



# Function Guide

# Journey to 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.

From the pickles and spices of the bustling 'Souk', the grandeur of its luxurious oceanfront resorts, and numerous promenade eateries laden with decadent food, by El-Phoenician is an all-encompassing slice of Lebanese culture.

So grab another round of dips and pile up the pita; time moves slowly when you're eating this well.





# Walsh Bay

Jounieh pays homage to its coastal town namesake. Embraced by saltiness and splendour of the Sydney Harbour, Jounieh draws inspiration from natural elements - wood, stone, and marble - to create a colour palette inspired by the sea.

As such, its neutral backdrop sets the perfect tone for celebrating milestones, large group functions, romantic dinners, and a kaleidoscope of events.

In addition to several indoor and alfresco, private and semi-private dining options, this 100-seater can accommodate 50 guests for a formal sit-down and 50 for an outdoor event.



# Food

Jounieh's fresh and flavourful menu was created by our Head Chef, Charlotte Gonzales-Poncet.

Recently found in kitchens at Coogee Pavilion, Felix and Song Kitchen, Charlotte's food ethos 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 a lesson in the refinement of the old, a balance of the new, and beauty on the eye.



## BANQUET ONE

\$60 PP

MINIMUM 4 PEOPLE

### Lebanese Bread

#### Hummus

Chickpea & tahini dip

#### Baba Ganouje

Chargrilled eggplant & tahini dip

#### Labne

Fresh home-made yoghurt

#### Kabees

Marinated olives, radishes, pickled chillies, pickled turnips

#### Tabouli

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

#### Sambousek

Minced lamb, pine nuts & onion, wrapped in pastry

### Arnabeet

Golden cauliflower, pomegranate, tarator, mint, parsley, roasted almonds

### Lamb Shawarma

Lamb neck, mediterranean spices, tarator, baby cos, radishes, tomatoes, pickles

### Roasted Chat Potatoes

With coriander, preserved lemon

### Garden Leaf Salad

With Josette's walnut vinaigrette

## BANQUET TWO

\$75 PP

MINIMUM 4 PEOPLE

### Lebanese Bread

#### Hummus

Chickpea & tahini dip

#### Baba Ganouje

Chargrilled eggplant & tahini dip

#### Labne

Fresh home-made yoghurt

#### Kabees

Marinated olives, radishes, pickled chillies, pickled turnips

#### Fatoush

Radishes, cherry truss tomatoes, crispy flat bread, nashi pears, sumac vinaigrette

### Grilled King Prawns – U8

With saffron beurre blanc, Aleppo pepper

### Salt & Pepper Calamari

With lemon pepper, chilli flakes, sumac, aioli

### Samke Harrah Croquettes

Chilli fish, red peppers, coriander, garlic, tarator

### Beetroot Salad

With farro grains, sultanas, pomegranate molasses, mint, haloumi, pistachios

### Bannockburn Chicken

With shaved fennel watercress, preserved lemon, black garlic, chicken jus

### Sautéed Carrots

With honeycomb, fried thyme, lemon

### Roasted Chat Potatoes

With coriander, preserved lemon

## BANQUET THREE

### \$85 PP

MINIMUM 4 PEOPLE

#### Lebanese Bread

#### Hummus

Chickpea & tahini dip

#### Baba Ganouje

Chargrilled eggplant & tahini dip

#### Labne

Fresh home-made yoghurt

#### Kabees

Marinated olives, radishes, pickled chillies, pickled turnips

#### Tabouli

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

#### Caramelised Haloumi

Grilled baby cos, red onions, pomegranate molasses

#### Sambousek

Minced lamb, pine nuts & onion, wrapped in pastry

#### Arnabeet

Golden cauliflower, pomegranate, tarator, mint, parsley, roasted almonds

#### Bannockburn Chicken

With shaved fennel watercress, preserved lemon, black garlic, chicken jus

#### Lamb Shoulder

Slow cooked (11 hours). With red currants, roasted tomatoes, rosemary jus, yoghurt

#### Roasted Chat Potatoes

With coriander, preserved lemon

#### Garden Leaf Salad

With Josette's walnut vinaigrette

## BANQUET FOUR

### \$95 PP

MINIMUM 4 PEOPLE

#### Marinated Olives

#### Pita Bread

House-made

#### Hummus

Chickpea & tahini dip

#### Seafood Platter

Freshly-shucked oysters, scallop sashimi, fresh prawns, Moreton Bay bug  
Lemon, condiments and sauces

Served alternate

#### Hanging Tender – Brooklyn Valley MBS2 –250g

With hummus, salsa harrah, pepper jus, dukkah

#### OR

#### Pink Snapper Fillet

Malhep white onion soubise, caramelised baby onions, shaved fennel

#### Garden Leaf Salad To Share

With Josette's walnut vinaigrette

#### Roasted Chat Potatoes To Share

With coriander, preserved lemon



# Drinks

While cultivating a rich Middle Eastern tradition, Jounieh complements its robust culinary flavours with drops from the world's most acclaimed vineyards.

It's a list that journeys from Australia, France, Spain, and Lebanon, and embraces the bold and the beautiful, the soft and fragrant, the luxurious and spicy.

There's the addition of Middle Eastern-inspired cocktails and traditional arak, smoky whiskeys, delicate apéritifs and syrupy digestifs thrown in for good measure.



# Premium Package

This premium drink package includes beer, wine and soft drink, as well as still and sparkling water.

Please choose 1 White, 1 Red, 1 Sparkling or Rosé

3hrs.....\$60

4hrs.....\$75

## SPARKLING OR ROSE

Pete’s Pure **Prosecco** Euston NSW  
**Barosé Rose** Barossa Valley SA

## WHITE

The Grayling **Sauvignon Blanc** Marlborough NZ  
Clare Wine Co **Riesling** Clare Valley SA  
Watson Family **Chardonnay** Margaret River WA  
Château Ksara **Blanc De Blanc** Bekaa Lebanon  
Deviation Road **Pinot Gris** Adelaide Hills SA  
Corte Giara **Pinot Grigio** Veneto Italy

## RED

Gramps **Cabernet Merlot** Barossa Valley SA  
Stoneleigh **Pinot Noir** Marlborough NZ  
Mont-Redon **Shiraz/Grenache** Rhone France  
I Am George **Shiraz** Langhorne Creek SA  
Frank Potts **Cab Malbec** Langhorne Creek SA

# Deluxe Package

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

## SPARKLING OR ROSE

Mumm **Petit Cordon Sparkling** Marl NZ  
Rogers & Rufus **Rose Grenache** Barossa SA

## WHITE

Steingarten **Riesling** Eden Valley SA  
Hay Shed Hill **Sauv Semillon** Marg River WA  
Brokenwood **Semillon** Hunter Valley NSW  
Freycinet Wineglass **Sauv Blanc** Bicheno TAS  
Clarence House **Chardonnay** Coal River TAS  
St. Hugo **Chardonnay** Eden Valley SA  
Trimbach **Pinot Blanc** Alsace France  
Andrew Kientzler **Pinot Gris** Alsace France

## RED

Château Musar Jeune **Cinsault Bordeaux Blend** Bekaa Valley Lebanon  
Pencarrow **Pinot Noir** Martinborough NZ  
Tarrawarra Estate **Pinot Noir** Yarra Valley VIC  
Bowen Estate **Cab Sauvignon** Coonawarra SA  
Epsilon **Shiraz** Greenock SA  
Glenfion **Syrah** Canyonleigh NSW  
Heathcote Winery Coach **Shiraz** Heathcote VIC  
Campo Viejo **Gran Reserva** Rioja Spain  
Agricola Punica **Montessu IGT** Sardinia Italy

# Diamond Package

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

## CHAMPAGNE OR ROSE

Mumm **Cordon Rouge** Champagne  
Château Riotor **Rose Cinsault** Provence France

## WHITE

St. Hugo **Riesling** Eden Valley SA  
Salomon Kögl **Riesling** Kremstal Austria  
Cloudy Bay **Sauvignon Blanc** Marlborough NZ  
Pascal Reverdy **Sancerre** Loire Valley France  
Church Road Grand **Chardonnay** Hawke’s Bay NZ  
Etienne Boileau **Chablis AC** Chablis France  
Andrew Kientzler **Pinot Gris** Alsace France  
Pooley **Pinot Grigio** Coal River TAS

## RED

Château Musar **Hochar Bordeaux Blend** Bekaa Valley Lebanon  
Clarence House **Pinot Noir** Coal River TAS  
Domaine de Veronnet **Gamay** Chautagne France  
St. Hugo **Cabernet Sauvignon** Coonawarra SA  
St. Hugo **Shiraz** Barossa Valley SA  
St. Hugo **G.S.M** Barossa Valley SA



# Desserts

The pitch-perfect end to your decadent feast, Jounieh's dessert selection embodies the classics while injecting them with a dose of sweetness, spice, and flavours that are synonymous to the Middle East.

## **Walnut Baklava**

**\$16**

With rhubarb purée, nougatine, vanilla ice cream

## **Bassam Chocolate Parfait**

**\$14**

With honeycomb, white sesame ice cream

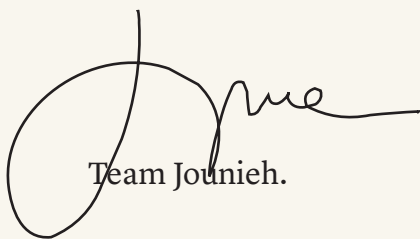
## **Vanilla & Yoghurt Panacotta**

**\$14**

With berries, pistachio, almonds



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!

A stylized, handwritten signature in black ink, appearing to read 'Jme' or similar, with a large loop at the start and a horizontal line extending to the right.

Team Jounieh.

The word 'Jounieh' written in a large, elegant, cursive script in a light brown or gold color.