

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