

# Food menu

## MEZZA

Pita Bread <i>House baked</i>	\$5	Marinated Olives	\$5
House-Made Focaccia <i>Zaatar and olive oil</i>	\$5	House-Pickled Vegetables	\$5
Lebanese Bread	\$4	Kabees Plate <i>Marinated olives, radish, pickled chillies, pickled turnip</i>	\$13
Homous <i>Chick pea and tahini dip</i>	\$13	Tabouli <i>Parsley, cracked wheat, green shallots, diced tomatoes, lemon vinaigrette</i>	\$15
Baba Ganouje <i>Chargrilled eggplant and tahini dip</i>	\$15	Fatoush <i>Radish, pomegranate, cherry truss tomato, crispy flat bread, nashi pears, sumac vinaigrette</i>	\$16
Labne <i>Fresh home-made yoghurt</i>	\$11		
Mixed Dips <i>Homous, Baba Ganouje, Labne</i>	\$18 / \$34		

## SMALL PLATES

Sydney Rock Oysters <i>Freshly shucked, lemon pepper mignonette, raspberry vinegar</i>	\$4.5ea
White Bait Fish <i>Lemon pepper, chilli flakes, sumac, dill mayonnaise</i>	\$15
Salt & Pepper Calamari <i>Preserved lemon &amp; nduja aioli</i>	\$17
Samke Harrah Croquettes <i>Chilli fish, red peppers, coriander, garlic, tahini</i>	\$18
Grilled Tiger Prawns - U8 <i>Saffron beurre blanc, Aleppo pepper</i>	\$24
Kibbi Nayeh <i>Hand sliced lamb tartare, red onion, mint, radish, red peppers</i>	\$22
Sambousik <i>Minced lamb, pine nuts, onion, wrapped in pastry</i>	\$14
Arnabeet <i>Golden cauliflower, pomegranate, yoghurt and tarator, mint, parsley, roasted almonds</i>	\$20
Beetroot Salad <i>Farro grains, sultanas, pomegranate molasses, mint, grated haloumi, pistachio</i>	\$17

## LARGE PLATES

Batagen Falafel <i>Chargrilled eggplant, green falafel, cherry truss tomato, coriander salsa</i>	\$32
Snapper Fillet <i>Eggplant purée, tomato, zucchini, pomegranate, parsley</i>	\$36
Grilled Moreton Bay Bugs <i>Citrus butter, spice, pearl couscous, yellow zucchini, fresh mint, parsley</i>	\$46
Jounieh's Signature Sirloin - 280g <i>Jacks Creek MBS3 - mashed potatoes, peppercorn jus</i>	\$46
Lamb Rack - 300g <i>Green lentils casserole, roasted tomatoes, rosemary jus</i>	\$40

## KING PLATES

Whole Butterflied Chicken <i>Preserved lemon, black garlic, bay leaves &amp; chicken jus</i>	\$56
Whole Lamb Shoulder <i>11 hours slow cooked, red currant, rosemary jus, yoghurt</i>	\$72
Whole Baked John Dory <i>Brown butter, beetroots, broccoli, swiss chard</i>	MP

## SIDE PLATES

Sautéed Chantenay Carrots <i>Honeycomb, fried thyme, lemon</i>	\$13	Garden Leaf Salad <i>Josette's walnut vinaigrette</i>	\$12
Roasted Chat Potatoes <i>Coriander, preserved lemon</i>	\$12	Mashed Potatoes <i>With black garlic</i>	\$13