



# 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.



## Food

Jounieh's fresh and flavourful menu phasises 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.



**BANQUET**  
**ONE**  
**100 PP**

**INCLUDES A GLASS OF  
SPARKLING FOR  
ALL MOTHERS**

<b>Lebanese Bread</b>	<b>Arnabeet</b>
<b>Hummus</b>	Fried cauliflower, tahini
<b>Chickpea &amp; tahini</b>	
<b>Baba Ganouje</b>	<b>Falafel</b>
Chargrilled eggplant & tahini	Chickpeas, broad beans, onion, garlic, herbs, spices, tahini
<b>Labne</b>	<b>Sambousek</b>
Fresh home-made yoghurt	Minced lamb, pine nuts & onion, wrapped in pastry
<b>Kabees</b>	<b>Bannockburn Chicken</b>
Marinated olives, radishes, pickled chillies, pickled turnips, feta, lettuce, tomato	Shaved fennel watercress, preserved lemon, black garlic, chicken jus
<b>Tabouli</b>	<b>Slow Cooked 11 Hour 1kg Lamb Shoulder</b>
Parsley, cracked wheat, green shallots, diced tomatoes, lemon vinaigrette	Red currants, roasted tomatoes, rosemary jus, yoghurt

**BANQUET**  
**TWO**  
**120 PP**

**INCLUDES A GLASS OF  
SPARKLING FOR  
ALL MOTHERS**

<b>Lebanese Bread</b>	<b>Bannockburn Chicken</b>
<b>Hummus</b>	Shaved fennel watercress, preserved lemon, black garlic, chicken jus
<b>Chickpea &amp; tahini</b>	
<b>Baba Ganouje</b>	<b>Slow Cooked 11 Hour 1kg Lamb Shoulder</b>
Chargrilled eggplant & tahini	Red currants, roasted tomatoes, rosemary jus, yoghurt
<b>Labne</b>	<b>Roasted Chat Potatoes</b>
Fresh home-made yoghurt	Coriander, preserved lemon
<b>Kabees</b>	<b>Sautéed Carrots</b>
Marinated olives, radishes, pickled chillies, pickled turnips, feta, lettuce, tomato	Honeycomb, fried thyme, lemon
<b>Tabouli</b>	<b>Seasonal Fruit and Baklava</b>
Parsley, cracked wheat, green shallots, diced tomatoes, lemon vinaigrette	
<b>Salt &amp; Pepper Squid</b>	<b>Bannockburn Chicken</b>
Tapioca crust, lemon, aioli	Shaved fennel watercress, preserved lemon, black garlic, chicken jus
<b>King Prawns</b>	
Saffron beurre blanc, Aleppo pepper	<b>Slow Cooked 11 Hour 1kg Lamb Shoulder</b>
<b>Sydney Rock Oysters (2 PP)</b>	Red currants, roasted tomatoes, rosemary jus, yoghurt
Freshly-shucked, with sweet Chardonnay & raspberry mignonette	<b>Roasted Chat Potatoes</b>
	Coriander, preserved lemon
<b>Salt &amp; Pepper Squid</b>	<b>Sautéed Carrots</b>
Tapioca crust, lemon, aioli	Honeycomb, thyme, lemon
<b>King Prawns</b>	
Saffron beurre blanc, Aleppo pepper	<b>Seasonal Fruit and Baklava</b>
<b>Sydney Rock Oysters (2 PP)</b>	
Freshly-shucked, with sweet Chardonnay & raspberry mignonette	

# Children's Menu

\$40 per person

(3 to 12 years)

Chicken, sambousek, tabouli, homous, chips and soft drink.

## Extras

Pre order add-ons 72 hours prior

Kibbi nayeh \$30 per serve

Fresh prawns MP

Lobster MP

Whole Barramundi 1kg \$79

## Dietary Requirements

Our menus can also be tailored upon request- please advise of any modification requests.

Dietary requirements can also be catered to.