

CONTEMPORARY
MIDDLE EASTERN

Journieh

A DINING CONCEPT
BY EL-PHOENICIAN

Pre-Theatre Banquet

Available until 6:30 pm
Minimum 2 people

VEGETARIAN BANQUET

\$40 PP

Ful Medames

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

Beetroot Salad

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

Arnabeet

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

Batagen Falafel

Chargrilled eggplant, green falafel,
cherry truss tomatoes, coriander salsa

MEAT BANQUET

\$40 PP

Lebanese Bread

Hummus

Chickpea & tahini dip

Sambousek

Minced lamb, pine nuts & onion,
wrapped in pastry

Lamb Kafta

With beetroot purée, spinach,
puffed freekeh, dukkah

Garden Leaf Salad

With Josette's walnut vinaigrette

Roasted Chat Potatoes

With coriander, preserved lemon

SEAFOOD BANQUET

\$56 PP

Marinated Olives

Sydney Rock Oysters

Freshly-shucked, with lemon pepper
mignonette, raspberry vinegar

Samke Harrah Croquettes

Chilli fish, red peppers,
coriander, garlic, tarator

Grilled Moreton Bay Bugs

With citrus butter, pearl couscous,
zucchini, fresh mint, parsley, sumac

Garden Leaf Salad

With Josette's walnut vinaigrette