

Byblós bar + restaurant

Bar

MENU

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!

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COFFEE & TEA

Affogato	8
Traditional vanilla ice cream, Espresso	

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

Aussie Breakfast, Earl Grey Reserve	5
Kama Chai Sutra, Double Mint	
Pure Green, Royal Chamomile	
Fresh Mint	
Lemongrass + Ginger	

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

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Contents

BEER	1
NON - ALCOHOLIC	1
COCKTAILS & MOCKTAILS	2
WINE.....	3~8
By the Glass.....	3-4
By the Bottle.....	5-8
ARAK	9~10
SPIRITS.....	11
Agave.....	11
Apertif / Digestive	11
Brandy	11
Gin	12
Liqueur	12
Rum	13
American	13
International	13
Scotch.....	14
Single malt scotch	14
Vodka.....	14
SOFTDRINKS & JUICE	15
COFFEE & TEA.....	16

Beer

ON TAP

		POT	PINT
Peroni 5%	5%	8	15
4 Pines Pacific Ale	3.5%	8	16
Balter XPA	5%	8	16
Stomping Ground IPA	4%	8	16

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 12
Fresh Lemon Juice, Mint, Rose Water, Water

Phoenician Sunset 12
Strawberry, Vanilla, Cloudy Apple

Long Weekend 12
Blueberry, Peach, Cranberry

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

VODKA

Classic cocktail suggestion; Moscow Mule, Cosmopolitan, Caprioska

Belvedere	11
Ciroc	13
Finlandia Cranberry	11
Grey Goose	12.50
Zubrowka	11

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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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Cocktails & Mocktails

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

PORTSIDE PASSION 22
Zubrowka, Peach Liqueur, Passionfruit Purée, Apple

LONG WEEKEND 22
Bacardi Raspberry, Peach Liqueur, Blueberry Purée, Cranberry, Vanilla

PHOENICIAN SUNSET 22
Licor 43, Wild Strawberry Liqueur, Strawberry Purée, Apple

PERFECT PEAR 23
Naked Malt Whisky, Pear Liqueur, Cinnamon, Bitters

VIOLET MARTINI 22
Finlandia Cranberry, Violet Liqueur, Banana + Rhubarb Purée, Cranberry, Lemon

ZA'ATAR~GARITA 24
Thyme infused Corazon Tequila, Pear Liqueur, Za'atar, Cucumber, Agave

OUR ESPRESSO MARTINI (add a piece of Turkish delight for 3.5) 24
St Remy Signature, Triple Sec, Tia Maria, Rose Water, Coffee

SUNSET SPRITZ 22
Grey Goose White Peach & Rosemary, Aperol, Apricot, Sparkling Wine, Strange Love Mandarin Soda

GOODBYE RUBY TUESDAY 22
Rhubi Mistelle Rhubarb Aperitivo, Rose, Watermelon, Lemon, Soda

BAKLAVA WHITE NEGRONI (add a piece of Baklava for 3.5) 24
Baklava infused Bianco Vermouth, Amaro Montenegro, Peddlers Gin

LEBANESE LEMONADE 22
Bombay Presse, Fiorente Elderflower, Lemon, Rose Water.

CLASSIC COCKTAILS
All of your favorites available upon request

Wines

BY THE GLASS

SPARKLING & CHAMPAGNE ^{120ML}

NV Taittinger 'Cuvée Prestige' Reims, Champagne, France ^(V)	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 ^(V)	13

WHITE ^{150ML}

2023 O'Leary Walker 'Polish Hill River' <i>Riesling</i> Clare Valley, SA ^(V)	15
2023 Voyager Estate <i>Chenin Blanc</i> Margaret River, WA ^(V,Org)	16
2023 Mulline <i>Sauvignon Blanc</i> Geelong, VIC ^(V,S)	15
2021 Breganze 'Savardo' <i>Pinot Grigio</i> Veneto, Italy ^(V)	13
2023 Shadowfax <i>Chardonnay</i> Macedon Ranges, VIC	18

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GIN

Classic cocktail suggestion; Last Word, Southside, Perfect Lady

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	11
Chambord	11
Cointreau	11
Disaronno	11
DOM Benedictine	11
St. Germain Elderflower	11
Frangelico	11
Licor 43	11
Luxardo Maraschino	11
Malibu	11
Midori	11
Tia Maria	10

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Spirits

AGAVE

Classic cocktail suggestion; Aperol Spritz, Negroni, Americano

Corazon Blanco	11
Patron Silver	13
Illegal Mezcal Joven	12.5
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	10
Campari	10
Cinzano 1757 Rosso	10
Cinzano Bianco	10
Cinzano 1757 Extra Dry	10
Chartreuse Green	14
Chartreuse Yellow	13
Emile Pernot Absinth Bourgois	16
Fernet Branca	11
Tio Pepe Fino Sherry	11
Pimms No.1	11
Pernod	12
NV Valdespino 'El Candido' Pedro Ximenez	11

BRANDY

Classic cocktail suggestion; Sidecar, Stinger, Pisco Sour

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

Wines

BY THE GLASS

ROSE 150ML

2021 Petit Amour 15
Provence, France ^(V)

CHILLED RED 150ML

2023 In Praise of Shadows 'Mankai' 16
McLaren Vale, SA ^(V,S)

RED 150ML

2022 Red Claw by Yabby Lake *Pinot Noir* 17
Mornington Peninsula, VIC ^(V,S)

2023 Whistler Vintage "Shock Value" *Grenache / Mataro / Shiraz* 12
Barossa Valley, SA

2022 Bodegas Exopto 'Bozeto' *Tempranillo* 18
Rioja, ESP

2023 Henschke '5 Shillings' *Vintage Shiraz / Mataro* 16
Barossa, SA ^(V, Bio)

2020 Chateau Musar 'Jeune' *Syrah / Cabernet Blend* 19
Bekaa Valley, LEB

DESSERT/SWEET

2022 West Cape Howe *Moscato* 120ml 10
Margaret River, WA

2022 A. Thomas Wines 'Elevage' (90/500ml) 14 | 75
Late Harvest Semillon, Hunter Valley, NSW

Valdespino El Candado *Pedro Ximénez* 60ml 11
Jerez, ESP

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Wines

BY THE BOTTLE

SPARKLING & CHAMPAGNE

NV Taittinger 'Brut 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

2023 Mulline <i>Sauvignon Blanc</i> Geelong, VIC ^(V,S)	72
2023 Unico Zelo 'Jade and Jasper' <i>Fiano</i> Riverlands, South Australia ^(V,S)	60
2023 Voyager Estate Chenin Blanc, Margaret River, WA ^(V,Bio)	79
2021 Petit Couvent 'White' <i>Sauvignon Blanc/Obeidi</i> Bekaa Valley, Lebanon	75

AROMATIC WHITE VARIETALS

2023 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
2023 Freycinet 'Estate' <i>Riesling</i> East Coast, TAS ^(V,S)	95
2023 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 Château Musar 'Jeune' *Rose*

Bekaa Valley, Lebanon

110

RED

2020 Château Musar 'Jeune' *Cinsault/Syrah/Cabernet Sauvignon*

Bekaa Valley, Lebanon

95

2016 Ixsir 'Grande Reserve' Vintage *Shiraz/Cabernet*

Bekaa Valley, Lebanon

145

BEKAA VALLEY

Wādī l-Biqā

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.

Wines

BY THE BOTTLE

FULL BODIED AND TEXTURAL WHITES

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
2023 Shadowfax <i>Chardonnay</i> Macedon Ranges, VIC	90
2023 Deep Woods 'Estate' <i>Chardonnay</i> Margaret River, WA ^(S)	70
2022 Barringwood <i>Chardonnay</i> Tamar Valley, TAS	105

ORANGE / SKIN CONTACT

2022 Unico Zelo 'Esoterico' <i>Zibibbo/Gewurztraminer</i> Riverlands, SA ^(V,S)	60
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ROSÉ

2023 Dominique Portet 'Fontaine' Yarra Valley, VIC ^(V,S)	65
2021 Rameau D'Or 'Petit Armour' Provence, France ^(V)	70
2020 Château Musar 'Jeune' <i>Cinsault/Syrah/Cabernet Sauvignon</i> Bekaa Valley, Lebanon	110

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LIGHT AND FRAGRANT REDS

2022 Maison Piron 'Beaujolais Villages' <i>Gamay</i> Beaujolais, Burgundy, France ^(V)	79
2023 Airlie Bank <i>Pinot Noir</i> Yarra Valley, VIC	59
2022 Red Claw by Yabby Lake <i>Pinot Noir</i> Mornington Peninsula, VIC ^(V, Bio)	82
2023 Craggy Range <i>Pinot Noir</i> Martinborough, NZ ^(S)	85
2023 Giant Steps 'Estate' <i>Pinot Noir</i> , Yarra Valley, VIC ^(V, S)	110
2020 Derwent Estate <i>Pinot Noir</i> , Derwent Valley, TAS	135
2022 Jaeger Defaix 'Rully Rogue' <i>Pinot Noir</i> Rully, Burgundy, France ^(V, Bio)	175

MEDITERRANEAN REDS

2022 Babo Vintage <i>Sangiovese</i> , Chianti, Tuscany, Italy ^(V)	68
2021 Running With Bulls <i>Grenache</i> Barossa, SA ^(V, S)	62
2023 In Praise of Shadows 'Mankai' <i>Grenache Blend- Served Chilled</i> McLaren Vale, SA ^(V, S)	79
2022 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)	89

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FULL BODIED TEXTURAL REDS

2021 Terrazas 'Reserva' <i>Malbec</i> Mendoza, Argentina ^(V)	85
2022 Sons of Eden 'Marschall' <i>Shiraz</i> Barossa Valley, SA ^(V)	69
2023 Henschke 'Five Shillings' <i>Shiraz/Mataro</i> Barossa, SA ^(V,Bio)	80
2022 Luke Lambert 'Crudo' <i>Shiraz</i> , Yarra Valley, VIC ^(V,S)	110
2017 Yangarra 'Museum Release' <i>Shiraz</i> McLaren Vale, SA ^(V,Bio)	95
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 Hickenbotham '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
2023 A.Thomas Wines 'Elevage' <i>Late Harvest Semillon Vintage</i> Hunter Valley, NSW (90/500ml)	14 75
NV Valdespino 'El Candido' <i>Pedro Ximinez</i> Jerez, Spain (60ml)	11

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