



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 two banquets 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.



TRADITIONAL BANQUET

(Bread, dips and salads are replenished upon request)

BANQUET ONE

89 PP

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

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

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 dressing

TRADITIONAL BANQUET WITH SEAFOOD

BANQUET TWO

105 PP

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

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 dressing

Salt & Pepper Squid

With lemon pepper, chilli flakes, sumac, dill aioli

King Prawns

Saffron beurre blanc, Aleppo pepper

Sydney Rock Oysters (2 PP)

Freshly-shucked, with sweet Chardonnay & raspberry mignonette

Beverage Packages

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.

Premium Package

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

(Selections available upon request)

2hrs.....\$50pp 3hrs.....\$60pp

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

(Selections available upon request)

2hrs.....\$60pp 3hrs.....\$75pp

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

(Selections available upon request)

2hrs.....\$80pp 3hrs.....\$110pp

Bar Tab

A bar tab allows you to pre-select which beverage options you would like made available to your guests. You can set a dollar limit, guests order on consumption and finalise payment at the end of the event.

Soft Drinks

A soft drink package is available and includes; coke, coke zero and lemon squash

2hrs.....\$6pp 3hrs.....\$10pp