

Jounieh

MEZZA

Pita Bread House-made	\$5
Lebanese Bread	\$4
Hummus Chickpea & tahini dip	\$14
Baba Ganouje Chargrilled eggplant & tahini dip	\$16
Labne Fresh home-made yoghurt	\$12
Mixed Dips Hummus, Baba Ganouje, Labne	\$19 / \$32
Ful Medames Tumeric & fava bean dip, tomato & basil salsa, crispy bread	\$18

Marinated Olives	\$6
Kabees Marinated olives, radishes, pickled chillies, pickled turnips	\$16
Tabouli Parsley, cracked wheat, green shallots, diced tomatoes, lemon vinaigrette	\$17
Fatoush Iceberg lettuce, cherry truss tomatoes, cucumbers, radishes, nashi pears, mint, parsley, sumac vinaigrette, pomegranate seeds, crispy quinoa, crispy flat bread	\$18

SMALL PLATES

Sydney Rock Oysters Freshly-shucked, with sweet Chardonnay & raspberry mignonette	\$4.5ea
Salt & Pepper Calamari With lemon pepper, chilli flakes, sumac, dill aioli	\$17
Samke Harrah Croquettes (3) Chilli fish, potato mash, red peppers, coriander, garlic, tarator	\$21
Grilled King Prawns – U8 (3) With saffron beurre blanc, Aleppo pepper	\$27
Kibbeh Nayyeh Finely ground lamb fillet with spices, crushed wheat, radish, mint, chilli, crispy flat bread	\$22
Sambousek (2) Minced lamb, pine nuts & onion, wrapped in pastry	\$12
Arnabeet Golden cauliflower, pomegranate, tarator, mint, parsley, roasted almonds	\$17/\$22
Beetroot Salad With farro grains, sultanas, honey & pomegranate molasses, mint, haloumi, pistachios	\$19
Caramelised Haloumi (3) Grilled baby cos, red onions, honey & pomegranate molasses, mint	\$21

LARGE PLATES

Batagen Falafel Chargrilled eggplant, falafel, baba ganouje, cherry truss tomatoes, coriander salsa, tarator	\$32
Grilled Moreton Bay Bugs With citrus butter, pearl couscous, zucchini, mint, beetroot, sumac	\$49
Hanging Tender – Brooklyn Valley MBS2 – 250g With hummus, salsa harrah, pepper jus, dukkah	\$44
Jounieh Signature Shawarma – 250g Lamb neck, mediterranean spices, pita, tarator, baby cos, radishes, tomatoes, pickles, caramelised onion	\$38
Market Fish Please ask your waiter about today's special	MP

KING PLATES

Bannockburn Chicken – 1.3kg With shaved fennel watercress, preserved lemon, black garlic, chicken jus	\$56
Lamb Shoulder – 1kg Slow cooked (11 hours). With red currants, roasted tomatoes, rosemary jus, garlic yoghurt	\$72

SIDE PLATES

Sautéed Carrots With honeycomb, lemon vinaigrette, garlic butter	\$13	Garden Leaf Salad With Josette's walnut vinaigrette	\$12
Roasted Chat Potatoes With coriander pistou	\$14	Shoestring Fries With za'atar salt & aioli	\$11

PROMENADE FORESHORE
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MINIMUM 4 PEOPLE

Minced lamb, pine nuts & onion, wrapped in pastry

With Josette's walnut vinaigrette

MINIMUM 4 PEOPLE

Chilli fish, red peppers, coriander, potato mash, garlic, tarator

With coriander pistou

MINIMUM 4 PEOPLE

With Josette's walnut vinaigrette