

CONTEMPORARY
MIDDLE EASTERN

Journieh

A DINING CONCEPT
BY EL-PHOENICIAN

Lenten Menu

VEGETARIAN BANQUET

\$50 PP

Lebanese Bread

Fresh and crisp

Hummus

Chickpea & tahini dip

Baba Ganouje

Chargrilled eggplant & tahini dip

Labne

Fresh home-made yoghurt

Caramelised Haloumi

Grilled baby cos, red onions, honey & pomegranate molasses, mint

Arnabeet

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

Batagen Falafel

Chargrilled eggplant, falafel, baba ganouje, cherry truss tomatoes, coriander salsa, tarator

Shoestring Fries

With za'atar salt & aioli

VEGETARIAN & DAIRY FREE BANQUET

\$55 PP

Lebanese Bread

Fresh and crisp

Hummus

Chickpea & tahini dip

Baba Ganouje

Chargrilled eggplant & tahini dip

Ful Medames

Tumeric & fava bean dip, tomato & basil
salsa, crispy bread

Tabouli

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

Arnabeet

With Josette's walnut vinaigrette

Batagen Falafel

Chargrilled eggplant, falafel, baba ganouje,
cherry truss tomatoes, coriander salsa,
tarator

Sautéed Carrots

Honeycomb, lemon vinaigrette, garlic
butter

Roasted Chat Potatoes

With coriander pistou

Shoestring Fries

With za'atar salt & aioli

SEAFOOD BANQUET

65 PP

Fatoush Salad

Iceberg lettuce, cherry truss tomatoes,
cucumbers, radishes, nashi pears, mint,
parsley, sumac vinaigrette, pomegranate,
crispy quinoa, crispy flat bread

Marinated Olives

Ful Medames

Tumeric & fava bean dip, tomato & basil salsa,
crispy bread

Sydney Rock Oysters (2 pp)

Freshly-shucked, with sweet Chardonnay
& raspberry mignonette

Samke Harrah Croquettes (1 pp)

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

Grilled Moreton Bay Bugs (1)

With citrus butter, pearl couscous, zucchini,
mint, beetroot, sumac

Shoestring Fries

With za'atar salt & aioli