

Byblos, considered by many historians to be the oldest continually inhabited city in the world, is a bustling town, an international thoroughfare 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 seafaring skills to build rich trade routes throughout the region and founded a rich and powerful 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.

The rich cultural heritage and delight in adventure is the foundational philosophy of our drinks selection. An extensive array of fine wines, premium spirits and boutique beers, permit an international exploration of another kind. Cocktails fusing exotic fruits, flavours and flambé await the daring of your own intrepid tastebuds.

We hope you enjoy the Byblos bar experience!

COFFEE & TEA

Affogato

COFFEE
Lebanese Coffee 4
Espresso 4
Macchiato | Piccolo 5
Long black | Long mac | Doppio 5
Cappuccino | Flat white | Latte 5
Hot chocolate | Mocha 5
Iced long black | Iced Latte 5.5
Alternative Milk 0.5
MilkLab - Almond, Soy

TAVALON TEA

Lemongrass + Ginger

5

Aussie Breakfast, Earl Grey Reserve Kama Chai Sutra, Double Mint Pure Green, Royal Chamomile Fresh Mint

Soft Drink/Juices

GLASS

4.50

Pepsi

Pepsi Max

Lemonade

Lemon Lime & Bitters

Dry Ginger Ale

Solo

Soda

JUICE

4.50

Cloudy Apple

Cranberry

Pineapple

Orange

*1.3% surcharge applies to all card payments / 15% surcharge applies on public holidays
10% surcharge applies every Sunday

Contents

BEEK	
NON - ALCOHOLIC	
COCKTAILS & MOCKTAILS	
WINE	~ { 3
ARAK9~	
SPIRITS	
Agave	1 1 1 1
SOFTDRINKS & JUICE	

Beet

Marie .	— ON TAP —	······································	
		POT	PINT
Peroni 5%	5%	8	15
Mountain Goat Summer Alo	e 4.7%	8	16
Balter XPA	5%	8	16
Stomping Ground IPA	4%	8	16
	OV THE COTTON		
******	BY THE BOTTLE		
Almaza Pilsner	LEB	4.2%	10
Carlton Draught	AUS	4.6%	10
Coopers Light	AUS	2.9%	10
Corona	MEX	4.5%	11
Monteith's Apple Cider	AUS	4.5%	10
Peroni 0%	ITA	0.0%	9

Non-Alcoholic

WINE NON 1 - Salted Raspberry + Chamomile	12/55
MOCKTAILS	
Lebanese Lemonade Fresh Lemon Juice, Mint, Rose Water, Water	12
Phoenician Sunset Strawberry, Vanilla, Cloudy Apple	12
Long Weekend Blueberry, Peach, Cranberry	12

SCOTCH Classic cocktail suggestion; Rob Roy, Penicillin, Rusty Nail	
Naked Malt	11
Chivas Regal 12	11.50
Chivas Regal 18	16
Johnnie Walker Black Label	12
SINGLE MALT SCOTCH	
Ardbeg 10	16.5
Auchentoshan Three Wood	16.5
Balvenie 12yo Double Wood	18
Glendronach 12yo	15
Glenmorangie Original 10yo	14
Lagavulin 16yo	20
Macallan 12yo Double Oak	19
Talisker 10yo	14
VNDKA	
Classic cocktail suggestion; Moscow Mule, Cosmopolitan, Caprioska	
Belvedere	11
Ciroc	13
Finlandia Cranberry	11
Grey Goose	12.50
Zubrowka	11

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Cocktails & Mocktails

All of our cocktail creations are available as a refreshing mocktail at \$15

PORTSIDE PASSION Zubrowka, Peach Liqueur, Passionfruit Purée, Apple	22
LONG WEEKEND Bacardi Raspberry, Peach Liqueur, Blueberry Purée, Cranberry, Vanilla	22
PHOENICIAN SUNSET Licor 43, Wild Strawberry Liqueur, Strawberry Purée, Apple	22
PERFECT PEAR Naked Malt Whisky, Pear Liqueur, Cinnamon, Bitters	23
VIOLET MARTINI Finlandia Cranberry, Violet Liqueur, Banana + Rhubarb Purée, Cranberry, Lemon	22
ZA'ATAR~GARITA Thyme infused Corazon Tequila, Pear Liqueur, Za'atar, Cucumber, Agave	24
OUR ESPRESSO MARTINI (add a piece of Turkish delight for 3.5) St Remy Signature, Triple Sec, Tia Maria, Rose Water, Coffee	24
SUNSET SPRITZ Grey Goose White Peach & Rosemary, Aperol, Apricot, Sparkling Wine, Strange Love Mandarin Soda	22
GOODBYE RUBY TUESDAY Rhubi Mistelle Rhubarb Aperitivo, Rose, Watermelon, Lemon, Soda	22
BAKLAVA WHITE NEGRONI (add a piece of Baklava for 3.5) Baklava infused Bianco Vermouth, Amaro Montenegro, Peddlers Gin	24
LEBANESE LEMONADE Bombay Presse, Fiorente Elderflower, Lemon, Rose Water.	22
CLASSIC COCKTAILS	

RUM

Classic cocktail suggestion; Mai Tai, Jungle Bird, Old Cuban	
Bacardi Carta Blanca	11
Bacardi Ocho	11
Bacardi Spiced	11
Appleton Estate Signature	11.5
Diplomatico Reserva Exclusiva	15
Goslings Black Seal	12.5
Kraken Spiced	12
Sagatiba	11.5

AMERICAN WHISKEY

Classic cocktail suggestion; Old Fashioned, Whisk(e)y Sour, Manhattan	
Buffalo Trace	11
Eagle Rare 10	16
Jack Daniels Old No.7	11.5
Maker's Mark	11.5
Woodford Reserve	11.5
Rittenhouse Rye	14

INTERNATIONAL WHISKEY

Classic cocktail suggestion; Cameron's Kick, Tipperary, Irish Coffee	
Archie Rose Malted Rye	14
Starward Two Fold	11
Canadian Club	11
Nikka From The Barrel	19
Jameson	11

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All of your favorites available upon request

Wines BY THE GLASS

SPARKLING & CHAMPAGNE 120ML

NV Taittinger 'Cuvée Prestige' Reims, Champagne, France ^(M)	25
2022 West Cape Howe <i>Moscato</i> Margaret River, WA	10
NV Dalzotto 'Pucino' <i>Prosecco</i> King Valley, VIC ^(S)	11
NV Chandon 'Brut Reserve' Yarra Valley, VIC ⁽¹⁾	13

WILLTE 15 AMI

MHILE 190WF	
2023 O'Leary Walker 'Polish Hill River' <i>Riesling</i> Clare Valley, SA ^(V)	15
2022 Unico Zelo 'Jade and Jasper' <i>Fiano</i> Riverlands, SA ^(V.S)	12
2022 Mulline <i>Sauvignon Blanc</i> Geelong, VIC ^(V,S)	15
2021 Breganze 'Savardo' <i>Pinot Grigio</i> Veneto, Italy ^(V)	13
2021 Shadowfax <i>Chardonnay</i> Macedon Ranges, VIC	17

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Classic cocktail suggestion; Last Word, Southside, Perfect	Lady
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Bombay Sapphire	11
Bombay Citron Presse	11.5
Dasher & Fisher Ocean	16
Four Pillars Rare Dry	13
Four Pillars Shiraz	14
Hendricks	11.5
Mandrake Cucumber & Mint	12
Peddlers Gin	13
Plymouth Sloe	11.5
Seven Seasons Green Ant	15
Tanqueray No.10	14

LIQUEUR Classic cocktail suggestion; Amaretto Sour, Japanese Slipper, Espresso Martini

Baileys 45mL	1
Chambord	1
Cointreau	1
Disaronno	1
DOM Benedictine	1
St. Germain Elderflower	1
Frangelico	1
Licor 43	1
Luxardo Maraschino	1
Malibu	1
Midori	1
Tia Maria	11

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Spirits —

AGAVE Classic cocktail suggestion; Aperol Spritz, Negroni, Americano Corazon Blanco 11 Patron Silver 13 12.5 Ilegal Mezcal Joven Patron Reposado 14 Patron Anejo 16 Don Julio 1942 28 APERITIF / DIGESTIF Classic cocktail suggestion; Absinthe Frappe, Hanky Panky, Paper Plane Amaro Averna 10 Aperol 10 Lillet Blanc Campari Cinzano 1757 Rosso Cinzano Bianco Cinzano 1757 Extra Dry Chartreuse Green Chartreuse Yellow Emile Pernot Absinth Bourgois Fernet Branca Tio Pepe Fino Sherry Pimms No.1

BRANDY

Pernod

 ${\it Classic cocktail suggestion; Sidecar, Stinger, Pisco Sour}$

NV Valdespino 'El Candido' Pedro Ximinez

Barsol Quebranta	11
Hennessy V.S.	12
Hennessy XO	40
St Remy Signature	12

12

Wines

BY THE GLASS

ROSE 150ML	
2020 Rameau D'Or 'Petit Amour' Provence, France ⁽¹⁾	15
RED 150ML	
2021 Lethbridge 'Ménage à Noir' <i>Pinot Noir</i> Geelong, VIC ^(V. Bio)	15
2020 Whistler "Shock Value" <i>Grenache / Mataro / Shiraz</i> Barossa Valley, SA	12
2021 Renato Corino <i>Nebbiolo</i> Langhe, Piemonte, Italy	19
2022 Henschke '5 Shillings' <i>Shiraz / Mataro</i> Barossa, SA	16
2020 Domaine des Tourelles <i>Cabernet Sauvignon/Shiraz</i> Bekaa Valley, LEB	15
DESSERT/SWEET	
2022 West Cape Howe <i>Moscato</i> 120ml Margaret River, WA	10
2022 A. Thomas Wines 'Elevage' (90/500ml) Late Harvest Semillon, Hunter Valley, NSW	14 75
Valdespino El Candado <i>Pedro Ximénez</i> 60ml Jerez, ESP	11

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Wines

BY THE BOTTLE

SPARKLING & CHAMPAGNE

NV Taittinger 'Cuvée Prestige' Reims, Champagne, France ^(V)	145
2022 West Cape Howe <i>Moscato</i> Margaret River, WA	55
NV Dalzotto 'Pucino' <i>Prosecco</i> King Valley, VIC ^(S)	60
NV Chandon 'Brut Reserve' Reims, Champagne, France ^(V)	75
2012 Louis Roederer 'Vintage' <i>Brut</i> Reims, Champagne, France ^(V.S)	285

LIGHT, DRY AND FRESH WHITES

2022 Mulline <i>Sauvignon Blanc</i> Geelong, VIC ^(V.S)	72
2022 Unico Zelo 'Jade and Jasper' <i>Fiano</i> Riverlands, South Australia ^(V.S)	60
2021 Petit Couvent 'White' <i>Sauvignon Blanc/Obeidi</i> Bekaa Valley, Lebanon	75

AROMATIC WHITE VARIETALS

2021 Breganze 'Savardo' <i>Pinot Grigio</i> Veneto, Italy ^(V)	62
2023 O'Leary Walker 'Polish Hill River' <i>Riesling</i> Clare Valley, SA ^(v)	75
2022 The Other Wine Co <i>Pinot Gris</i> Adelaide Hills, SA ^(V.S)	68

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Lebanese Wine

BY THE BOTTLE

Lebanon boasts one of the oldest traditions of producing (and enjoying!) quality wine.

The ancient Phoenicians were considered masters of wine-making, their produce and expertise was exported around the Mediterranean for thousands of years -much of which passed through the ancient sea port of 'Byblos'.

We invite you to enjoy the many high quality expressions of modern Lebanese wine we are proud to offer you here at Byblos.

Kesak! | Cheers!

WHITE

2021 Petit Couvent 'White' Sauvignon Blanc / Obeidi	Bekaa Valley, Lebanon	75
ROSÉ		
2020 Ixsir 'Grande Reserve', <i>Rosé</i> 2021 Oumsiyat 'Soupir' <i>Rosé</i>	Bekaa Valley, Lebanon Bekaa Valley, Lebanon	93 65
RED		
2016 Château Musar 'Jeune' Cinsault/Syrah/Cabernet Sauvignon	Bekaa Valley, Lebanon	85
2020 Domaine Des Tourelles <i>Cabernet/Shiraz</i>	Bekaa Valley, Lebanon	75
2014 Ixsir 'Grande Reserve' <i>Shiraz/Cabernet</i>	Bekaa Vallev. Lebanon	145

BEKAA VALLEY ——

Wādī l-Bigā

Nestled in the shadow of the imposing Mount Lebanon, this high altitude valley's cool and dry conditions offer an ideal location for vines to thrive and produce wine of world class quality.



— Arak —

Arak has a beguiling aniseed flavor and freshness that cleanses the palate and aids digestion. It is often served as an aperitif and then as the perfect accompaniment to a classic selection of mezze, the array of dishes with contrasting aromas that starts many lunchtime or evening meals in Lebanon. Arak works particularly well with the mezze dishes that include parsley, raw tomatoes, lemon, mint, and garlic — flavors that are sometimes harder to match with wine.

Arak is typically made from grapes, Obeidy or Merwah, an indigenous variety to Lebanon. Though Arak in its pure form is colorless, the clear liquid is aniseed-flavored. Aniseed is added to the distilled alcohol during the second of three distillation processes. After Arak is distilled it is rested in clay for up to 3 years then and only then is it ready for bottling.

HOW TO MIX ARAK

Best way to mix Lebanese Arak is 1/3rd arak with 1/3rd water, then add 1/3rd ice.
add one serve of Arak to your glass
Mix with water, the arak should go cloudy. This is the water reacting with the oil from the aniseed.
Finally add ice to chill down before drinking
Enjoy with family and friends

Arak Brun 53%: 50mL: \$12.5 250mL: \$55 Bottle: \$165

Arak Brun is the world's most famous arak. It is produced inside a hundred-year-old cellar in the very prestigious Domaine des Tourelles. Arak Brun is processed traditionally using a three-stage distillation. The crystal clear arak is then aged inside old clay amphorae situated in the Property's cellars. This pure traditional process grants Arak Brun a fine softness

Ksarak: 50mL: \$12.5 250mL: \$55 Bottle: \$165

The arak of Chateau Ksara is a truly authentic expression of Lebanon's traditional, anise-flavored spirit. It is produced in a specially designed alembic still using an innovative technique to assure that only the heart of the distillate, the real "pure flower", is used. Finally, following ancestral norms, Ksarak is matured for two years in clay amphora from Beit Chebab before it is at last ready for consumption.

Massaya: 50mL: \$15 250mL: \$70 Bottle: \$210

Massaya Arak is produced with the finest ingredients using traditional, labor-intensive methods. Indigenous Obeidi grapes are fermented for about two weeks, then double distilled in traditional Moorish lid copper stills over vinewood embers. On the third distillation, the spirit is macerated with organic green aniseed from the Syrian slopes of Mount Hermon, which imparts a distinctive aroma and flavor. Finally, the spirit is aged in traditional clay amphora for two years, lending a subtle color and a notable maturity.

Arak Fakra: 50mL: \$12.5 250mL: \$55 Bottle: \$165

Arak Fakra was born from an Arak distillery founded in the early eighteenth century in Kfardebian by a noble Lebanese family of Mount Lebanon whose members were Consuls of France and Venice. The secret of Arak Fakra lies in the combination of two Lebanese vine-plants Obeidi and Merwayh and the anise coming exclusively from the Syrian Hina. The combination of soil, climate, and sunlight has a major effect on the aroma of both vine and aniseed. Water from the Assal and Laban springs add a final touch to this amazing spirit.



FULL BODIED AND TEXTURAL WHITES

2021 Oumsiyat 'Soupir'

Bekaa Valley, Lebanon

Provence, France (V)

Bekaa Valley, Lebanon

2020 Rameau D'Or 'Petit Armour'

2021 Ixsir, Grande Reserve Ros

2022 L et C Poitout 'Petit Chablis' <i>Chardonnay</i> Chablis, Burgundy, France	125
2021 Domaine Cordier 'Bourgogne Blanc' <i>Chardonnay</i> Burgundy, France ^(V,Org)	165
2021 Shadowfax <i>Chardonnay</i> Macedon Ranges, VIC	85
2022 Deep Woods 'Estate' <i>Chardonnay</i> Margaret River, WA ^(S)	70
2020 Barringwood <i>Chardonnay</i> Tamar Valley, TAS	105
ORANGE / SKIN CONTACT	
2022 Unico Zelo 'Esoterico' <i>Zibibbo/Gewurztraminer</i> Riverlands, SA ^(V.S)	60
ROSÉ	

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65

70

105

LIGHT AND FRAGRANT REDS

2022 Maison Piron 'Beaujolais Villages' <i>Gamay</i> Beaujolais, Burgundy, France ^(v)	79
2022 Airlie Bank <i>Pinot Noir</i> Yarra Valley, VIC	59
2021 Lethbridge 'Ménage à Noir' <i>Pinot Noir</i> Geelong, VIC ^(V. Bio)	83
2020 Craggy Range <i>Pinot Noir</i> Martinborough, NZ ^(S)	85
2020 Derwent Estate <i>Pinot Noir,</i> Derwent Valley, TAS	135
2021 Jaeger Defaix 'Rully Rogue' <i>Pinot Noir</i> Rully, Burgundy, France ^(V, Bio)	175

MEDITERRANEAN REDS

2021 Babo <i>Sangiovese</i> , Chianti, Tuscany, Italy ^(V)	68
2021 Running With Bulls <i>Garnacha</i> Barossa, SA ^(V,S)	62
2021 Whistler 'Shock Value' <i>Grenache/Mataro/Shiraz</i> Barossa Valley, SA ^(V.S)	58
2022 Bodegas Exopto 'Bozeto' <i>Tempranillo</i> Rioja, Spain ^(V,Org)	79
2016 Château Musar 'Jeune' Cinsault/Syrah/Cabernet Sauvignon Bekaa Valley, Lebanon	95
2021 Renato Corino <i>Nebbiolo</i> Langhe, Piemonte, Italy ^(V,Org)	95

FULL BODIED TEXTURAL REDS

2020 Terrazas 'Reserva' <i>Malbec</i> Mendoza, Argentina ^(V)	85
2022 Sons of Eden 'Marschall' <i>Shiraz</i> Barossa Valley, SA ⁽¹⁾	69
2021 Henschke 'Five Shillings' <i>Shiraz/Mataro</i> Barossa, SA ^(V.Bio)	80
2020 Domaine Des Tourelles <i>Cabernet/Shiraz</i> Bekaa Valley, Lebanon	75
2014 Ixsir 'Grande Reserve' <i>Shiraz/Cabernet</i> Bekaa Valley, Lebanon	145
2021 Vasse Felix 'Premier' <i>Cabernet Sauvignon</i> Margaret River, Western Australia (V.S.)	135
2015 Hickinbotham 'Brookes Road' <i>Shiraz</i> McLaren Vale, SA ^(V)	245
2018 Rockford 'Basket Press' <i>Shiraz</i> Barossa Valley, SA	275

DESSERT WINES | FORTIFIED WINES

2022 West Cape Howe <i>Moscato</i> Margaret River, WA	10 55
2022 A.Thomas Wines 'Elevage' <i>Late Harvest Semillon</i> Hunter Valley, NSW (90/500ml)	14 75
NV Valdespino 'El Candido' <i>Pedro Ximinez</i> Jerez, Spain (60ml)	11

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