



Function Guide

Jounieh

Jounieh by El-Phoenician 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!



Food

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.

Our chef's have concocted three banquets and additional extras designed to suit any palate.

Our menus can also be tailored upon request- please advise our events team of any modification requests.

Dietary requirements can also be catered to.



BANQUET

ONE

80 PP

Lebanese Bread

Hummus

Chickpea & tahini

Baba Ganouje

Chargrilled eggplant & tahini

Labne

Fresh home-made yoghurt

Kabees

Marinated olives, radishes, pickled chillies, pickled turnips, feta, lettuce, tomato

Tabouli

Parsley, cracked wheat, green shallots, diced tomatoes, lemon vinaigrette

Arnabeet

Fried cauliflower, tahini

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, chicken jus

Slow Cooked 11 Hour 1kg Lamb Shoulder

Red currants, roasted tomatoes, rosemary jus, yoghurt

Roasted Chat Potatoes

Coriander, preserved lemon

Sautéed Carrots

Honeycomb, fried thyme, lemon

BANQUET

TWO

95 PP

Lebanese Bread

Hummus

Chickpea & tahini

Baba Ganouje

Chargrilled eggplant & tahini

Labne

Fresh home-made yoghurt

Kabees

Marinated olives, radishes, pickled chillies, pickled turnips, feta, lettuce, tomato

Tabouli

Parsley, cracked wheat, green shallots, diced tomatoes, lemon vinaigrette

Salt & Pepper Squid

Tapioca crust, lemon, aioli

King Prawns

Saffron beurre blanc, Aleppo pepper

Sydney Rock Oysters (2 PP)

Freshly-shucked, with sweet Chardonnay & raspberry mignonette

Bannockburn Chicken

Shaved fennel watercress, preserved lemon, black garlic, chicken jus

Slow Cooked 11 Hour 1kg Lamb Shoulder

Red currants, roasted tomatoes, rosemary jus, yoghurt

Roasted Chat Potatoes

Coriander, preserved lemon

Sautéed Carrots

Honeycomb, thyme, lemon

Drinks

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

3hrs.....\$50

4hrs.....\$65

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

3hrs.....\$75

4hrs.....\$99

This diamond 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

3hrs.....\$110

4hrs.....\$139