



Desserts



Helwayat Byblos 14

A tasting plate of traditional Lebanese sweets served with vanilla bean gelato.

Biscuit aux Chocolats 13

Soft chocolate biscuit served with vanilla bean ice cream and diced strawberry.

Sticky Date Pudding 13.5

Finely chopped dates, covered with caramel sauce

Wared El Sham (Damascus Rose) 12

This Lebanese dessert starts with filo pastry biscuit, which is filled with Ashta (Lebanese custard), and pistachios then drizzled with rosewater sugar syrup.

Byblos Chocolate Pudding 15

A rich favourite. This chocolate self saucing pudding is served with vanilla bean gelato. Made to order, please allow 15 mins.

Coconut Mouhalabieh 12

Using coconut milk, this delicious Lebanese delight is similar to panna cotta and is topped with caramelised coconut and pistachio.

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*1.4% surcharge applies to all card payments / 15% surcharge applies on public holidays

10% surcharge applies every Sunday

After Dinner Cocktails

Espresso Martini – Belvedere, Tia Maria, Espresso	20
Rob Roy – Naked Grouse, Cinzano 1757 Rosso, Bitters	20
20th Century – Bombay Sapphire, Lillet Blanc, Joseph Cartron White Cacao, Lemon	20

Digestif, Fortified & Dessert Wines

Thierry Germain CEP by CEP Coteaux Du Layon (90mL)	11/95
Valdespino El Candado Pedro Ximénez (60mL)	10
Offley White Port (60mL)	10
Amaro Averna (30mL)	10

Tavalon Tea (loose leaf)

Aussie Breakfast.....	4.5	Lemongrass Ginger	4.5
Earl Grey	4.5	Kama Chai Sutra.....	4.5
French Earl Grey	4.5	Cool Mint	4.5
Pure Green	4.5	Fresh Mint	4.5
Royal Chamomile	4.5		

Lavazza Coffee (decaf available)

Espresso.....	3.6	Long Macchiato	4.0
Double Espresso	5.0	Short Macchiato	4.0
Flat White	4.0	Extra Shot.....	0.5
Cafe Latte	4.5	Chai Latte	4.5
Cappuccino.....	4.0	Affogato.....	8.0
Hot Mocha.....	4.5	+Frangelico	15.0
Hot Chocolate.....	4.5	+Baileys	15.0
Lebanese Coffee.....	4.0	+Tia Maria	15.0
Long Black.....	4.0	Sub Soy and Almond Milk	0.5

IMPORTANT NOTICE REGARDING ALLERGIES AND DIETARY REQUESTS.

As much as we try to provide for all dietary requirements, all dishes are not suitable for those with an anaphylactic allergy, due to the potential traces of allergens in the working environment and supplied ingredients.

Please inform a member of staff of any food allergies or dietary requirements.