

Jounieh

All dips are served with Lebanese bread

Pita Bread House-made, your choice of plain or oregano, 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!
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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

LARGE 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, zartar 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

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	\$53
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

KID 3-12 YEARS

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

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