



Function Guide



Jounieh

Jounieh is a contemporary approach to the Middle Eastern culinary tradition. Perfectly positioned on the Walsh Bay harbour foreshore, this waterside venue takes you on a journey through the distinctive flavours and tastes of its famed namesake - the coastal town of Jounieh in Lebanon.

At Jounieh, you'll be guided by our experienced events team who will be with you every step of the way to assure your next function sets the standard!





Jounieh's fresh and flavourful menu emphasises the use of fresh Australian produce, the application of French technique, and the traditional flavour bases of the Middle East.

Paired with a wine list that reaches all ends of the globe - including France, Italy, Spain and of course, Lebanon - dining at Jounieh becomes of the new, and beauty on the eye.

Food

Our chefs have concocted three banquets to suit any palate. Our menus can also be tailored upon request- please advise our events team of any modification and/or dietary requests.

We look forward to the opportunity to welcome you and your guests, offering a delightful experience and creating lasting memories at our waterfront restaurant.



BANQUET ONE 79 PP

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

Bannockburn Chicken

Shaved fennel & watercress, preserved lemon, black garlic jus

Roasted Chat Potatoes

Coriander pistou

Seasonal Greens

Toasted almond butter

BANQUET TWO 95 PP

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 a whole chicken 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, feta, baby cucumbers, mild peppers, turnips

Tabouli

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

Arnabeet

Golden cauliflower, pomegranate, tarator, mint, parsley, roasted almonds

Falafel

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

Sambousek

Minced lamb, pine nuts & onion, wrapped in pastry

Bannockburn Chicken

Shaved fennel & watercress, preserved lemon, black garlic jus

Slow Cooked 11 Hour 1kg Lamb Shoulder

Red currants, roasted cherry truss tomatoes, rosemary jus

Roasted Chat Potatoes

Coriander Pistou

BANQUET THREE 110 PP

Our deluxe sharing plate experience. An array of dips and salads is followed by fresh and grilled seafood, and a main of whole chicken 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, feta, baby cucumbers, mild peppers, turnips

Fatoush

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

Salt & Pepper Squid

Lemon pepper, chilli flakes, sumac, dill aioli

King Prawns

Chili and garlic, Saffron beurre blanc, Aleppo pepper

Sydney Rock Oysters (2 PP)

Natural with raspberry mignonette

Bannockburn Chicken

Shaved fennel watercress, preserved lemon, black garlic jus

Slow Cooked 11 Hour 1kg Lamb Shoulder

Red currants, roasted cherry truss tomatoes, rosemary jus

Roasted Chat Potatoes

Coriander Pistou

Bar Tab

A bar tab or beverage package is available for you to choose from. A bar tab allows you to pre-select which beverage options you would like made available to your guests. You can set a dollar limit, guests order on consumption and finalise payment at the end of the event.

Beverage Packages

While cultivating a rich Middle Eastern tradition, Jounieh complements its robust culinary flavours with drops from the world's most acclaimed vineyards. It's a list that journeys from Australia, Europe and Lebanon, and embraces the bold and the beautiful, the soft and fragrant, the luxurious and spicy.

House Package

This house drink package includes beer, wine and soft drink, as well as still and sparkling water. Please choose 1 White, 1 Red, 1 Sparkling or Rosé (Selections available upon request)

2hrs.....\$45pp 3hrs.....\$60pp

Premium Package

This premium drink package includes beer, red and white wine, soft drinks, juices as well as still and sparkling water. Selection of 1 White, 1 Red, 1 Sparkling or Rose

(Selections available upon request)

2hrs.....\$55pp 3hrs.....\$70pp

Deluxe Package

This deluxe drink package includes beer, wine and soft drink, as well as still and sparkling water. Please choose 2 White, 2 Red, 1 Sparkling or Rosé (Selections available upon request)

2hrs.....\$65pp 3hrs.....\$85pp

Soft Drinks

A soft drink package is available and includes; coke, coke zero and lemon squash

2hrs.....\$6pp 3hrs.....\$10pp