

The background of the entire page features several ornate, glowing lanterns. One prominent lantern in the foreground on the right has a metal frame with intricate scrollwork and a central panel of colorful stained glass in shades of red, green, and blue. Other lanterns are visible in the background, some with perforated metal shades that create a pattern of light and shadow. The overall lighting is warm and ambient.

FUNCTION  
*packages*  
2021



Byblós  
bar + restaurant  
MELBOURNE

# THE SPACES

Byblos Bar and Restaurant combines imaginative Mediterranean cuisine with lavish hospitality, luxurious surroundings and a world-class drink selection.



## The Byblos Dining Room

Our beautiful dining room is a sophisticated space with accents of stone, timber and brass finishing's. This space is incredibly versatile featuring a mixture of traditional tables and booths.

**Seated functions of up to 135 guests**  
**Cocktail style functions of up to 300 guests**



## The Phoenician Alcove

Located at the side of our dining room, the Phoenician Alcove features a long table against a stone wall. This area offers a sheer curtain that can be drawn for a more intimate setting.

**Seated functions of up to 28 guests**



## The Harem Lounge

Located on our ground level and catering to cocktail style functions, this popular space features decorative lighting and plush velvet lounges. This luxurious space looks out onto the Yarra River and incorporates the stunning Byblos Bar in its layout.

**Cocktail functions of up to 40 guests**



## Riverside Terrace

The Riverside Terrace located on the upper level features stunning views out onto Melbourne's skyline and iconic Yarra River. Boasting a large waterfront balcony, velvet drapes, plush furnishings and your very own feature bar. With optional breakout rooms this versatile space can cater to cocktail, seated and conferences style functions.

**Seated functions of up to 60 guests**  
**Cocktail style functions of up to 150 guests**

\* Due to COVID restrictions these capacities may vary.



# CANAPÉS

**\$33 PER PERSON**

- Trio of dips
- 4 mezat
- 1 grill item

**\$40 PER PERSON**

- Trio of dips
- 5 mezat
- 2 grill item

**\$47 PER PERSON**

- Trio of dips
- 6 mezat
- 3 grill item

**Trio of dips** The Byblos trio of dips comes with hommos, baba ghanouj and labneh. **V, GF available**

## Mezat Options

### **Kebbi**

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.

### **Sambusek**

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

### **Fatayer**

Oven baked homemade pastries filled with spinach, walnuts, tomato and Lebanese spices. **V**

### **Rekakat**

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

### **Lahim Bil Ajeen**

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

### **Falafel**

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

### **Pumpkin Kebbi**

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

### **Calamar Panne**

Lightly fried calamari in a saffron batter. Served with house made tartar sauce.

### **Chicken Wings**

Pan fried wings in a garlic butter, lemon juice and coriander. **GF, DF optional**

### **Vine Leaves**

Spiced rice, tomato, onion and parsley wrapped in marinated grape leaves. **V, V+GF**

**V=Vegetarian V+=Vegan GF=Gluten Free**



# CANAPÉS

## The Grill

### Shish Tawook

Flame grilled chicken breast marinated in olive oil, garlic, lemon juice and mild chilli. **GF available**

### Lahim Meshwi

Flame grilled lamb fillet, olive oil and traditional Lebanese herbs and spices. **GF available**

### Kafta Meshwi

Flame grilled minced lamb mixed with parsley, diced onion and traditional spices. **GF available**

### Samak Meshwi

Flame grilled Dory fillets, lemon juice, olive oil, fresh herbs and traditional spices. **GF available**

### Vegetarian

Flame grilled diced halloumi, eggplant, capsicum, tomato, onion and mushroom. **V, GF available**

V=Vegetarian V+=Vegan GF=Gluten Free





# PLATTERS

For descriptions of platter items please refer to page 3. Platters serve 8 - 10 people.

## Nabati Platter

(VEGETARIAN)

**\$165 per platter**

- 4 fataya
- 4 rekakat
- 4 falafel
- 4 pumpkin kebbi
- 4 vine leaves
- 8 roasted vegetable skewers

## Jame Platter

**\$195 per platter**

- Trio of dips
- 4 rekakat
- 4 Lahim Bil Ajeen
- 4 sambusek
- 4 pumpkin kebbi
- 8 kafta meshwi
- 8 shish tawook
- 4 portions calamari panne (250g)

## Halfa Platter

**\$195 per platter**

- Trio of dips
- 4 rekakat
- 4 kebbi
- 4 Lahim Bil Ajeen
- 4 fatayer
- 8 Kafta meshwi
- 8 Samak meshwi
- 4 portions chicken wings (approx 40)

# MEZZA BANQUETS

## Banquet One \$59/pp

### START WITH

#### Trio of dips

+ one item from our salad menu

### FOLLOWED BY

#### Four items from our mezzat menu

(add \$1 per person for kebbi nayeh)

+ one item from our Grill menu

### FINISHED WITH

Complimentary Lebanese sweets and tea/coffee

## Banquet Two \$69/pp

### START WITH

#### Trio of dips

+ two items from our salad menu

### FOLLOWED BY

#### Five items from our mezzat menu

(add \$1 per person for kebbi nayeh)

+ two items from our Grill menu

### FINISHED WITH

Complimentary Lebanese sweets and tea/coffee

**Trio of dips** The Byblos trio of dips comes with hommos, baba ghanouj and labneh. **V, GF available**

## Salads

### Fattoush

A mixed green salad with radish, tomato and cucumber, finished with toasted Lebanese bread and a bold vinaigrette. **V, GF available**

### Halloumi Salad

Pan-fried Cyprian halloumi served with fresh mint, mixed greens, tomato and avocado. **V, GF**

### Shanklish

Bulgarian feta, tomato, parsley, chilli and diced onion dressed in olive oil and traditional spices. **V, GF**

### Tabouleh

This side dish works best as an accompaniment to our grills. It combines finely fresh parsley, onion, olive oil, lemon and tomato. **V, GF**

**V=Vegetarian V+=Vegan GF=Gluten Free**



# MEZZA BANQUETS

## Mezat Options

### **Kebbi**

Hand-rolled roasted ground lamb, ground beef and burghul, filled with pine nuts, minced lamb and traditional spices. Served with mint yoghurt.

### **Fatayer**

Oven baked homemade pastry filled with spinach, walnuts, tomato and Lebanese spices. <sup>V</sup>

### **Lahim Bil Ajeen**

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

### **Rekakat**

Lightly fried filo pastry filled with feta and mozzarella cheese, diced onion, and fresh herbs. <sup>V</sup>

### **Sambusek**

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

### **Vine Leaves**

Spiced rice, tomato, onion and parsley wrapped in marinated grape leaves. <sup>V,GF</sup>

### **Pumpkin Kebbi**

Hand rolled ovals of roasted pumpkin and burghul, stuffed with spinach, feta cheese, onion, and traditional spices. <sup>V</sup>

### **Falafel**

Chickpeas, onion, parsley, garlic and traditional Lebanese spices. Served with our homemade tahini sauce. <sup>V,GF</sup>

### **Chicken Wings**

Pan fried wings in a garlic butter, lemon juice and coriander. <sup>GF</sup>

### **Grilled Halloumi**

Lightly grilled Cyprian halloumi served golden brown and accompanied by fresh lemon. <sup>V,GF</sup>

### **Calamar Panne**

Lightly fried calamari in a saffron batter. Served with tartar sauce.

### **Makanek**

Homemade Lebanese spiced sausages sautéed with lemon juice and finished with red wine, olive oil and pine nuts. <sup>(Not Halal, GF)</sup>

### **Batata Harra**

A delicious serving of hand cut potatoes sautéed in lemon, olive oil, coriander, garlic and a hint of chilli. <sup>V,GF</sup>

### **Samak Harra**

Flame grilled fresh dory with roasted red pepper ratatouille and pine nuts. <sup>GF</sup>

### **Kebbi Nayeh**

Premium lamb fillet, finely minced and mixed with cracked wheat and traditional spices. Dressed with olive oil and served with mint, onion and Lebanese bread. Served raw (add \$1 per person).

### **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. (add \$1 per person). <sup>GF</sup>

### **Samak Bizri**

Lightly fried whole whitebait accompanied with homemade tahini sauce. <sup>GF</sup>

V=Vegetarian V+=Vegan GF=Gluten Free



# MEZZA BANQUETS

## The Grill

### Lahim Meshwi

Flame grilled lamb fillet, olive oil and traditional Lebanese herbs and spices. (add \$ 1.5 per person).

**GF available**

### Shish Tawook

Flame grilled chicken tenderloin marinated in olive oil, garlic, lemon juice and mild chilli.

**GF available**

### Kafta Meshwi

Flame grilled minced lamb mixed with parsley, diced onion and traditional spices. **GF available**

### Skewered prawns

Flame grilled jumbo prawns marinated in olive oil, lime and garlic. (add \$ 1.5 per person). **GF available**

### Samak Meshwi

Flame grilled dory fillets, lemon juice, olive oil, fresh herbs and traditional spices. **GF available**

### Vegetable skewers

Flame grilled diced halloumi, eggplant, capsicum, tomato, onion and mushroom. **V. GF available**

\*Please note any menu changes will incur additional charges\*

V=Vegetarian V+=Vegan GF=Gluten Free





# BEVERAGES

## STANDARD PACKAGE

2 HRS - \$38PP | 3 HRS - \$46PP | 4 HRS - \$54PP | ADDITIONAL HRS - \$10PP/PH

- Redbank Emily Chardonnay Pinot Noir Brut Cuvee NV
- Redbank The Long Paddock Sauvignon Blanc
- Redbank The Long Paddock Shiraz
- Draught Beer: Peroni, Brooklyn Lager, Mountain Goat IPA, Guest Tap (changes seasonally)
- Bottled light beer
- Monteith's Crushed Apple Cider
- Soft drinks and Juices
- Chandon 'S' Cocktail: Sparkling wine infused with orange bitters served as a spritz (on arrival only)

## PREMIUM PACKAGE

2 HRS - \$45PP | 3 HRS - \$55PP | 4 HRS - \$70PP | ADDITIONAL HRS - \$15PP/PH

- Sparkling: Chandon NV
- Cape Mentelle Sauvignon Blanc
- The Other Wine Co. Pinot Gris
- Jim Barry "Aannabelle" Rose
- Airlie Bank Pinot Noir
- Whistler "Shock Value" GMS
- Draught Beer: Peroni, Brooklyn Lager, Mountain Goat IPA, Guest Tap (changes seasonally)
- Assorted bottled beer, including Almaza and light beer
- Monteith's Crushed Apple Cider
- Soft drinks and Juices
- Chandon 'S' Cocktail: Sparkling wine infused with orange bitters served as a spritz (on arrival only)

### ADDITIONS

**Premium spirits can be added to both the standard and premium beverage packages at an additional \$11/pp, per hour. Champagne can be added to your package for an additional \$30/pp, per hour. Bottles are capped depending on final numbers.**

## FUNCTION COCKTAILS

At \$15 each, our function cocktails are a great way to welcome your guests to Byblos. Choose from:  
Espresso Martini | Pimms Cup | Aperol Spritz | Chandon S | Phoenician Sunset

## CASH BAR

Pay as you go bar service is available, however minimum spends apply.

## CONSUMPTION BAR

Your own selection of beverages from our current menu can be offered on a consumption based bar tab as an alternative to the above packages. Please note minimum spends apply.

# make it yours



Byblos loves to play host to events that need that extra space, logistics or creativity. Talk with our events coordinator today about our partners in av, theming, lighting and entertainment.

**Functions from 12-450 guests.**



