

DIPS

TRIO OF DIPS V, GFO	19	HOMMOUS V+, GFO	16
The Byblos trio of dips comes with hommous, baba ghanouj and labneh.		This light, creamy dip is a blend of chickpeas, fresh lemon juice and tahini, dressed with extra virgin olive oil.	
LABNEH BI TOUM V, GFO	16	HOMMOUS AWARMA GFO	20
Labneh is a soft housemade cheese infused with garlic and mint.		This dip extends the delicate flavour of hommous topped with pan fried marinated lamb, provincial spices and mixed nuts.	
BABA GHANOUIJ V+, GFO	16		
Chargrilled eggplant with tahini, fresh lemon juice, olive oil.			

SALADS

TABOULEH V+, GF	16	HALLOUMI SALAD V, GF	24
Freshly chopped parsley, tomato, onion, olive oil and lemon juice.		Diced pan-fried Cypriot halloumi served on a salad of mixed greens, tomato and avocado. Finished with a light lemon dressing.	
FATTOUSH V+	18	SHANKLISH V, GF	19
Mixed leaf salad dressed in a light vinaigrette with radish, tomato, cucumber, capsicum, sumac and crispy Lebanese bread.		Bulgarian feta, tomato, parsley, chilli and onion dressed in olive oil and seven spices.	

MEZAT

FALAFEL 2 PIECES V+, GF	9	BATATA HARRA V, GF	18
Fried chickpeas, broad beans, onion, parsley, coriander and spices. Served with tahini sauce.		Hand cut potatoes sautéed in lemon juice, olive oil, fresh coriander, garlic butter and chilli.	
FATAYER 2 PIECES V	12	GRILLED HALLOUMI GF, V	21
Oven baked housemade pastries filled with spinach, walnuts, tomato and Lebanese seven spices.		Lightly grilled Cypriot halloumi served golden brown on a bed of cucumber and tomato.	
LAHIM BIL AJEEN 2 PIECES	13	QUAIL GFO	28
Oven baked housemade pastries with marinated lamb, fresh tomato, onion and Lebanese seven spice. Served with yoghurt.		Whole roasted quail marinated in pomegranate molasses and served with eggplant and yoghurt.	
REKAKAT 2 PIECES V	13	CHICKEN WINGS GF, DF	18
Lightly fried filo pastries filled with feta and mozzarella cheese, chopped onion and fresh herbs.		Pan fried wings, garlic, lemon juice and coriander.	
LAMB SAMBUSEK 2 PIECES	13	SAMAK HARRA GF	22
Lightly fried pastries filled with marinated lamb, pine nuts, onion and traditional spices.		Grilled fresh Dory fillets with roasted red pepper ratatouille, dressed with mixed nuts and served with sliced lemon.	
VINE LEAVES 2 PIECES V, V+, GF	8	CHILLI PRAWNS GF, DF	24
Spiced rice, tomato and parsley wrapped in marinated grape leaves.		Prawns sauteed in olive oil and mild green chilli and seven spice. Served with spiced seafood broth.	
KEBBI TRADITIONAL 2 PIECES	12	SAMAK BIZRI	19
Hand rolled ovals of ground lamb, ground beef and burghul, filled with pine nuts, minced lamb and traditional spices. Served with a mint yoghurt.		Lightly fried whole whitebait with housemade tahini sauce.	
PUMPKIN KEBBI 2 PIECES, V	12	KEBBI NAYEH SERVED RAW	34
Hand rolled fried ovals of mixed ground pumpkin and burghul, stuffed with spinach and feta cheese, onion and Lebanese seven spice.		Lebanese style lamb tartare mixed with burghal and spices.	
CALAMAR PANNE	19	MAKANEK CONTAINS PORK	22
Tender calamari in a light saffron batter and softly fried. Served with house made tartar sauce.		Housemade Lebanese spiced sausages sautéed with fresh lemon and finished with red wine, olive oil and pine nuts.	

FROM THE GRILL

LAHIM MESHWI GFO, 2 SKEWERS Marinated lamb, onion, olive oil, fresh herbs and seven spices.	21	SKEWERED PRAWNS GFO, 2 SKEWERS Prawns marinated in olive oil, lime and garlic.	21
KAFTA MESHWI GFO, 2 SKEWERS Lamb minced with parsley, onion and seven spices.	18	VEGETARIAN V, GFO, 2 SKEWERS Diced halloumi, eggplant, capsicum, tomato, onion and mushroom.	14
SAMAK MESHWI GFO, 2 SKEWERS Fish fillets, onion, lemon juice, olive oil, fresh herbs, and spices.	18	MIXED GRILL Your choice of four skewers served with hommous, tabouleh and garlic sauce.	45
SHISH TAWOOK GFO, 2 SKEWERS Chicken tenderloins with olive oil, garlic, lemon juice and mild chilli.	18	*SKEWERED PRAWNS, LAHIM MESHWI ADD \$2.50 PER PERSON	

TABKHA

AUTHENTIC LEBANESE STYLE HOME-COOKED MEAL

SHISH BARAK Hand rolled Lebanese style dumplings, filled with spiced lamb and pine nuts, served on rice in a warm, zesty mint and garlic yoghurt.	33	SEAYADEYEH GF Grilled barramundi served with brown rice, caramelised onion and a rich, provincial-style jus. Topped with toasted pine nuts, and crushed almonds.	37
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SIDES

MARINATED OLIVES AND PICKLES 9 | SPICY RICE 10 | FRIES 9 | PLAIN RICE 7

MEZZA BANQUET

\$72 PER PERSON (MINIMUM 4 PEOPLE)

The mezza banquet is the best way to experience the diversity of the menu and cuisine.
Ask your Byblos host to aid you in creating your unique mezza experience.

Start with

Trio of dips.
Two items from our salad menu

Followed by

Five items from our mezzat menu.
*ADD \$2.50 PER GUEST FOR EACH MEZZAT OF CHILLI PRAWNS, KEBBI NAYEH & QUAIL.
Two items from the Byblos grill.
*SKEWERED PRAWNS, LAHIM MESHWI ADD \$2.50 PER PERSON.

Finished with

Lebanese tea or coffee and a selection of Lebanese sweets.

CHEFS BANQUET

\$62 PER PERSON

Start with

Trio of dips.
Fattoush and Tabbouleh Salad

Followed by

Batata Harra, Rekakat, Falafel, Chicken Wings

Finished with

Shish Tawook and Kafta Meshwi

V = VEGETARIAN, V+ = VEGAN, GF = GLUTEN FREE, DF= DAIRY FREE,
GFO = GLUTEN FREE OPTON AVAILABLE, DFO = DAIRY FREE OPTION AVAILABLE

*1.4% surcharge applies to all card payments / 15% surcharge applies on public holidays / 10% surcharge applies every Sunday

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.