



Journich

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

SYDNEY LAGER, ASAHI SOUKAI

SOFT DRINKS, MINERAL WATER

\*10% surcharge applies on weekends



# 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

SYDNEY LAGER, ASAHI SOUKAI

SOFT DRINKS, MINERAL WATER

\*10% surcharge applies on weekends.