

# Jounieh

## MEZZA



See photos of every dish!  
Go to [mryum.com/jounieh](http://mryum.com/jounieh)

<b>Pita Bread</b>	<b>\$7.5</b>
House-made; choice of oregano or plain	
<b>Lebanese Bread</b>	<b>\$6</b>
Served fresh	
<b>Hummus</b>	<b>\$18</b>
Chickpea & tahini	
<b>Baba Ganouje</b>	<b>\$19</b>
Chargrilled eggplant & tahini	
<b>Labne</b>	<b>\$17</b>
Fresh home-made yoghurt	
<b>Chilli &amp; Garlic</b>	<b>\$17</b>
Mixed with fresh herbs	
<b>Mixed Dips</b>	<b>\$26/\$39</b>
Hummus, Baba Ganouje, Labne	
All dips are served with Lebanese bread	

<b>Marinated Olives</b>	<b>\$11</b>
Green & kalamata, garlic, mixed herbs, lemon	
<b>Kabees</b>	<b>\$21</b>
Marinated olives, mixed pickles	
<b>Tabouli</b>	<b>\$24</b>
Parsley, cracked wheat, lemon vinaigrette	
<b>Fatoush</b>	<b>\$26</b>
Iceberg, nashi pears, mint, sumac vinaigrette, pomegranate, crispy flat bread	
<b>Heirloom Beetroot Salad</b>	<b>\$25</b>
Farro grains, sultanas, pomegranate molasses, shaved haloumi, pistachios	

## SMALL PLATES

<b>Freshly Shucked Sydney Rock Oysters</b>	<b>\$5.9ea</b>
With raspberry mignonette	
<b>Salt &amp; Pepper Calamari</b>	<b>\$26</b>
Lemon pepper, chilli flakes, sumac, dill aioli	
<b>Warak Arish (5)</b>	<b>\$25</b>
Vine leaves, rice, Middle Eastern spices	
<b>Kibbi Nayeh (Available Friday-Sunday)</b>	<b>\$36</b>
Cured fresh lamb, kamoon spice, zartar bread	
<b>Grilled King Prawns – U8 (2 / 4)</b>	<b>\$24/\$44</b>
Saffron beurre blanc, Aleppo pepper	
<b>Caramelised Haloumi (3)</b>	<b>\$24</b>
Grilled baby cos, honey, pomegranate reduction	
<b>Arnabeet</b>	<b>\$26/\$36</b>
Golden cauliflower, pomegranate, tarator, parsley, roasted almonds	
<b>Sambousek (2)</b>	<b>\$12</b>
Minced lamb, pine nuts, onion, wrapped in pastry	
<b>Makanek</b>	<b>\$28</b>
Sizzling spiced lamb sausages, caramelised onion, lemon, mint (Contains beef and nuts)	

## LARGE PLATES

<b>Batagen Falafel</b>	<b>\$36</b>
Crispy eggplant, falafel, coriander & tomato salsa	
<b>Traditional Chicken Skewers (2)</b>	<b>\$44</b>
Seasonal vegetables, twice cooked coriander chat potatoes, toum	
<b>Jounieh Signature Shawarma – 250g</b>	<b>\$48</b>
Pan-seared lamb neck, mediterranean spices, pita, tarator, pickles, caramelised onion	
<b>5 Hour Slow Cooked 500gm Lamb Shoulder</b>	<b>\$49</b>
Red currants, roasted cherry truss tomatoes, rosemary jus	
<b>Grilled Moreton Bay Bug</b>	<b>\$49</b>
Citrus butter, herb & beetroot pearl couscous, zucchini, seafood bisque	
<b>Market Fish</b>	<b>MP</b>
Served with seasonal sides	
<b>Samke Harra</b>	<b>MP</b>
Pine nuts, tahina, fresh chilli, capsicum, coriander	

## KING PLATES

<b>Free-Range Bannockburn Chicken</b>	<b>\$65</b>
Preserved lemon, black garlic jus	
<b>11 Hour Slow cooked 1kg Lamb Shoulder</b>	<b>\$99</b>
Red currants, roasted cherry truss tomatoes, rosemary jus	
<b>Seafood Platter For 2</b>	<b>\$179</b>
Natural oysters, grilled prawns U8, moreton bay bugs, salt & pepper calamari, battered snapper fillets, shoestring fries, fatoush	

## SIDE PLATES

<b>Sautéed Carrots</b>	<b>\$15</b>	<b>Seasonal Vegetables</b>	<b>\$16</b>
Honeycomb, thyme, lemon		Toasted almond butter	
<b>Roasted Chat Potatoes</b>	<b>\$15</b>	<b>Shoestring Fries</b>	<b>\$13</b>
Coriander pistou		Za'atar salt & aioli	

## KIDS MENU U-12 YEARS

<b>Battered Fish &amp; Chips</b>	<b>\$25</b>
<b>Grilled Chicken &amp; Chips</b>	<b>\$25</b>
<b>Sambousek &amp; Chips</b>	<b>\$25</b>

All meals include soft drink & ice cream

<div> <div>TRADITIONAL BANQUET</div> <div>(Bread, dips and salads are replenished upon request)</div> <div>BANQUET ONE</div> <div>\$95 PP</div> </div>	<div> <div>Lebanese Bread</div> <div> <div>Hummus</div> <div>Chickpea &amp; tahini</div> </div> <div> <div>Baba Ganouje</div> <div>Chargrilled eggplant &amp; tahini</div> </div> <div> <div>Labne</div> <div>Fresh home-made yoghurt</div> </div> <div> <div>Kabees</div> <div>Marinated olives, mixed pickles</div> </div> <div> <div>Tabouli</div> <div>Parsley, cracked wheat, lemon vinaigrette</div> </div> </div>	<div> <div> <div>Arnabeet</div> <div>Golden cauliflower, pomegranate, tarator, mint, parsley, roasted almonds</div> </div> <div> <div>Sambousek</div> <div>Minced lamb, pine nuts &amp; onion, wrapped in pastry</div> </div> <div> <div>Falafel</div> <div>Chickpeas, broad beans, onion, garlic, herbs, spices, tahini</div> </div> </div> <hr/> <div> <div> <div>Traditional Chicken Skewers</div> <div>Chicken breast, seasonal vegetables, toum</div> </div> <div> <div>11 Hour Slow Cooked 1kg Lamb Shoulder</div> <div>Red currants, roasted cherry truss tomatoes, rosemary jus</div> </div> <div> <div>Roasted Chat Potatoes</div> <div>Coriander pistou</div> </div> </div>
<div> <div>TRADITIONAL BANQUET WITH SEAFOOD</div> <div>(Bread, dips and salads are replenished upon request)</div> <div>BANQUET TWO</div> <div>\$110 PP</div> </div>	<div> <div>Lebanese Bread</div> <div> <div>Hummus</div> <div>Chickpea &amp; tahini</div> </div> <div> <div>Baba Ganouje</div> <div>Chargrilled eggplant &amp; tahini</div> </div> <div> <div>Labne</div> <div>Fresh home-made yoghurt</div> </div> <div> <div>Kabees</div> <div>Marinated olives, mixed pickles</div> </div> <div> <div>Tabouli</div> <div>Parsley, cracked wheat, lemon vinaigrette</div> </div> </div>	<div> <div> <div>Grilled King Prawns – U8</div> <div>Saffron beurre blanc, Aleppo pepper</div> </div> <div> <div>Salt &amp; Pepper Calamari</div> <div>Lemon pepper, chilli flakes, sumac, dill aioli</div> </div> <div> <div>Freshly Shucked Sydney Rock Oysters (2 PP)</div> <div>With raspberry mignonette</div> </div> </div> <hr/> <div> <div> <div>Traditional Chicken Skewers</div> <div>Skewered chicken breast, seasonal vegetables, toum</div> </div> <div> <div>11 Hour Slow Cooked 1kg Lamb Shoulder</div> <div>Red currants, roasted cherry truss tomatoes, rosemary jus</div> </div> <div> <div>Roasted Chat Potatoes</div> <div>Coriander pistou</div> </div> </div>