

Jounieh

All dips are served with Lebanese bread

Pita Bread House-made served with olive tapenade	\$7.5
Lebanese Bread Served fresh	\$6
Hummus Chickpea & tahini	\$18
Baba Ganouje Chargrilled eggplant & tahini	\$19
Labne Fresh home-made yoghurt	\$18
Chilli & Garlic Mixed with fresh herbs	\$18
Mixed Dips Hummus, Baba Ganouje, Labne	\$26/\$39

MEZZA



See photos of every dish!
Go to mryum.com/jounieh

Marinated Olives Green & kalamata, garlic, mixed herbs, lemon and orange zest	\$12
Kabees Marinated olives, mixed pickles, baby cucumbers, mild peppers, turnips	\$21
Tabouli Parsley, cracked wheat, lemon vinaigrette, fresh tomatoes, green shallots, onion	\$24
Fatoush Iceberg, nashi pears, mint, sumac vinaigrette, pomegranate, crispy flat bread	\$26
Heirloom Beetroot Salad Farro grains, sultanas, pomegranate molasses, shaved haloumi, pistachios	\$25

SMALL PLATES

Freshly Shucked Sydney Rock Oysters With raspberry mignonette	\$6.9ea
Salt & Pepper Calamari Lemon pepper, chilli flakes, sumac, dill aioli	\$26
Grilled King Prawns – U8 (2 / 4) Chilli and garlic, Saffron beurre blanc, sumac	\$24/\$44
Warak Arish (4) Vine leaves, rice, Middle Eastern spices	\$25
Kibbi Nayeh (Available Friday-Sunday) Lamb tartare, kamoon spice, zatar bread	\$36
Caramelised Haloumi (3) Grilled lettuce leaf, honey, pomegranate reduction	\$25
Arnabeet Golden cauliflower, pomegranate, tarator, parsley, toasted almond flakes	\$26/\$36
Sambousek (2 / 4) Minced lamb, pine nuts, onion, wrapped in pastry	\$13/\$26
Makanek Pan-seared spiced Lebanese sausages served on a sizzling plate of caramelised onion, lemon, mint, pine nuts (contains beef)	\$28
Kafta Charred spiced ground lamb galette, muhammara sauce, grilled mild banana peppers	\$29

LARGE PLATES

Batagen Falafel Crispy eggplant, falafel, coriander & tomato salsa	\$36
Traditional Chicken Skewers (2) Chicken breast, seasonal vegetables, twice cooked coriander chat potatoes, toum	\$45
Shawarma - 250g Pan-seared thinly sliced lamb leg, mediterranean spices, pita, tarator, pickles, caramelised onion, fresh tomatoes	\$49
5 Hour Slow Cooked 500gm Lamb Shoulder Red currants, roasted cherry truss tomatoes, rosemary jus	\$55
Grilled Moreton Bay Bug Citrus butter, herb & beetroot pearl couscous, zucchini, seafood bisque	\$49
Market Fish Served with seasonal sides	MP
Samke Harra Mild chilli tahini sauce, capsicum, coriander, pine nuts	MP

KING PLATES

Free-Range Bannockburn Chicken Preserved lemon, black garlic jus, shaved fennel	\$69
11 Hour Slow cooked 1kg Lamb Shoulder Red currants, roasted cherry truss tomatoes, rosemary jus	\$99
Seafood Platter For 2 Natural oysters, grilled prawns U8, moreton bay bugs, salt & pepper calamari, battered snapper fillets, shoestring fries, fatoush	\$189

SIDE PLATES

Sautéed Carrots Honeycomb, thyme, lemon	\$15	Seasonal Greens Toasted almond butter	\$16
Roasted Chat Potatoes Coriander pistou	\$15	Shoestring Fries Za'atar salt & aioli	\$13

KID 3-12 YEARS

Battered Fish & Chips	\$25
Chicken Tenders & Chips	\$25
Sambousek & Chips	\$25
All meals include soft drink & ice cream	

BANQUET ONE

\$79 P/P

A traditional array of dishes designed for sharing, including a variety of dips and salads, traditional meat entrees, and a main of succulent chicken skewers, and sides.

(Bread, dips and salads are replenished upon request)

*Dietary requirements can be catered to and substituted accordingly

Lebanese Bread
Fresh and Crisp

Hummus
Chickpea & tahini

Baba Ganouje
Chargrilled eggplant & tahini

Fatoush
Iceberg, nashi pears, mint, sumac vinaigrette, pomegranate, crispy flat bread

Tabouli
Parsley, cracked wheat, lemon vinaigrette, fresh tomatoes, green shallots, onion

Makanek
Pan-seared spiced Lebanese sausages served on a sizzling plate of caramelised onion, lemon, mint, pine nuts (contains beef)

Kafta
Charred spiced ground lamb galette, Muhamarra sauce, grilled mild banana peppers

Traditional Chicken Skewers
Chicken breast, seasonal vegetables, toum

Roasted Chat Potatoes
Coriander pistou

Seasonal Greens
Toasted almond butter

BANQUET TWO

\$95 P/P

A delightful selection of Jounieh's most loved dishes to share. Starting with a variety of mezza, including dips, salads, sambousek, falafel, and cauliflower, followed by chicken skewers and our signature rosemary-infused lamb shoulder.

(Bread, dips and salads are replenished upon request)

*Dietary requirements can be catered to and substituted accordingly

Lebanese Bread
Fresh and Crisp

Hummus
Chickpea & tahini

Baba Ganouje
Chargrilled eggplant & tahini

Labne
Fresh home-made yoghurt

Kabees
Marinated olives, mixed pickles, baby cucumbers, mild peppers, turnips

Tabouli
Parsley, cracked wheat, lemon vinaigrette, fresh tomatoes, green shallots, onion

Arnabeet
Golden cauliflower, pomegranate, tarator, mint, parsley, toasted almond flakes

Sambousek
Minced lamb, pine nuts & onion, wrapped in pastry

Falafel
Chickpeas, broad beans, onion, garlic, herbs, spices, tahini

Traditional Chicken Skewers
Chicken breast, seasonal vegetables, toum

Slow Cooked Lamb Shoulder
Red currants, roasted cherry truss tomatoes, rosemary jus

Roasted Chat Potatoes
Coriander pistou

BANQUET THREE

\$110 P/P

Our deluxe sharing plate experience. An array of dips and salads is followed by fresh and grilled seafood, and a main of chicken skewers and our signature rosemary-infused lamb shoulder.

(Bread, dips and salads are replenished upon request)

*Dietary requirements can be catered to and substituted accordingly

Lebanese Bread
Fresh and Crisp

Hummus
Chickpea & tahini

Baba Ganouje
Chargrilled eggplant & tahini

Labne
Fresh home-made yoghurt

Kabees
Marinated olives, mixed pickles, baby cucumbers, mild peppers, turnips

Fatoush
Iceberg, nashi pears, mint, sumac vinaigrette, pomegranate, crispy flat bread

Freshly Shucked Sydney Rock Oysters (2 PP)
With raspberry mignonette

Grilled King Prawns – U8
Chili and garlic, Saffron beurre blanc, sumac

Salt & Pepper Calamari
Lemon pepper, chilli flakes, sumac, dill aioli

Traditional Chicken Skewers
Skewered chicken breast, seasonal vegetables, toum

Slow Cooked Lamb Shoulder
Red currants, roasted cherry truss tomatoes, rosemary jus

Roasted Chat Potatoes
Coriander pistou