



Journieh

2-HOUR BOTTOMLESS \$99 P/P

LEBANESE BREAD

Fresh and crisp

MIXED DIPS

Hummus, baba ganouje,
labne

FATOUSH SALAD

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

SALT & PEPPER CALAMARI

Lemon pepper, chilli flakes, sumac, dill aioli

ARNABEET

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

FREE-RANGE BANNOCKBURN CHICKEN

Preserved lemon, black garlic jus, shaved fennel

SAUTEED CARROTS

Honeycomb, thyme, lemon

BEVERAGES

BAROSSA VALLEY ROSE

APEROL SPRITZ

LYCHEE ROSE MARTINI

SOUTH AUSTRALIAN PROSECCO BAROSSA
VALLEY SHIRAZ MARLBOROUGH SAUVIGNON

BLANC PERONI, ASAHI SOUKAI

SOFT DRINKS, MINERAL WATER

*10% surcharge applies in December.



Journich

2-HOUR BOTTOMLESS \$120 P/P

LEBANESE BREAD

Fresh and crisp

HUMMUS

Chickpea and tahini

MARINATED OLIVES

Green & kalamata, garlic, mixed herbs, lemon and orange zest

WARAK ARISH

Vine leaves, rice, Middle Eastern spices

SALT AND PEPPER CALAMARI

Lemon pepper, chilli flakes, sumac, dill aioli

GRILLED KING PRAWNS - U8 (1PP)

Chilli and garlic, saffron beurre blanc, sumac

SAMKE HARRA

Mild chilli tahina sauce, capsicum, coriander, pine nuts

SHOESTRING FRIES

With za'atar salt & aioli

BEVERAGES

BAROSSA VALLEY ROSE

APEROL SPRITZ

LYCHEE ROSE MARTINI

SOUTH AUSTRALIAN PROSECCO BAROSSA

VALLEY SHIRAZ MARLBOROUGH

SAUVIGNON BLANC PERONI, ASAHI SOUKAI

SOFT DRINKS, MINERAL WATER

*10% surcharge applies in December.