETARIAN
V+ = VEGAN

GF = GLUTEN FREE
DF = DAIRY FREE

INDIVIDUAL MEZAT

FALAFEL PER PIECE

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

FATAYER PER PIECE

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

LAHIM BIL AJEEN PER PIECE

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

REKAKAT PER PIECE

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

3.7 **LAMB SAMBUSEK PER PIECE** 4.7

Lightly fried pastries filled with marinated lamb, pine nuts, onion and traditional spices.

4.7 **VINE LEAVES PER PIECE** 3.5

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

4.7 **PUMPKIN KEBBI PER PIECE** 4.7

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

4.7 **KEBBI TRADITIONAL PER PIECE** 4.7

Hand rolled ovals of ground lamb, ground beef and burghul, filled with pine nuts, minced lamb and traditional spices. Served with a mint yoghurt.

MEZAT DISHES

In Lebanon, eating Mezat is a social event. A selection of small dishes traditionally shared as appetizers or as a meal in its own right.

KEBBI NAYEH SERVED RAW

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. 22.9

CHICKEN WINGS

Pan-fried wings, garlic butter, lemon juice and coriander. GF, DF available 16.9

GRILLED HALLOUMI

Lightly grilled Cyprian halloumi served golden brown and accompanied with fresh lemon. GF, v 16.9

SAMAK BIZRI

Lightly fried whole whitebait accompanied with homemade tahini sauce. 17.9

BATATA HARRA

A delicious serving of hand cut potatoes sautéed in lemon, olive oil, coriander, garlic and a hint of chilli. v, GF 16.9

MAKANEK

Homemade Lebanese spiced sausages sautéed with fresh lemon and finished with red wine, olive oil and pine nuts. GF 17.5

16.5 **CALAMAR PANNE**

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

19.9 **QUAIL**

Whole roasted quail marinated in pomegranate molasses and served with eggplant and yoghurt. GF available

17.5 **SAMAK HARRA**

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

22.0 **CHILLI PRAWNS**

Fresh shelled Tiger Prawns sautéed in butter and cognac with mild green chilli and traditional Lebanese spices. Served in a spiced seafood broth. GF

16.9 **SHISH BARAK**

Spiced Lebanese Dumplings filled with lamb, pine nuts and a tangy yoghurt sauce.

SALADS

Perfect to accompany our larger meals or Mezat.

14.5 **FATTOUSH**

Mixed leaves salad dressed in a light vinaigrette with radish, tomato, cucumber, thyme and crispy Lebanese bread. v, v+

17.5 **HALLOUMI SALAD**

Pan-fried Cypriot halloumi served on a diced salad of mixed greens, tomato and avocado. Finished with a light lemon juice dressing. v, GF

14.5 **TABOULEH**

Freshly chopped parsley, tomato, onion, olive oil and lemon juice. This side works best as an accompaniment to our grills. v, v+, GF

16.5 **SHANKLISH**

Bulgarian feta, tomato, parsley, chilli and onion dressed in olive oil and spices. v, GF

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. GF available

7.0 **LAHIM MESHWI**

Lamb fillet marinated simply in olive oil, salt and pepper.

6.0 **SHISH TAWOOK**

Chicken tenderloins with olive oil, garlic, lemon juice, and mild chilli paste.

6.0 **KAFTA MESHWI**

Minced lamb mixed with parsley, onion and traditional spices.

6.0 **SAMAK MESHWI**

Dory fillets marinated in lemon juice, olive oil, fresh coriander, and traditional spices.

7.0 **SKEWERED PRAWNS**

Jumbo prawns marinated in olive oil, lime and garlic.

4.0 **VEGETARIAN**

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

38.5 **MIXED GRILL**

Your choice of four items from the Byblos Grill served with Hommos & Tabouleh skewers and garlic sauce. GF, DF *LAHIM MESHWI, SKEWERED PRAWNS & LAMB CUTLET +\$1.50 PER PIECE

A LITTLE LARGER

33.0 **BEEF SHAWARMA**

Marinated Beef Shawarma, pickled salad, sumac potato with a side of tahini. GF available

75.0 **BYBLOS PLATTER FOR TWO**

This platter includes Hommos, Tabouleh and two each of Rekakat, Fatayer, Lahim bil Ajeen, Sambusek, Shish Tawook and Kafta Meshwi. v, GF available

*NO MODIFICATIONS TO SET ITEMS AVAILABLE

MEZZA BANQUET \$65 PER GUEST

The mezza banquet is the best way to experience the diversity of the menu and cuisine. Ask your Byblos host to aid you in creating your unique mezza experience. For a minimum of 2 guests.

START WITH

Trio of dips.
Two items from our salad menu.

FOLLOWED BY

Five items from our Mezat menu.
*ADD \$1.0 PER GUEST FOR EACH MEZAT OF CHILLI PRAWNS, KEBBI NAYEH & QUAIL.

FINISHED WITH

Two items from the Byblos grill.
*SKEWERED PRAWNS, LAHIM MESHWI AND LAMB CUTLET ADD \$1.50 PER PIECE.

Tea or coffee and traditional Lebanese sweets.



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Alternatively please ask for assistance.



M. Louisa