



Byblos, considered by many historians to be the oldest continually inhabited city in the world, is a bustling and cosmopolitan metropolis 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 sea-faring skills to create valuable international trade routes and founded a rich and flourishing 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.

It was during this time the Phoenician alphabet was created. The new alphabet introduced a novel system of communication- one that utilized symbols to represent the sounds of words rather than symbols for the objects they resembled. This script illuminated new thoughts and debates, allowed ideas to travel further than ever before, and gave birth to the alphabet that we use today.

Famed for their lavish hospitality and warmth (and the central role of food in their culture), the modern Lebanese have fused eastern flavours, ingredients and spirit, with western technique, method and refinement. This fusion of flavours, ideas and inspiration is embodied in the Mediterranean approach to cuisine.

Melbourne, one of the true cosmopolitan cities of the modern world, carries on the spirit of adventure and innovation shown by the Phoenician sailors thousands of years ago. As a portside city and an important portal between East and West, Melbourne is a perfect location to experience the flavours and tastes of ancient Byblos, and reawaken your own spirit of adventure.

We hope you enjoy your experience!

Salads

- Fattoush** **13.9**
A light mixed green salad with radish, tomato and cucumber, finished with toasted Lebanese bread and a bold vinegar and olive oil dressing. *V*.
- Halloumi Salad** **15.9**
Pan-fried Cyprian halloumi served with fresh mint, mixed greens, tomato and avocado. *V, GF*.
- Shanklish** **14.5**
Bulgarian feta, tomato, parsley, chili and onion dressed in olive oil and spices. *V, GF*.
- Tabouleh** **13.9**
This side dish works best as an accompaniment to our grills. It combines finely chopped parsley, tomatoes, onion, rich olive oil and a splash of lemon juice. *V, GF*.

Dips

- Baba Ghanouj** **11.9**
This dip combines smoky, char-grilled eggplant with yoghurt, tahini, and fresh lemon juice. *V, GF available*.
- Hommos** **11.9**
This light, creamy dip is a blend of chickpeas, fresh lemon juice and tahini. *V, GF available*.
- Hommos Awarma** **13.9**
This dip extends the delicate flavour of hommos by adding marinated lamb, provincial spices and mixed nuts. *GF available*
- Labneh Bi Toun** **11.9**
Labneh is a soft homemade yoghurt that has been blended with garlic and mint. *V, GF available*.
- Muhammra** **11.9**
A dip made with roasted red peppers, walnuts, garlic, onion, pommegranate molasses, bread crumbs and extra virgin olive oil. *V*.
- Trio of Dips** **14.5**
This is the best way to taste and share a selection of our authentic Lebanese dips. The Byblos Trio of Dips comes with hommos, baba ghanouj and labneh. *V, GF available*.

Mezat

- Falafel (Per Piece)** **3.5**
Lightly fried ground chickpeas, onion, parsley, garlic and traditional Lebanese spices. Served with our homemade tahini sauce. V, GF.
- Fatayer (Per Piece)** **4.5**
Freshly baked homemade pastry filled with spinach, onion, walnuts, tomato and Lebanese spices. V.
- Lahim Bil Ajeen (Per Piece)** **4.5**
Homemade open pastry with marinated lamb, fresh tomato, onion and traditional spices. Baked until golden brown and served with natural yoghurt.
- Rekakat (Per Piece)** **4.5**
Lightly fried filo pastry filled with feta and mozzarella cheese, freshly chopped onion, and fresh herbs. V.
- Sambusek (Per Piece)** **4.5**
Homemade pastry filled with marinated lamb, pine nuts, onion and traditional spices. Sambusek is lightly fried.
- Vine Leaves (Per Piece)** **3.0**
Spiced rice, tomato, onion and parsley wrapped in marinated grape leaves. V, GF.
- Pumpkin Kebbi (Per Piece)** **4.5**
Hand-rolled roasted pumpkin, spinach, cracked wheat and feta cheese with onion and spices. V.
- Kebbi (Per Piece)** **4.5**
Hand-rolled roasted ground lamb and ground beef with pine nuts, chili, onion, cracked wheat and traditional spices.
- Kebbi Nayeh - served raw** **21.9**
Top grade lamb fillet finely minced and mixed with cracked wheat and traditional spices. Dressed with olive oil and served with mint, onion and Lebanese bread.
- Chilli Prawns** **20.0**
Fresh shelled Tiger Prawns sauteed in butter and cognac with mild green chilli and traditional Lebanese spices. Served in a spiced seafood broth. GF.

Mezat

- Chicken Wings** 16.5
Pan fried and sautéed with garlic, lemon and coriander. GF.
- Escargot** 18.9
Escargot sautéed with fresh coriander, garlic, lemon juice, olive oil and chili. GF.
- Grilled Halloumi** 15.9
Lightly grilled Cyprian halloumi served golden brown and accompanied by fresh lemon. There are 5 pieces per serve. V, GF.
- Samak Bizri** 16.9
Lightly fried whole whitebait accompanied with homemade tahini sauce.
- Koosa** 15.9
Baked zucchini stuffed with grilled lamb and spiced rice, served with a rich tomato sugo. 3 pieces per serve. GF.
- Batata Harra** 16.5
A delicious serving of hand cut potatoes sautéed in lemon, olive oil, coriander, garlic, and a hint of chili. V, GF.
- Makanek** 16.9
Homemade Lebanese spiced sausages sautéed with fresh lemon and finished with red wine, olive oil and pine nuts. GF.
- Calamar Panne** 16.5
Lightly crumbed calamari with house-made tartar sauce.
- Soujouk** 16.9
Spiced Lebanese beef sausage in a rich sundried tomato cap sauce. GF.
- Quail** 18.0
Whole roasted quail marinated in pomegranate molasses and served with eggplant and yoghurt. GF option available.
- Samak Harra** 16.9
Grilled fresh dory with roasted red pepper ratatouille and pine nuts. GF.
- Shish Barak** 16.9
These traditional Lebanese style dumplings are filled with spiced lamb and pinenuts, which are oven-baked then served in a tangy yogurt, mint and garlic sauce.

The Byblós Grill

No authentic Lebanese feast can be considered complete without a selection of these flame-grilled marinated skewers. All skewers are served with a Lebanese style bruschetta bread and our house-made garlic sauce. GF option available.

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| Lahim Meshwi (per skewer) | 7.5 |
| Char-grilled lamb fillets marinated simply in olive oil, salt and pepper. | |
| Shish Tawook (per skewer) | 6.0 |
| Char-grilled chicken tenderloin marinated in olive oil with garlic, oregano and a mild pepper paste. | |
| Kafta Meshwi (per skewer) | 5.5 |
| Minced Lamb mixed with parsley, onion and traditional spices then finished on the grill. | |
| Samak Meshwi (per skewer) | 5.5 |
| Flame-grilled Dory fillets marinated in lemon juice, olive oil, fresh coriander, and traditional spices. | |
| Skewered Prawns (per skewer) | 6.5 |
| Char-grilled jumbo prawn marinated in olive oil, lime and garlic. | |
| Flame grilled lamb cutlet | 7.5 |
| Vegetarian (per skewer) | 3.5 |

Mains

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| Mixed Grill | 36 |
| Your choice of four items from the Byblós Grill served with hommos, tabouleh, vegetarian skewer and garlic sauce. <i>*Lahim Meshwi & lamb cutlet add \$1.50 per piece</i> GF option available. | |
| Mille Feille d'Aubergine | 28 |
| A stack of eggplant, tomato, with ricotta and mozzarella between every slice, drizzled in a basil Napolitana sauce, topped with rocket and parmigiano cheese. V, GF. | |
| Custaleta | 39 |
| Flame grilled lamb cutlets, served with a Lebanese Shepards Pie (baked potatoe kebbi). Finished with a wholegrain demi-glace. | |
| Chargrill Chicken | 36 |
| A whole char-grilled chicken, coleslaw, seasoned beer battered chips, roasted corn and house-made garlic sauce. GF | |
| Lebanese Fish and Chips | 35 |
| Lightly pan fried Barramundi fillet, served with a refreshing fattoush salad and zesty batata harra. GF option available. | |
| Syadieh | 35 |
| Fresh Barramundi grilled & served with brown rice, pine nuts and rich provincial style jus. Topped with toasted pistachios and almonds. | |

Mains For Two

Byblos Platter for Two

69

This platter includes Hommos, Tabouleh and two each of: Rekakat, Fatayer, Lahim bil Ajeen, Sambusek, Shish Tawook and Kafta Meshwi.

Mediterranean Seafood platter for Two

85

A delicious Mediterranean style platter includes: Calamar Panne, Chilli Prawns, Samak Bizri, Samak Harra, Batta Harra and two each of Samak Meshwi and Prawns skewer with Buba Ghanouj.

Gluten Free Platter for Two

69

A completely gluten free platter that includes Hommos, Tabouleh, Batata Harra, Chicken Wings, Falafel, Vine Leaves and two each of: Kafta Meshwi and Shish Tawook.

Vegetarian Platter for Two

59

This platter includes Hommos, Fattoush and two each of: Falafel, Rekakat, Vine Leaves, Fatayer, Pumpkin Kibbi, Vegetarian Skewers and Batata Harra.

Sorry no changes to any Platter for Two

Mezza Banquet

\$55 per guest

Our banquet is the best way to experience the diversity of our menu and the complimentary flavours of our cuisine. Please refer to the food descriptions found earlier in this menu or 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 mezat menu

** add \$1 per person for each Mezat of chilli prawns, escargot & Quail*

Two types of skewers from the Byblos grill.

** Lahim Meshwi & lamb cutlet add \$1.50 per piece*

Finish with:

Tea or coffee and traditional Lebanese sweets

Please note: Mezza banquets must have a minimum of 2 guests. Each guest on the table will be considered a part of the Banquet and therefore will be charged a per head price.

Sorry no Doggy Bags.

Byblós