

Welcome “ to Byblos Lebanese Cuisine

Please advise our staff of any allergies / We serve hallal meet & chicken

BYO Only, \$ 3 Corkage apply, per person

DIPS

<i>HOMMOUS: Chickpeas blended with tahini & lemon juice</i>	<i>8</i>
<i>BABA GHANOUJ Grilled eggplant with tahini & lemon juice</i>	<i>10</i>
<i>HOMMOUS BEIRUTTYEH: Chickpeas, parsley, blended with tahini & lemon juice</i>	<i>10</i>
<i>MTABALE Grilled eggplant, with tomatoes, onion, capsicum, parsley, garlic & lemon juice</i>	<i>12</i>
<i>LABNA home-made spread yoghurt, blended with fresh garlic</i>	<i>7</i>
<i>MIXED TRIO DIPS hommos, baba gannouj , labna</i>	<i>20</i>

SALADS

<i>TABOULLI freshly chopped tomatoes, parsley, mint, crushed wheat, onions, seasoned with fresh olive oil, lemon juice, salt</i>	<i>16</i>
<i>FATTOUSH: seasoned fresh vegetables, topped with crispy bread & mouth-watering special sauce</i>	<i>15</i>
<i>GARDEN SALADS fresh crispy lettuce, tomatoes, cucumber & onion slices</i>	<i>14</i>
<i>CAESOR SALAD: fresh ice berg lettuce, grilled chicken fillets, topped with parmesan cheese & home-made Caesar dressing</i>	<i>18</i>
<i>ROCKET SALAD fresh rocket leaves, oregano, parmesan cheese, topped with our home-made dressing</i>	<i>14</i>
<i>GREEK SALAD: freshly sliced tomatoes, cucumber, onion, capsicum & black olives</i>	<i>15</i>

COLD MEZZA

CHANGLISH: <i>Dried fermented yoghurt , tomatoes , onions , with special herbs & spices</i>	9
CHEESE PLATER <i>the finest selection of fine vintage & tasty chesses, served with dried fruits, nuts plus crackers</i>	30
MIXED PICKELS: <i>Fresh selection of pickles , vegetables plus olives</i>	6
KIBBEH NAYEH : <i>Fresh raw lamb meat , crushed wheat, blended with tasty herbs / spices, topped with extra virgin olive oil</i>	16
VINE LEAVES: <i>fresh vine leaves, filled with rice , tomatoes , onions, fresh lemon juice, blended with herbs / spices</i>	12

HOT MEZZA

LEBANESE SAUSAGES: <i>Fresh lamb meat, mixed with traditional herbs / spices</i>	15
SAMBOUSAK / MEAT <i>fried home- made pastry, filled with minced lamb meat, blended with herbs</i>	15
SAMBOUSAK / CHEESE <i>Fried home – made pastry, filled with a variety of cheeses, herbs / spices</i>	5 pieces , 15
<i>SAMBOUSAK / SPINACH: baked, home-made triangle pastry, filled with fresh spinach, onions, herbs /spices</i>	5 pieces , 15
FRIED KIBBEH <i>filled with minced lamb meat, wheat, onions, pine nuts, with herbs & spice</i>	4 pieces, 15
FRIED FALAFEL <i>crushed beans, mixed with coriander, herbs / spices</i>	6 pieces, 11
GRILLED HALLOUMI CHEESE : <i>Served with fresh tomatoes . rocket</i>	18
CAULIFLOUR & EGGPLANT: <i>Freshly fried</i>	10
SPICY POTATOES: <i>Diced seasoned potatoes, blended with fresh garlic, coriander, chilli</i>	10
HOT CHIPS:	7

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MAJNS / MEATS

BYBLOS MIX	1 skewer kafta , 1 chicken , falafel ,spinach sambousak ,baba ghanouj , hommous ,tabouli ,chips	30
KAFTA:	4 skewers of grilled lamb minced meat blended in herbs & spices, served with tabouli, hommos, hot chips & garlic	23
LAHIM.MASHWEE:	3 skewers of grilled lamb, blended in herbs & spices, served with tabouli, hommos, hot chips & garlic	28
LAMB SHAWARMA:	Grilled lamb pieces, marinated in our special herbs & spices	25
LAMB MANSAF	Arabian style rice, topped with shredded lamb, toasted pine nuts, herbs & spices, served with our specialty cooked yoghurt	24
KOUSA MEHSHI:	Lebanese style, fresh zucchini, stuffed with minced lamb meat & rice, cooked in tomato salsa	25
STUFFED CABBAGE:	Cabbage leaves, filled with minced lamb meat, rice, special spices, cooked with garlic, lemon & mint	25

CHICKEN

CHICKEN SHAWARMA	Grilled chicken pieces, marinated in our special herbs & spices	22
CHICKEN MANSAF	Arabian style rice, topped with shredded chicken , pine nuts , herbs & spices ,served with our specialty cooked yoghurt	20
SHISH TAWOOK	3 skewers of grilled marinated chicken, served with baba ganouj , tabouli & hot chips	25
BYBLOS SPICY WINGS	Grilled chicken wings, marinated with our specialty Byblos herbs & spices	6 pieces, 10

MAIN VEGETARIAN

MJADARA traditionally	Cooked lentils & rice, caramelised onions, served with salad or yoghurt	15
GREENS BEANS	home style, cooked green beans, with tomato salsa & spices, served with Lebanese rice	18
BAMIEH	freshly cooked okra, blended with tomato salsa, onions, herbs, spices, served with Lebanese style rice	18
KOUSA MEHSHI	, Lebanese style ,fresh zucchini , stuffed with fresh tomatoes ,rice , with herbs & spices	22

FISH

<i>WHITING</i> Baby whiting, deep fried & served with tartar or tahini sauce	22
<i>SNAPPER:</i> Grilled, with chips salad, tartar or tahini sauce	25
<i>SAMKEH HARRA:</i> Freshly grilled fish fillets, baked with tahini sauce, coriander & spices	25
<i>SALT & PEPPER SQUID:</i> Fried, with bread crumbs & spices	17
<i>GARLIC PRAWNS:</i> freshly cooked, with garlic, chopped tomato & virgin olive oil	24
<i>GRILLED SEAFOOD:</i> grilled prawns, octopus, calamari, mussels, baby lobster, barramundi fish, served with chips & salad, serving for one	38
<i>ATLANTIC SALMON:</i> Grilled to perfection, served with asparagus & baked potatoes, or chips & salad, topped with our specialty house sauce	30
<i>STEAKS /</i> sauces : Pepper, Diane, mushroom	
grilled fillet, topped with any of our 3 sauces, served with Byblos baked potatoes & vegies. or salad	
32	
Rump steak, grilled steak, topped with any of our 3 sauces, served with Byblos baked potatoes & vegies or salad	
24	
T- bone, grilled steak, topped with any of our 3 sauces, served with Byblos baked potatoes & vegies or salad	
28	
<i>CHICKEN</i>	
Chicken Parmigiana, topped with Napolitano sauce & freshly baked eggplant, served with chips & salad, or mash & vegies	22
Chicken fungi, grilled chicken breast, topped with our special mushrooms sauce, served with chips & salad	
26	
Chicken Avocado: cooked with avocado sauce, topped with fresh avocado, served with chips & salad, or mas & vegies	28

DESERTS

<i>Knafa</i>		14
<i>Baklava</i>	<i>Per Piece 3 , or 4 for 10</i>	
<i>Springle bull</i>		7
<i>Mousse: Caramel, Chocolate, strawberry</i>		7
<i>Oreo :</i>		7
<i>Baba Rom</i>		7
<i>Tiramisu :</i>		7

COLD BEVERAGES / JUGS:

<i>Coke, lemonade, Fanta, Solo, Soda water, Mineral water,</i>		10 . 00
<i>Cans</i>		3 . 00
<i>Small bottles</i>		4 . 00

HOT BEVERAGES

<i>Black tea , herbal , mint , ginger , green tea</i>	<i>pot for 1 3,50</i>	<i>Pot for 2</i>	5.00
<i>Espresso</i>			3.80
<i>Latte</i>			3.80
<i>Cappuccino</i>			3.80
<i>Black coffee</i>			3.80
<i>Flat white</i>			3.80
<i>De caff</i>	3.80		
<i>Lebanese coffee</i>		<i>traditional cup</i>	2.5

BYBLOS BANQUET

All banquets are charged per person, minimum 2 people. extra charges apply for additional main dishes.

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BANQUET 55

Chanklish , Hommos ,Baba gannouj , Labneh , vine leaves ,Tabouli , Fatoush , Kibbeh nayah , Fried kibbeh , Sambousak cheese , Flafel Fried cauliflower , Seasoned potatoes ,Mixed pickles & olives ,, Lebanese sausages

Mixed grills skewers 1 meat 1 kafta 1 chicken , garlic Bread

Carrots , Mixed nuts / soft drinks / Lebanese coffee & sweets

BANQUETE 70

Hommos ,Baba gannouj , Labneh , Fatoush ,Vine leaves , Kibbeh nayah , Tabouli ,Fried kibbeh ,Flafel , Fried cauliflower

Seasoned potatoes , Mixed pickles & olives , Lebanese sausages , Sambousak cheese , Garlic prawns

Mixed grills: 1 meat 1 kafta 1 chicken, Samkeh harra , Whiting , Bread ,Carrots , Mixed nuts , soft drinks

Lebanese coffee & sweets

We do, private functions, special events & private caterings