

Jounieh

MEZZA



See photos of every dish!

Go to mryum.com/jounieh or scan the QR code with your phone camera. No QR app required.

Pita Bread House-made	\$5
Lebanese Bread	\$4
Hummus Chickpea & tahini dip with Lebanese bread	\$16
Baba Ganouje Chargrilled eggplant & tahini dip with Lebanese bread	\$18
Labne Fresh home-made yoghurt with Lebanese bread	\$14

Mixed Dips Hummus, Baba Ganouje, Labne with Lebanese bread	\$21 / \$34
Marinated Olives	\$6
Kabees Marinated olives, radishes, pickled chillies, pickled turnips	\$16
Tabouli Parsley, cracked wheat, green shallots, diced tomatoes, lemon vinaigrette	\$22
Fatoush Iceberg lettuce, cherry truss tomatoes, cucumbers, radishes, nashi pears, mint, parsley, sumac vinaigrette, pomegranate, crispy quinoa, crispy flat bread	\$22

SMALL PLATES

Sydney Rock Oysters Freshly-shucked, with raspberry mignonette	\$4.5ea
Salt & Pepper Calamari With lemon pepper, chilli flakes, sumac, dill aioli	\$22
Samke Harrah Croquettes (3) Chilli fish, potato mash, red peppers, coriander, garlic, tarator	\$24
Grilled King Prawns - U8 (2 / 4) With saffron beurre blanc, Aleppo pepper	\$24 / 44
Sambousek (2) Minced lamb, pine nuts & onion, wrapped in pastry	\$12
Arnabeet Golden cauliflower, pomegranate, tarator, mint, parsley, roasted almonds	\$19 / \$28
Beetroot Salad With farro grains, sultanas, honey & pomegranate molasses, mint, haloumi, pistachios	\$21
Caramelised Haloumi (3) Grilled baby cos, red onions, honey & pomegranate molasses, mint	\$21
Lamb Shells (3) Minced lamb, pine nuts, onion, wrapped in a lamb & crushed wheat shell	\$24

LARGE PLATES

Batagen Falafel Chargrilled eggplant, falafel, baba ganouje, cherry truss tomatoes, coriander salsa, tarator	\$34
Traditional Chicken Skewers Served with roasted chat potatoes and traditional garlic paste	\$35
Grilled Moreton Bay Bugs With citrus butter, pearl couscous, zucchini, mint, beetroot, sumac	\$49
Lamb Shoulder -500gm Slow cooked (11 hours) With red currants, roasted tomatoes, rosemary jus, garlic yoghurt. Served with your choice of side.	\$45
Jounieh Signature Shawarma - 250g Lamb neck, mediterranean spices, pita, tarator, baby cos, radishes, tomatoes, pickles, caramelised onion	\$42
Market Fish Grilled with our seasonal sides	MP

KING PLATES

Bannockburn Chicken - 1.1kg With shaved fennel watercress, black garlic, chicken jus	\$56
Lamb Shoulder - 1kg Slow cooked (11 hours) With red currants, roasted tomatoes, rosemary jus, garlic yoghurt	\$78

SIDE PLATES

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

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GROUP BANQUETS

BANQUET ONE \$80 PP

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

Arnabeet

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

Sambousek

Minced lamb, pine nuts & onion, wrapped in
pastry

Falafel

Chickpeas, broad beans, onion,
garlic, herbs, spices, tahini

Bannockburn Chicken

With shaved fennel watercress, black garlic,
Chicken jus

Lamb Shoulder

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

Roasted Chat Potatoes

With coriander pistou

Sautéed Carrots

With honeycomb, fried thyme, lemon

BANQUET TWO \$95 PP

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

Grilled King Prawns – U8

With saffron beurre blanc, Aleppo pepper

Salt & Pepper Calamari

With lemon pepper, chilli flakes, sumac, dill
aioli

Sydney Rock Oysters (2 PP)

Freshly-shucked, with raspberry
mignonette

Bannockburn Chicken

With shaved fennel watercress, black garlic,
chicken jus

Lamb Shoulder - Slow cooked (11 hours)

With red currants, roasted tomatoes, rosemary
jus, yoghurt

Sautéed Carrots

With honeycomb, lemon vinaigrette, garlic
butter

Roasted Chat Potatoes

With coriander pistou