

MEZZA BANQUET

Byblos Choice Banquet \$65/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 each mezzat of chilli prawns,
kebbi nayeh and quail)

+ Two items from our grill menu

(add \$1.50 per piece for skewered prawns and lahem meshwi)

FINISHED WITH

English breakfast tea or Lebanese 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**

Shanklish

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

Halloumi Salad

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



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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. ^V

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. ^V

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. ^{V,GF}

Pumpkin Kebbi

Hand rolled ovals of roasted pumpkin and burghul, stuffed with spinach, feta cheese, onion, and traditional spices. ^V

Falafel

Chickpeas, onion, parsley, garlic and traditional Lebanese spices. Served with our homemade tahini sauce. ^{V,GF}

Chicken Wings

Pan fried wings in a garlic butter, lemon juice and coriander. ^{GF}

Grilled Halloumi

Lightly grilled Cyprian halloumi served golden brown and accompanied by fresh lemon. ^{V,GF}

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. ^(Not Halal, GF)

Batata Harra

A delicious serving of hand cut potatoes sautéed in lemon, olive oil, coriander, garlic and a hint of chilli. ^{V,GF}

Samak Harra

Flame grilled fresh dory with roasted red pepper ratatouille and pine nuts. ^{GF}

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). ^{GF}

Samak Bizri

Lightly fried whole whitebait accompanied with homemade tahini sauce. ^{GF}

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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

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