

## 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