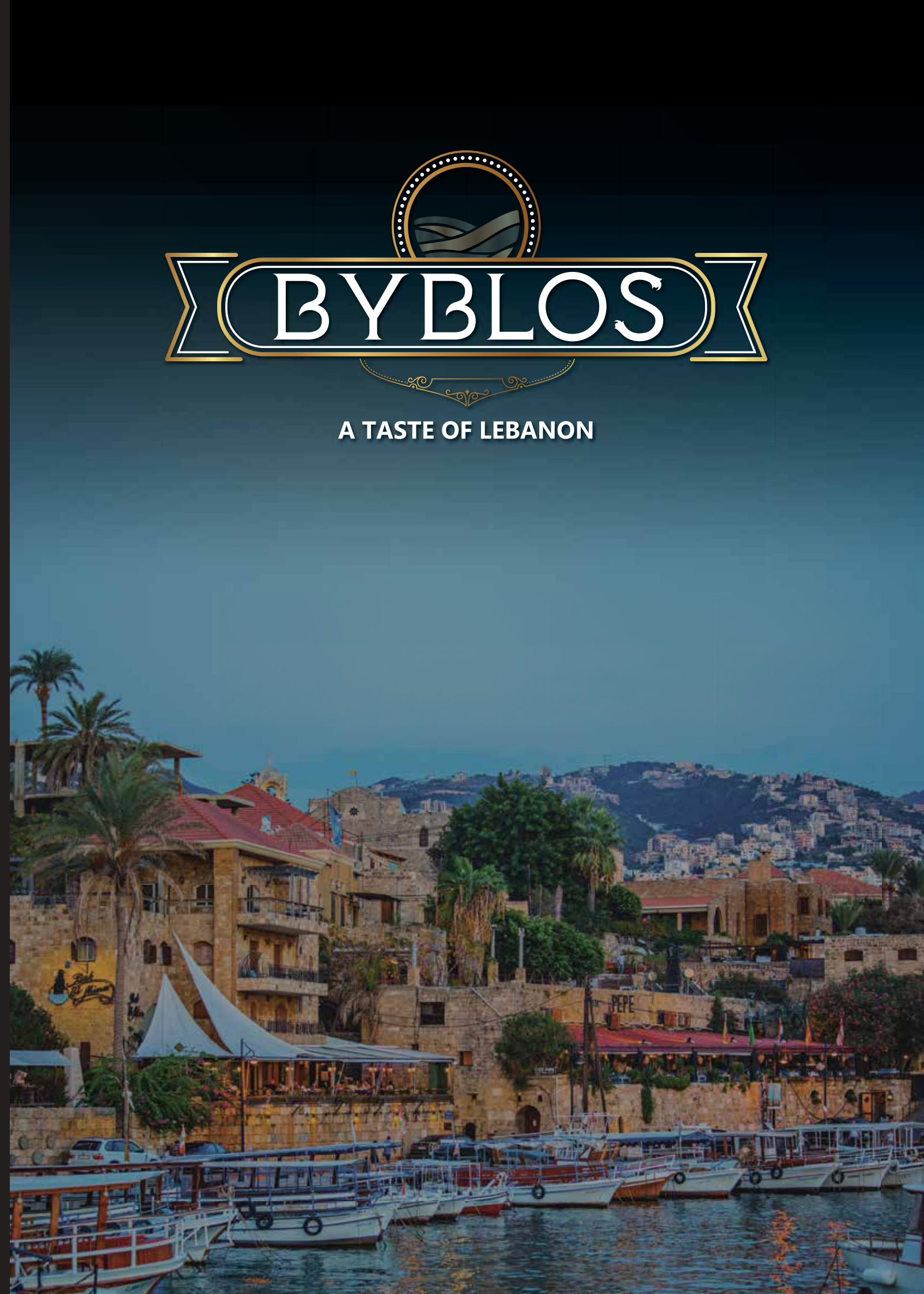




A TASTE OF LEBANON



A TASTE OF LEBANON



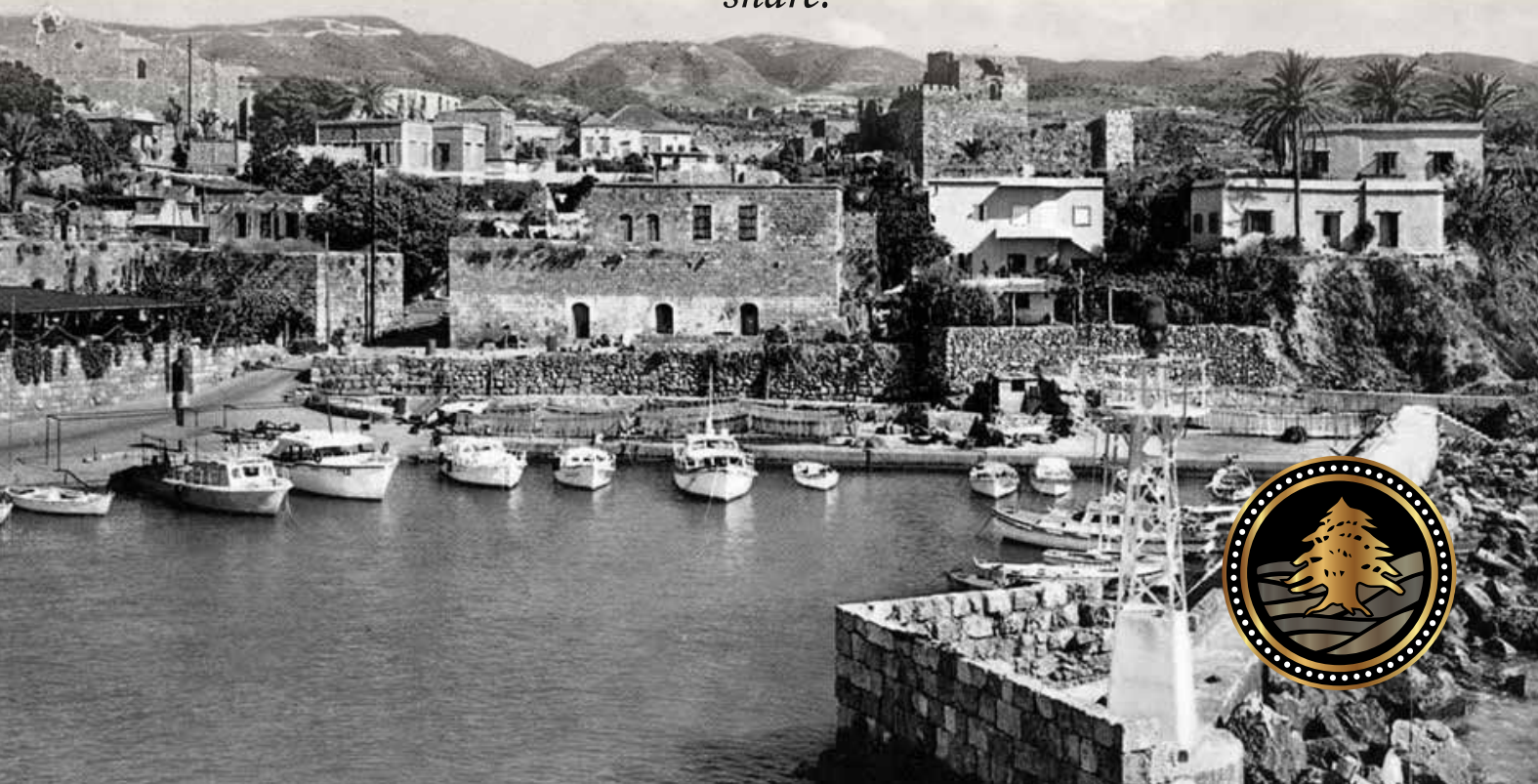
Our Story

Welcome to a culinary odyssey through Lebanon at BYBLOS, where every dish tells a tale of ancient traditions and vibrant flavors.

Our menu is your ticket to the heart of Lebanese hospitality, where the aroma of spices and the sizzle of grills beckon you into a world of culinary wonder.

From the souks of Beirut to the sun-kissed orchards of the Bekaa Valley, each bite encapsulates the essence of a rich cultural taste

Join us on this journey, where every dish is a chapter in the story of Lebanon – a story we invite you to savor and share.



WINE



SPARKLING

	150ML	250ML	BTL
THE LANE LOIS BLANC DE BLANC - ADELAIDE HILLS	\$14		\$52
LA GITA MOSCATO - MCLAREN VALE	\$13		\$48
FOLLOWING THE SUN PROSECCO - SOUTH AUSTRALIA	\$14		\$48
PIPER HEIDSIECK CHAMPAGNE - FRANCE			\$113

ROSE

	150ML	250ML	BTL
KILLIBINBIN SWEET LIPS ROSE - LANGHORNE CREEK	\$12	\$17	\$44
MITOLO JESTER ROSE - MCLAREN VALE	\$13	\$18	\$48

WHITE

	150ML	250ML	BTL
THE LANE SAUV BLANC - ADELAIDE HILLS	\$14	\$19	\$52
WICKS PINOT GRIS - ADELAIDEN HILLS	\$14	\$19	\$52
BREMERTON FIANO - LANGHORNE CREEK	\$14	\$19	\$52
FDW ENDLESS SUMMER PINOT GRIGIO - ADELAIDE HILLS	\$14	\$19	\$52
ATLAS RIESLING - CLARE VALLEY	\$14	\$19	\$52
FDW REAL TIME CHARDONNAY - ADELAIDE HILLS	\$16	\$21	\$60

REDS

	150ML	250ML	BTL
FDW MOTHERS MILK SHIRAZ - BAROSSA VALLEY	\$15	\$20	\$57
THE LANE PINOT NOIR - ADELAIDE HILLS	\$15	\$20	\$57
HENTLEY FARM VILLAIN & VIXEN SHIRAZ - BAROSSA VALLEY	\$15	\$20	\$57
ROBERT OATLEY GSM - MCLAREN HILLS	\$15	\$20	\$57
MITOLO MALBEC - MCLAREN VALE	\$13	\$18	\$47
LOBETHAL ROAD TEMPRANILLO - ADELAIDE HILLS	\$14	\$19	\$47
TASH SANGIOVESE - ADELAIDE HILLS	\$14	\$19	\$47
FDW MR CAB SAUV - MCLAREN VALE	\$15	\$20	\$57
HENTLEY FARM BEAUTY SHIRAZ - BAROSSA VALLEY			\$113
SAMUELS GORGE - MCLAREN VALE			\$73

Red Wine

COCKTAILS



Frozen
Margarita &
Mojito

BYBLOS ON OCONNELL	\$20.0
<i>Scotch whiskey, amaretto, orange juice, lemon juice, cinnamon.</i>	
LEBANESE DEPTH	\$20.0
<i>Lebanese local beer, tequila, lemon slice.</i>	
APEROL SPRITZ	\$19.0
<i>Aperol, sparkling wine, soda.</i>	
GIN BASIL	\$19.0
<i>Gin, basil leaves, simple syrup, lemon juice.</i>	
MOSCOW MULE	\$19.0
<i>Vodka, lime juice, simple syrup, ginger beer, stem ginger, cucumber.</i>	
CUBA LIBRE	\$19.0
<i>White rum, lime juice, cola.</i>	
MOJITO	\$21.0
<i>White rum, soda, mint leaves, lime juice, sugar.</i>	
PASSION FRUIT MOJITO	\$22.0
<i>Light rum, passion fruit pulp, soda, mint leaves, lime juice, sugar.</i>	
ESPRESSO MARTINI	\$20.0
<i>Vodka, kahlua, espresso, simple syrup.</i>	
DIRTY MATRINI	\$20.0
<i>Gin, dry vermouth, olive juice.</i>	
MARGARITA	\$20.0
<i>Triple sec, tequila, lime juice.</i>	
FROZEN STRAWBERRY MARGARITA	\$21.0
<i>Triple sec, tequila, lime juice, strawberries, sugar, strawberry syrup. *blended*</i>	
LONG ISLAND	\$21.0
<i>Tequila, light rum, gin, vodka, triple sec, lemon juice, simple syrup, cola.</i>	
NEGRONI	\$20.0
<i>Campari, dry vermouth, gin, orange peel.</i>	
RISE UP RED SEA	\$21.0
<i>Tequila, campari, lime juice, watermelon, Peychaud's bitters, dehydrated lemon wheel.</i>	
LYCHEE TROPICAL	\$20.0
<i>Vodka, dry vermouth, lychee, lime juice, orange bitters, fresh blueberries.</i>	
LAVENDER LOVE	\$20.0
<i>Gin, lemon juice, lavender, elderflower, sparkling wine.</i>	

SALADS & GREENS



TABBOULI	\$26.0
<i>Finely chopped parsley, tomato, onion, salt, lemon and extra virgin olive oil.</i>	
FATTOUCH	\$26.0
<i>Finely chopped parsley, tomato, cucumber, mint, parsley, radish, onion, summak and crispy bread, dressed with lemon, extra virgin olive oil and pomegranate molasses.</i>	
BYBLOS SALAD	\$26.0
<i>Lettuce, tomato, cucumber, red capsicum, olives, grilled haloumi cheese topped with our special lemon garlic dressing.</i>	
BEIRUT SALAD	\$ 26.0
<i>Tomato, cucumber, onions, olives, fetta cheese, topped with lemon infused extra virgin olive oil.</i>	



VEG MEZZA



Hommos

MIXED PICKLES & OLIVES	\$15.0
HOMMOS	\$16.0
A fine blend of chickpeas, tahini and lemon juice.	
HOMMOS PESTO	\$18.0
A fine blend of chickpeas, tahini, lemon juice and pesto paste.	
HOMMOS BEIRUTY	\$18.0
A fine blend of chickpeas, tahini, lemon juice, finely chopped pasley and nuts.	
HOMMOS BEETROOT	\$18.0
A fine blend of chickpeas, tahini, lemon juice and caramelised beetroot.	
MUHAMMARA	\$16.0
A middle eastern walnut and roasted red pepper dip, breadcrumbs, olive oil, pomegranate molasses, seasoned with garlic and chilli flakes.	
BABA GHANNOUJ	\$16.0
Char-grilled eggplant, puréed with tahini and lemon juice.	
MTABBAL BATINGEN	\$16.0
Char-grilled eggplant seasoned with lemon garlic and extra virgin olive oil.	
LABNEH	\$16.0
Traditional Lebanese creamy yoghurt dip, served with extra virgin olive oil.	
SHANKLISH	\$18.0
Traditional Lebanese aged spicy cheese mixed with tomato, onion and parsley.	
FALAFEL	\$23.0
A blend of fava beans & chickpeas, mixed with coriander and special spices served with mixed pickles and tahini sauce.	
TRIO DIPS	\$27.0
Hommos, baba ghanouj, labneh, served with fresh hot bread.	
PREMIUM TRIO HOMMOS	\$30.0
Hommos pesto, hommos beiruty, hommos beetroot served with fresh hot bread.	

BYBLOS MOCKTAILS (Non-Alcoholic Cups)

BYBLOS SPECIAL CUP \$20.0
Avocado and fruit juice, ashta, fruits, pistachio, almond, honey, medjool dates.

BYBLOS SPECIAL PLATE \$22.0
Ashta, fruits, pistachio, almond, honey, rose water, medjool dates.

TURBO EXOTIC \$20.0
Avocado juice, ashta, fruits, pistachio, almond, honey.

OLYMPIC \$17.0
Strawberry ice cream, fruit juice, fruits, pistachio, almond, whipped cream.

FLAMINGO \$18.0
Chocolate ice cream, vanilla ice cream, melted Chocolate, banana, corn flakes, Chocolate flakes, whipped cream, waffer roll, Nutella.

FRUIT SALAD \$16.0
Fruits, orange juice.

STRAWBERRY A LA CREME \$17.0
Strawberry ice cream, Strawberries, whipped cream.

CHOCOLATE A LA CREME \$17.0
Chocolate ice cream, melted Chocolate, chocolate flakes, whipped cream.

BANANA CARAMEL SPLIT \$18.0
3 scoops of ice cream, Banana, fruits, whipped cream, pistachio.

MIAMI \$17.0
Vanilla ice cream, Strawberry ice cream, fresh fruits, whipped cream.

MANGO GLACE \$18.0
3 scoops of ice cream, mango, juice, whipped cream.

MILKSHAKE \$15.0
2 scoops any choice of ice cream, milk.

THICKSHAKE \$17.0
3 scoops any choice of ice cream, milk.

COFFEE FRAPPE \$14.0
*Vanilla and coffee ice cream, espresso, whipped cream, milk. *blended**

CHOCOLATE BANANA FRAPPE \$16.0
*Chocolate ice cream, Banana, whipped cream, milk. *blended**

CHOCOLATE HAZELNUT FRAPPE \$15.0
*Chocolate ice cream, hazelnut, peanut butter, whipped cream, milk. *blended**

FROZENBLACKBERRY SMOOTHIE(V) \$15.0
*Blackberries, banana, stem ginger, Pomegranate juice, ice. *blended**

TROPICAL SMOOTHIE(V) \$15.0
*Passion fruit, Banana, Mango, Orange juice, ice. *blended**

MOCKTAILS (Non-Alcoholic Drinks)

VIRGIN MOJITO \$15.0
Mint leaves, lime juice, custard sugar, lemonade.

STRAWBERRY VIRGIN MOJITO \$15.0
Mint leaves, fresh strawberries, lime juice, brown sugar, soda water.

BLUEBERRY VIRGIN MOJITO \$15.0
Mint leaves, fresh blueberries, lime juice, brown sugar, 0% alcohol sparkling rose.

JAMAICA \$15.0
Orange juice, pineapple juice, lemon juice, grenadine.

WATERMELON BREEZE \$15.0
Watermelon, cordial lime juice, grapefruit juice, tonic water.

GINGER PUNCH \$15.0
Orange juice, apple juice, mint leaves, fresh strawberries, ginger beer, lemon juice.

LEMONGRASS & LIME CRUSH \$15.0
Lemongrass, lime juice, sugar, ginger, mint leaves, ginger beer.

PIN-FRUIT SODA \$15.0
Pineapple juice, lemon juice, sugar, passionfruit purée, soda water.

CRANBERRY ROSE \$15.0
Sparkling rose, soda water, cranberry juice, lychee syrup.



Byblos
Special
Cup

DRINKS

COLD FRESH JUICES

FROZEN MINT AND LEMON	\$13.0
LEMONADE	\$13.0
ORANGE	\$12.0
CARROT	\$12.0
ORANGE AND CARROT	\$12.0
MANGO	\$13.0
STRAWBERRY	\$13.0
STRAWBERRY BANANA	\$14.0
AVOCADO	\$16.0

COLD DRINKS

ICED LONG BLACK	\$5.0
ICED LATTE	\$5.0
ICED COFFEE	\$10.0
ICED CHAI LATTE	\$5.5
ICED CARAMEL LATTE	\$6.0
EXPRESSO ON ICE	\$4.5
SPARKLING COFFEE	\$5.5
ICED MOCHA	\$10.0
AFFOGATO	\$10.0
AFFOGATO LIQUEUR	\$14.0

ICED TEA

STRAWBERRY	\$9.0
PEACH	\$9.0
LEMON	\$9.0

HOT DRINKS

	CUP	MUG
LEBANESE RAKWA (Pot for 2)	\$8.0	
ESPRESSO	\$4.0	
LONG BLACK	\$5.0	\$6.5
VIENNA	\$5.5	
CAFFE LATTE	\$5.0	\$6.5
FLAT WHITE	\$5.0	\$6.5
CAPPUCCINO	\$5.0	\$6.5
BABYCCINO	\$1.5	
PICCOLO	\$4.5	
MACCHIATO	\$4.5	
MOCHA	\$5.5	\$7.0
HOT CHOCOLATE	\$5.5	\$7.0
CHAI LATTE	\$6.0	\$7.5
DIRTY CHAI LATTE	\$6.5	\$8.0

TEA

	CUP	POT
LEBANESE TEA		\$8.0
ENGLISH BREAKFAST	\$5.0	\$6.5
SUPREME EARL GREY	\$5.0	\$6.5
CHAMOMILE BLOSSOMS	\$5.0	\$6.5
LEMON GRASS GINGER	\$5.0	\$6.5
MALABAR CHAI	\$5.0	\$6.5
PEPPERMINT	\$5.0	\$6.5
SPRING GREEN TEA	\$5.0	\$6.5

VEG MEZZA

ARNABIT \$18.0
Fried cauliflower, served with tahini sauce.

FRIED HALLOUMI \$19.0
Tasty pan fried cheese, served with tomato and a side of lemon wedges.

GRILLED HALLOUMI \$20.0
Grilled cheese, served with pesto paste and zaatar on bread.

SAMBOUSIK BJIBNEH (4 pieces) \$19.0
Traditional Lebanese pastry, filled with mixed cheeses, shallots and parsley.

BATATA HARRA \$21.0
Diced pan fried potato tossed in coriander, garlic and chilli.

BATINJAN M'ILLEYE \$18.0
Pan fried eggplant with garlic Lemon and pomegranate molasses.

MSAKAA BATINJAN \$21.0
Eggplant, capsicum, onion, garlic chilly paste, pomegranate molasses, spices.

WARAK INAB \$18.0
Vine leaves filled with rice, onion, tomato, herbs, cooked in a dressing of lemon and extra virgin olive oil.

FATAYER SPINACH (4 pieces) \$19.0
Traditional Lebanese pastry filled with spinach, onion, sumac and extra virgin olive oil.

CHIPS \$12.0



*Sambousik
Bjibneh*

*Frozen mint
& lemon*

MEAT MEZZA



*Kibbeh
Nayye*

KIBBEH NAYYE	\$32.0
Raw lamb tartar, finely blended and mixed with burghul and Lebanese spices, served with a side of fresh mint leaves, red onion and shallot.	
HOMMOS BLAHMEH	\$21.0
Hommos topped with finely diced pan fried meat and pine nuts.	
HOMMOS SOUJOUK	\$21.0
Hommos topped with spicy Lebanese sausages.	
HOMMOS SHAWARMA	\$21.0
Hommos topped with finely shredded marinated lamb.	
SAWDIT DJEJ	\$21.0
Pan fried Chicken liver tossed in a lemon garlic sauce and pomegranate molasses.	
MAKANEK	\$21.0
Pan fried Lebanese spiced sausages tossed with lemon juice.	
SOUJOUK	\$21.0
Spicy Lebanese sausages mixed with diced tomatoes and onion.	
KABAB KARAZ	\$26.0
Mini kafta patties served with caramelized cherries and cherry molasses garnished with fresh herbs and Toasted pine nuts.	
KAFTA BIL DEBES	\$23.0
Mini kafta patties glazed in pomegranate molasses served with drizzle of Tahini garnished with fresh herbs and Toasted pine nuts	
BBQ OCTOPUS	\$25.0
Char-grilled baby octopus, sautéed with lemon, garlic, coriander and a side of garlic dip (toum).	
SAMAK BIZRI	\$21.0
Lightly fried white bait, served with tahini & lemon slices.	

SOFT DRINKS & WATER



SOFT DRINK

COKE	\$6.0
COKE NO SUGAR	\$6.0
FANTA	\$6.0
SPRITE	\$6.0
RASPBERRY	\$6.0
GINGER BEER	\$6.0
GINGER ALE	\$6.0
SODA	\$6.0
TONIC	\$6.0
CHINOTTO	\$7.0
ARANCIATA ROSSA	\$7.0
LIMONATA	\$7.0
LEMON LIME & BITTERS	\$7.0
BUNDABERG GINGER BEER	\$7.0
BUNDABERG PASSION FRUIT	\$7.0

WATER

SPARKLING PUREZZA 750ML	\$6.0
STILL PUREZZA 750ML	\$5.0
SAN PELLEGRINO 250 ML	\$6.0
SAN PELLEGRINO 750 ML	\$9.0
ACQUA PANNA 1L	\$8.0

ALCOHOLIC DRINKS

BEER

Lebanese Almaza	\$11.0
Mexican cup (Lemon Juice and Salt)	\$2.0
Peroni	\$11.0
Peroni Red	\$11.0
Corona	\$11.0
Heineken	\$11.0
Heineken 0% (Alcohol Free)	\$9.0
Peroni 0% (Alcohol Free)	\$9.0
Coopers Pale Ale	\$11.0

WHISKEY

Teacher's Blended	\$12.0
Jameson Irish	\$13.0
Jim beam Rye	\$12.0
Fireball	\$12.0
Monkey Shoulder	\$14.0
Johnnie Walker Red Label	\$12.0
Johnnie Walker Black Label	\$14.0
Johnnie Walker Gold Reserve	\$20.0
Chivas Regal 12	\$14.0
Jack Daniels	\$14.0
Hibiki Japanese Harmony	\$33.0
The Macallen 12y Single Malt.	\$22.0
Glenfiddich 12y Single Malt.	\$15.0
Glenfiddich 18y Single Malt	\$26.0
Laphroaig 10y Single Malt.	\$19.0

BTL

VODKA

Absolut	\$12.0
23RD Street	\$12.0
Belvedere	\$14.0
Grey Goose	\$15.0

GIN

78 Classic.	\$14.0
Never Never Ginache.	\$15.0
Gordons.	\$12.0
Bombay	\$14.0
Hendrick's	\$15.0

BRANDY

St Agnes VS.	\$12.0
St Agnes VSOP.	\$14.0
Hennessey VS.	\$16.0
Hennessey VSOP	\$20.0

ARAK

	Glass	400ml	1.2L	BTL
Regular Arak	\$10.0	\$35.0	\$90.0	\$150.0
Premium Arak	\$11.0	\$40.0	\$99.0	\$170.0



MEAT MEZZA



KBKIB (4 pieces) \$19.0
Minced meat with burghul, filled with finely minced meat, onion and pine nuts.

KIBBEH MESHWIYE (2 pieces) \$23.0
Meat,burghul, onion, spices, pine nuts, cooked on char grill served with baba ghannouj.

SAMBOUSIK BLAHMEH (4 pieces) \$19.0
Traditional Lebanese pastry, filled with finely minced meat, onion and pine nuts.

SFEEHA (6 pieces) \$16.0
Bitesize meat pies shaped into little squares.

AARAYES KAFTA \$17.0
Stone-baked kafta meat spread thinly between two Lebanese flatbreads.

JWENIH PROVINCIAL (8 pieces) \$17.0
Pan-fried Chicken wings sautéed with lemon, garlic and coriander sauce.

JWENIH MESHWIYE (8 pieces) \$17.0
Char-grilled marinated chicken wings.

LAHME RAS ASFOUR \$20.0
Diced meat, pan fried and sautéed with lemon and a touch of chilli.

MIXED PASTRIES \$24.0
Sambousik meat, sambousik cheese and fatayer (2 of Each).

Kbekib

MAIN COURSES



- MEDLEY (for 1PPL)** \$37.0
A combination of 3 skewers (1 lamb, 1 kafta, 1 chicken) served with chips, salad, a hommus and garlic dips (toum).
- MIXED GRILL(for 2 PPL)** \$91.0
Combination of (8 skewers) of (2 bbq lamb), (3 chicken tawook) and (3 kafta) with a side of garlic dip (toum) and a hommus dip served with chips and Lebanese salad.
- SHAWARMA LAHME** \$36.0
Finely shredded marinated lamb, served on a bed of greens with tahini sauce and pickles.
- SHAWARMA DJEJ** \$34.0
Finely shredded marinated chicken, served on a bed of greens, with pickles, chips and garlic dip (toum).
- MANSAF DJEJ** \$35.0
Traditional rice cooked with minced lamb, topped with pulled chicken breast, nuts and side of labne.
- MANSAF LAHME** \$35.0
Traditional rice cooked with minced lamb, topped with nuts, Lebanese spices, slow cooked lamb strips served with labne and special sauce.
- FRIKE BLAHME** \$40.0
Green wheat slow cooked lamb shoulder, served with labne
- LAHME PLATE** \$39.0
Char-grilled lamb (3 skewers) served with chips, salad and a hommus dip.
- TAWOOK PLATE** \$37.0
Char-grilled marinated chicken (3 skewers) served with chips, Lebanese salad and garlic dip (toum).
- KAFTA PLATE** \$37.0
Char-grilled home-made minced lamb kebab (3 skewers) served with chips, Lebanese salad and a hommus dip.
- FAROUJ MUSHWI** \$39.0
Char-grilled marinated whole chicken served with chips, Lebanese salad and garlic dip (toum).
- LAMB CUTLETS** \$49.0
Char-grilled lamb cutlets served with chips, Lebanese salad and a hommus dip.
- BYBLOS SLOW ROAST** \$49.0
Traditional rice cooked with minced lamb, topped with nuts and Lebanese spices, and slow cooked lamb shank.

VEGETARIAN PLATTERS

- VEGETARIAN PLATTER FOR ONE** \$36.0
Arnabit, msakaa, falafel, hommos, baba ghannouj and chips.
- VEGETARIAN PLATTER FOR TWO** \$75.0
Hommos pesto, hommos beetroot, baba ghannouj, msakaa, warak inab, batata harra, arnabit, falafel and chips.

FROM THE SEA



- BBQ PRAWNS** \$44.0
Char-grilled marinated prawns (3 skewers), served with chips, Lebanese salad and a side of garlic dip (toum).
- SALT & PEPPER CALAMARI** \$39.0
Lightly fried marinated calamari strips, served with chips, Lebanese salad and a side of garlic dip (toum).
- BBQ OCTOPUS** \$44.0
Char-grilled baby octopus, sautéed with lemon, garlic and coriander, served with chips, Lebanese salad and a side of garlic dip (toum).
- SAMAK BIZRI** \$34.0
Lightly fried white bait, served with tahini & lemon slices, fried bread and Lebanese salad.
- GARFISH** \$44.0
Lightly fried whole Garfish (4pcs), served with Lebanese fried bread and a side of tahini sauce.
- SAMKI HARRA** \$51.0
Oven baked fish fillet cooked with a traditional rich and spicy tahini sauce.
- SAMKI MESHWIYI** \$54.0
Char-grilled marinated Snapper fish, served with Lebanese salad, tahini sauce, lemon slices and fried bread.
- SIYADIYET SAMAK** \$55.0
Oven baked fish fillet, served with seasoned fluffy brown rice, tahini sauce and nuts.
- MIXED SEAFOOD PLATTER (for 3ppl)** \$180.0
A show-stopping mixed platter that combines BBQ prawns (3 skewers), salt & pepper calamari, samak bizri, garfish (4 pcs), samki meshwiyyi, served with Lebanese salad, tahini sauce, lemon slices, chips and fried bread.

BANQUETS

- BYBLOS REGULAR BANQUET**(MINIMUM 2 PEOPLE) \$65.0 PP
TRIO DIPS, Arnabeet, fattouch, tabbouli, mixed pastries, makanek, halloumi cheese, medley of skewers (2 skewers per person).
- BYBLOS PREMIUM BANQUET**(MINIMUM 2 PEOPLE) \$85.0 PP
Hommos, baba ghannouj, labne, shanklish, arnabit, pickles, olives, kibbeh naye, tabbouli, fattouch, bizri, makanek, kbekib, fatayer spinach, sambousik (meat & cheese) halloumi cheese, shawarma, medley of skewers (2 skewers per person) & Lebanese coffee.
- BYBLOS DELUXE BANQUET**(MINIMUM 2 PEOPLE) \$100.0 PP
Tabbouli, premium trio hommos, baba ghannouj, warak inab, msakaa batenjan, batata harra, kibbeh naye, octopus, lahme ras asfour, kibbeh meshwiye, kabab karaz, siyadiyet samak, byblos special dessert, lebanese tea or coffe

Mixed Grill

Samki Meshwiyyi



BYBLOS

A TASTE OF LEBANON



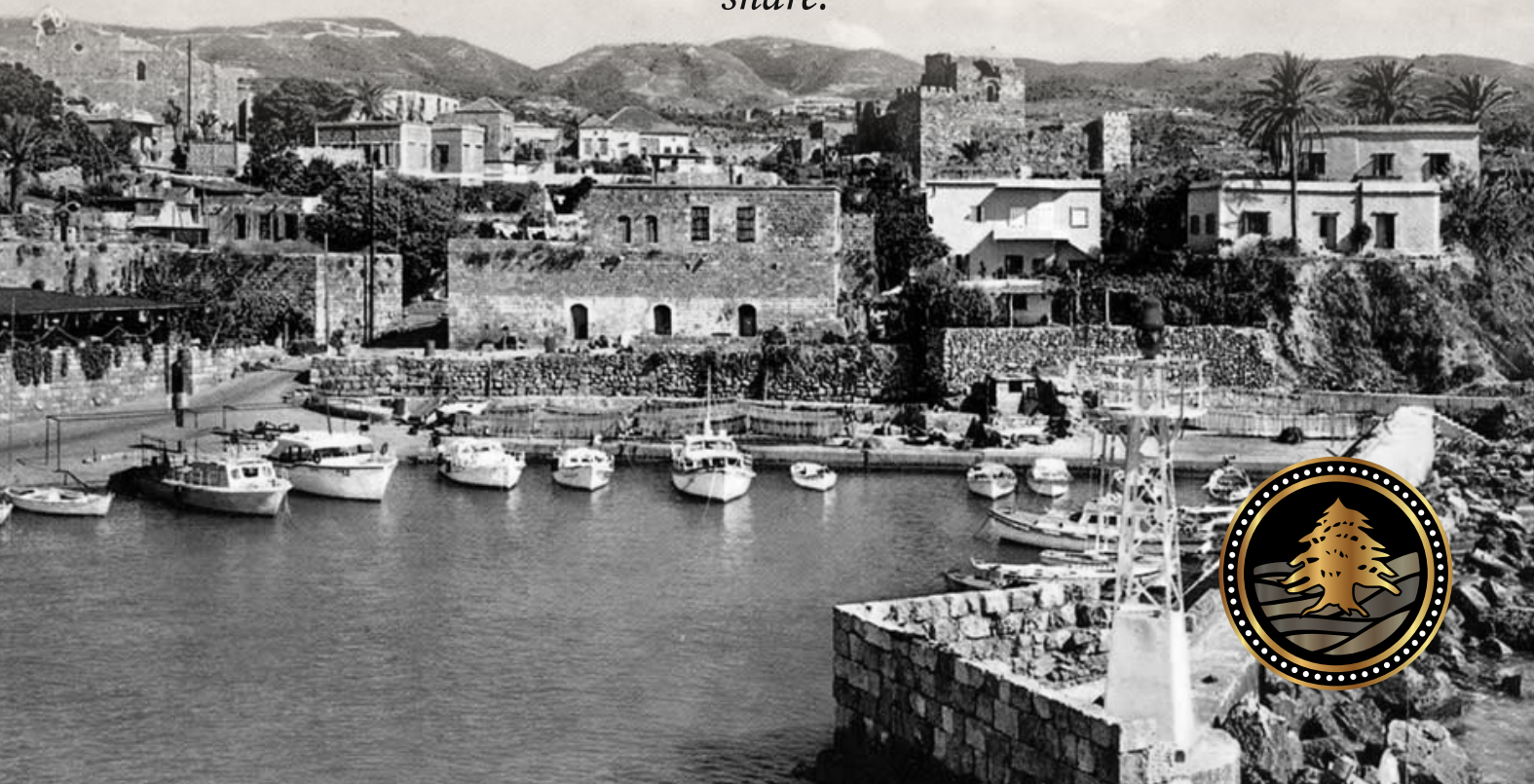
Our Story

Welcome to a culinary odyssey through Lebanon at BYBLOS, where every dish tells a tale of ancient traditions and vibrant flavors.

Our menu is your ticket to the heart of Lebanese hospitality, where the aroma of spices and the sizzle of grills beckon you into a world of culinary wonder.

From the souks of Beirut to the sun-kissed orchards of the Bekaa Valley, each bite encapsulates the essence of a rich cultural taste

Join us on this journey, where every dish is a chapter in the story of Lebanon – a story we invite you to savor and share.



SALADS & GREENS

TABBOULI \$25.0
Finely chopped parsley, tomato, onion, burghul, lemon and extra virgin olive oil.

FATTOUCH \$25.0
Finely chopped parsley, tomato, cucumber, mint, parsley, radish, onion, summak and crispy bread, dressed with lemon, extra virgin olive oil and pomegranate molasses.

BYBLOS SALAD \$25.0
Lettuce, tomato, cucumber, red capsicum, olives, grilled haloumi cheese topped with our special lemon garlic dressing.

BEIRUT SALAD \$ 25.0
Tomato, cucumber, onions, olives, fetta cheese, topped with lemon infused extra virgin olive oil.



MEAT MEZZA



KIBBEH NAYYE \$31.0
Raw lamb tartar, finely blended and mixed with burghul and Lebanese spices, served with a side of fresh mint leaves, red onion and shallot.

HOMMOS BLAHMEH \$19.0
Hommos topped with finely diced pan fried meat and pine nuts.

HOMMOS SOUJOUK \$21.0
Hommos topped with spicy Lebanese sausages.

HOMMOS SHAWARMA \$21.0
Hommos topped with finely shredded marinated lamb.

SAWDIT DJEJ \$21.0
Pan fried Chicken liver tossed in a lemon garlic sauce and pomegranate molasses.

SAWDIT LAHME \$22.0
Pan fried lamb liver, tossed in a lemon garlic sauce and pomegranate molasses.

MAKANEK \$21.0
Pan fried Lebanese spiced sausages tossed with lemon juice.

SOUJOUK \$21.0
Spicy Lebanese sausages mixed with diced tomatoes and onion.

Kibbeh Nayye

MEAT MEZZA



KBEKIB (4 pieces) \$19.0
Minced meat with burghul, filled with finely minced meat, onion and pine nuts.

SAMBOUSIK BLAHMEH (4 pieces) \$19.0
Traditional Lebanese pastry, filled with finely minced meat, onion and pine nuts.

SFEEHA (6 pieces) \$16.0
Bitesize meat pies shaped into little squares.

AARAYES KAFTA \$17.0
Stone-baked kafta meat spread thinly between two Lebanese flatbreads.

JWENIH (8 pieces) \$17.0
Pan-fried Chicken wings sautéed with lemon, garlic and coriander sauce.

JWENIH MESHWIYE (8 pieces) \$17.0
Char-grilled marinated chicken wings.

LAHME M ILLEYE \$22.0
Diced meat, pan fried and sautéed with lemon and a touch of chilli.

MIXED PASTRIES \$24.0
Sambousik meat, sambousik cheese and fatayer (2 of Each).

Kbekib

VEG MEZZA



Hommos

MIXED PICKLES & OLIVES	\$15.0
HOMMOS	\$16.0
A fine blend of chickpeas, tahini, garlic and lemon juice.	
MUHAMMARA	\$16.0
A middle eastern walnut and roasted red pepper dip, breadcrumbs, olive oil, pomegranate molasses, seasoned with garlic and chilli flakes.	
BABA GHANNOUJ	\$16.0
Char-grilled eggplant, puréed with tahini and lemon juice.	
MTABBAL BATINGEN	\$16.0
Char-grilled eggplant seasoned with lemon garlic and extra virgin olive oil.	
LABNEH	\$16.0
Traditional Lebanese creamy yoghurt dip, served with extra virgin olive oil.	
SHANKLISH	\$18.0
Traditional Lebanese aged spicy cheese mixed with tomato, onion and parsley.	
WARAK INAB	\$18.0
Vine leaves filled with rice, onion, tomato, herbs, cooked in a dressing of lemon and extra virgin olive oil.	
FALAFEL	\$23.0
A blend of fava beans & chickpeas, mixed with coriander and special spices served with mixed pickles and tahini sauce.	
TRIO DIPS	\$27.0
Hommos, baba ghanouj, labneh, served with fresh hot bread.	

VEG MEZZA



Sambousik
Bjibneh

ARNABIT	\$18.0
Fried cauliflower, served with tahini sauce.	
HALLOUMI CHEESE	\$19.0
Tasty pan fried cheese, served with a side of lemon wedges.	
SAMBOUSIK BJIBNEH (4 pieces)	\$19.0
Traditional Lebanese pastry, filled with mixed cheeses, shallots and parsley.	
BATATA HARRA	\$21.0
Diced pan fried potato tossed in coriander, garlic and chilli.	
BATINJAN M'ILLEYE	\$18.0
Pan fried eggplant with garlic Lemon and pomegranate molasses.	
FATAYER SPINACH (4 pieces)	\$19.0
Traditional Lebanese pastry filled with spinach, onion, sumac and extra virgin olive oil.	

MAIN COURSES



- MEDLEY (for 1PPL)

\$36.0

A combination of 3 skewers (1 lamb, 1 kafta, 1 chicken) served with chips, salad , a hommus and garlic dips (toum).
- MIXED GRILL(for 2 PPL)

\$89.0

Combination of (8 skewers) of (2 bbq lamb), (3 chicken tawook) and (3 kafta) with a side of garlic dip (toum) and a hommus dip served with chips and Lebanese salad.
- SHAWARMA LAHME

\$35.0

Finely shredded marinated lamb, served on a bed of greens with tahini sauce and pickles.
- SHAWARMA DJEJ

\$35.0

Finely shredded marinated chicken, served on a bed of greens, with pickles, chips and garlic dip (toum).
- MANSAF

\$34.0

Traditional rice cooked with minced lamb, topped with nuts, Lebanese spices, and slow cooked lamb strips.
- LAHME PLATE

\$38.0

Char-grilled lamb (3 skewers) served with chips, salad and a hommus dip.
- TAWOOK PLATE

\$36.0

Char-grilled marinated chicken (3 skewers) served with chips, Lebanese salad and garlic dip (toum).
- KAFTA PLATE

\$36.0

Char-grilled home-made minced lamb kebab (3 skewers) served with chips, Lebanese salad and a hommus dip.
- FAROUJ MUSHWI

\$39.0

Char-grilled marinated whole chicken served with chips, Lebanese salad and garlic dip (toum).
- LAMB CUTLETS

\$49.0

Char-grilled lamb cutlets served with chips, Lebanese salad and a hommus dip.
- BYBLOS SLOW ROAST

\$49.0

Traditional rice cooked with minced lamb, topped with nuts and Lebanese spices, and slow cooked lamb shank.

BANQUETS

- BYBLOS PREMIUM BANQUET(MINIMUM 2 PEOPLE)

\$85.0 PP

Hommos, baba ghannouj, labne, shanklish, arnabit, pickles, olives, kibbeh naye, tabbouli, fattoush, bizri, makanek, kbekib, fatayer spinach, sambousik (meat & cheese) halloumi cheese, shawarma, medley of skewers (2 skewers per person) & Lebanese coffee.
- BYBLOS REGULAR BANQUET(MINIMUM 2 PEOPLE)

\$65.0 PP

TRIO DIPS, Arnabeet, fattouch, tabbouli, mixed pastries, makanek, halloumi cheese, medley of skewers (2 skewers per person).

FROM THE SEA



- BBQ PRAWNS

\$42.0

Char-grilled marinated prawns (3 skewers), served with chips, Lebanese salad and a side of garlic dip (toum).
- SALT & PEPPER CALAMARI

\$38.0

Lightly fried marinated calamari strips, served with chips, Lebanese salad and a side of garlic dip (toum).
- BBQ OCTOPUS

\$43.0

Char-grilled baby octopus, sautéed with lemon, garlic and coriander, served with chips, Lebanese salad and a side of garlic dip (toum).
- SAMAK BIZRI

\$33.0

Lightly fried white bait, served with tahini & lemon slices, fried bread and Lebanese salad.
- GARFISH

\$42.0

Lightly fried whole Garfish (4pcs), served with Lebanese fried bread and a side of tahini sauce.
- SAMKI HARRA

\$50.0

Oven baked fish fillet cooked with a traditional rich and spicy tahini sauce.
- SAMKI MESHWIYI

\$52.0

Char-grilled marinated Snapper fish, served with Lebanese salad, tahini sauce, lemon slices and fried bread.
- MIXED SEAFOOD PLATTER (for 3ppl)

\$180.0

A show-stopping mixed platter that combines BBQ prawns (3 skewers), salt & pepper calamari, samak bizri, garfish (4 pcs), samki meshwiyi, served with Lebanese salad, tahini sauce, lemon slices and fried bread.

Mixed Grill

Samki Meshwiyi

ALCOHOLIC DRINKS

BEER

Lebanese Almaza	\$11.0
Mexican cup (Lemon Juice and Salt)	\$2.0
Peroni	\$11.0
Peroni Red	\$11.0
Corona	\$11.0
Heineken	\$11.0
Heineken 0% (Alcohol Free)	\$9.0
Peroni 0% (Alcohol Free)	\$9.0
Coopers Pale Ale	\$11.0

WHISKEY

Teacher's Blended	\$12.0
Jameson Irish	\$13.0
Jim beam Rye	\$12.0
Fireball	\$12.0
Monkey Shoulder	\$14.0
Johnnie Walker Red Label	\$12.0
Johnnie Walker Black Label	\$14.0
Johnnie Walker Gold Reserve	\$20.0
Chivas Regal 12	\$14.0
Jack Daniels	\$14.0
Hibiki Japanese Harmony	\$33.0
The Macallen 12y Single Malt.	\$22.0
Glenfiddich 12y Single Malt.	\$15.0
Glenfiddich 18y Single Malt	\$26.0
Laphroaig 10y Single Malt.	\$19.0
Talisker 10y Single Malt.	\$19.0

VODKA

Absolut	\$12.0
23RD Street	\$12.0
Belvedere	\$14.0
Grey Goose	\$15.0

GIN

78 Classic.	\$14.0
Never Never Ginache.	\$15.0
Gordons.	\$12.0
Bombay	\$14.0
Hendrick's	\$15.0

BRANDY

St Agnes VS.	\$12.0
St Agnes VSOP.	\$14.0
Hennessey VS.	\$16.0
Hennessey VSOP	\$20.0

ARAK	Glass	400ml	1.2L	BTL
Regular Arak	\$10.0	\$35.0	\$90.0	\$150.0
Premium Arak	\$11.0	\$40.0	\$99.0	\$170.0



SOFT DRINKS & WATER

SOFT DRINK

COKE	\$6.0
COKE NO SUGAR	\$6.0
FANTA	\$6.0
SPRITE	\$6.0
RASPBERRY	\$6.0
GINGER BEER	\$6.0
GINGER ALE	\$6.0
SODA	\$6.0
TONIC	\$6.0
CHINOTTO	\$7.0
ARANCIATA ROSSA	\$7.0
LIMONATA	\$7.0
LEMON LIME & BITTERS	\$7.0
BUNDABERG GINGER BEER	\$7.0
BUNDABERG PASSION FRUIT	\$7.0

WATER

SAN PELLEGRINO 250 ML	\$6.0
SAN PELLEGRINO 750 ML	\$9.0
ACQUA PANNA 500 ML	\$5.0
ACQUA PANNA 1 L	\$8.0



Beer

Coke

DRINKS

COLD FRESH JUICES

FROZEN MINT AND LEMON	\$13.0
LEMONADE	\$13.0
ORANGE	\$12.0
CARROT	\$12.0
ORANGE AND CARROT	\$12.0
MANGO	\$13.0
STRAWBERRY	\$13.0
STRAWBERRY BANANA	\$14.0
AVOCADO	\$16.0

COLD DRINKS

ICED LONG BLACK	\$5.0
ICED LATTE	\$5.0
ICED COFFEE	\$10.0
ICED CHAI LATTE	\$5.5
ICED CARAMEL LATTE	\$6.0
EXPRESSO ON ICE	\$4.5
SPARKLING COFFEE	\$5.5
ICED MOCHA	\$10.0
AFFOGATO	\$10.0
AFFOGATO LIQUEUR	\$14.0

ICED TEA

STRAWBERRY	\$9.0
PEACH	\$9.0
LEMON	\$9.0

HOT DRINKS

	CUP	MUG
LEBANESE RAKWA (Pot for 2)	\$8.0	
ARGENTINIAN MATÉ	\$8.0	
ESPRESSO	\$4.0	
LONG BLACK	\$5.0	\$6.5
VIENNA	\$5.5	
CAFFE LATTE	\$5.0	\$6.5
FLAT WHITE	\$5.0	\$6.5
CAPPUCCINO	\$5.0	\$6.5
BABYCCINO	\$1.5	
PICCOLO	\$4.5	
MACCHIATO	\$4.5	
MOCHA	\$5.5	\$7.0
HOT CHOCOLATE	\$5.5	\$7.0
CHAI LATTE	\$6.0	\$7.5
DIRTY CHAI LATTE	\$6.5	\$8.0

TEA

	CUP	POT
LEBANESE TEA		\$8.0
ENGLISH BREAKFAST	\$5.0	\$6.5
SUPREME EARL GREY	\$5.0	\$6.5
CHAMOMILE BLOSSOMS	\$5.0	\$6.5
LEMON GRASS GINGER	\$5.0	\$6.5
MALABAR CHAI	\$5.0	\$6.5
PEPPERMINT	\$5.0	\$6.5
SPRING GREEN TEA	\$5.0	\$6.5

BYBLOS MOCKTAILS (Non-Alcoholic Cups)

BYBLOS SPECIAL CUP \$20.0

Avocado and fruit juice, ashta, fruits, pistachio, almond, honey, medjool dates.

BYBLOS SPECIAL PLATE \$22.0

Ashta, fruits, pistachio, almond, honey, rose water, medjool dates.

TURBO EXOTIC \$20.0

Avocado juice, ashta, fruits, pistachio, almond, honey.

OLYMPIC \$17.0

Strawberry ice cream, fruit juice, fruits, pistachio, almond, whipped cream.

FLAMINGO \$18.0

Chocolate ice cream, vanilla ice cream, melted Chocolate, banana, corn flakes, Chocolate flakes, whipped cream, waffer roll, Nutella.

FRUIT SALAD \$16.0

Fruits, orange juice.

STRAWBERRY A LA CREME \$17.0

Strawberry ice cream, strawberry juice, Strawberries, whipped cream.

CHOCOLATE A LA CREME \$17.0

Chocolate ice cream, melted Chocolate, chocolate flakes, whipped cream.

BANANA CARAMEL SPLIT \$18.0

3 scoops of ice cream, Banana, fruits, whipped cream, pistachio.

MIAMI \$17.0

Vanilla ice cream, Strawberry ice cream, fresh fruits, whipped cream.

MANGO GLACE \$18.0

3 scoops of ice cream, mango, orange juice, whipped cream.

MILKSHAKE \$15.0

2 scoops any choice of ice cream, milk.

THICKSHAKE \$17.0

3 scoops any choice of ice cream, milk.

COFFEE FRAPPE \$14.0

Vanilla and coffee ice cream, espresso, whipped cream, milk. *blended*

CHOCOLATE BANANA FRAPPE \$16.0

Chocolate ice cream, Banana, whipped cream, milk. *blended*

CHOCOLATE HAZELNUT FRAPPE \$15.0

Chocolate ice cream, hazelnut, peanut butter, whipped cream, milk. *blended*

FROZENBLACKBERRY SMOOTHIE(V) \$15.0

Blackberries, banana, stem ginger, Pomegranate juice, ice. *blended*

TROPICAL SMOOTHIE(V) \$15.0

Passion fruit, Banana, Mango, Orange juice, ice. *blended*

MOCKTAILS (Non-Alcoholic Drinks)

VIRGIN MOJITO \$15.0

Mint leaves, lime juice, custard sugar, lemonade.

STRAWBERRY VIRGIN MOJITO \$15.0

Mint leaves, fresh strawberries, lime juice, brown sugar, soda water.

BLUEBERRY VIRGIN MOJITO \$15.0

Mint leaves, fresh blueberries, lime juice, brown sugar, 0% alcohol sparkling rose.

JAMAICA \$15.0

Orange juice, pineapple juice, lemon juice, grenadine.

WATERMELON BREEZE \$15.0

Watermelon, cordial lime juice, grapefruit juice, tonic water.

GINGER PUNCH \$15.0

Orange juice, apple juice, mint leaves, fresh strawberries, ginger beer, lemon juice.

LEMONGRASS & LIME CRUSH \$15.0

Lemongrass, lime juice, sugar, ginger, mint leaves, ginger beer.

PIN-FRUIT SODA \$15.0

Pineapple juice, lemon juice, sugar, passionfruit purée, soda water.

CRANBERRY ROSE \$15.0

Sparkling rose, soda water, cranberry juice, lychee syrup.



Frozen mint
& lemon



Byblos
Special
Cup

COCKTAILS



Frozen
Margarita &
Mojito

BYBLOS ON OCONNELL	\$20.0
<i>Scotch whiskey, amaretto, orange juice, lemon juice, cinnamon.</i>	
LEBANESE DEPTH	\$20.0
<i>Lebanese local beer, tequila, lemon slice.</i>	
APEROL SPRITZ	\$19.0
<i>Aperol, sparkling wine, soda.</i>	
GIN BASIL	\$19.0
<i>Gin, basil leaves, simple syrup, lemon juice.</i>	
MOSCOW MULE	\$19.0
<i>Vodka, lime juice, simple syrup, ginger beer, stem ginger, cucumber.</i>	
CUBA LIBRE	\$19.0
<i>White rum, lime juice, cola.</i>	
MOJITO	\$21.0
<i>White rum, soda, mint leaves, lime juice, sugar.</i>	
PASSION FRUIT MOJITO	\$22.0
<i>Light rum, passion fruit pulp, soda, mint leaves, lime juice, sugar.</i>	
ESPRESSO MARTINI	\$20.0
<i>Vodka, kahlua, espresso, simple syrup.</i>	
DIRTY MATRINI	\$20.0
<i>Gin, dry vermouth, olive juice.</i>	
MARGARITA	\$20.0
<i>Triple sec, tequila, lime juice.</i>	
FROZEN MARGARITA	\$20.0
<i>Triple sec, tequila, lime juice, salt. *blended*</i>	
FROZEN STRAWBERRY MARGARITA	\$21.0
<i>Triple sec, tequila, lime juice, strawberries, sugar, strawberry syrup. *blended*</i>	
LONG ISLAND	\$21.0
<i>Tequila, light rum, gin, vodka, triple sec, lemon juice, simple syrup, cola.</i>	
NEGRONI	\$20.0
<i>Campari, dry vermouth, gin, orange peel.</i>	
HONEY BADGER	\$21.0
<i>Fresh rosemary, bourbon whiskey, chartreuse, ginger syrup, honey, Lemon juice, aromatic bitters.</i>	
RISE UP RED SEA	\$21.0
<i>Tequila, campari, lime juice, watermelon, Peychaud's bitters, dehydrated lemon wheel.</i>	
LYCHEE TROPICAL	\$20.0
<i>Vodka, dry vermouth, lychee, lime juice, orange bitters, fresh blueberries.</i>	
LAVENDER LOVE	\$20.0
<i>Gin, lemon juice, lavender, elderflower, sparkling wine.</i>	

WINE



Red Wine

SPARKLING	150ML	250ML	BTL
THE LANE LOIS BLANC DE BLANC - ADELAIDE HILLS	\$14.0		\$52
LA GITA MOSCATO - MCLAREN VALE	\$13.0	\$18.0	\$48
FOLLOWING THE SUN PROSECCO - SOUTH AUSTRALIA	\$14.0		\$48
PIPER HEIDSIECK CHAMPAGNE - FRANCE			\$113
ROSE	150ML	250ML	BTL
KILLIBINBIN SWEET LIPS ROSE - LANGHORNE CREEK	\$12	\$17	\$44
MITOLO JESTER ROSE - MCLAREN VALE	\$13	\$18	\$48
WHITE	150ML	250ML	BTL
THE LANE SAUV BLANC - ADELAIDE HILLS	\$14	\$19	\$52
WICKS PINOT GRIS - ADELAIDEN HILLS	\$14	\$19	\$52
BREMERTON FIANO - LANGHORNE CREEK	\$14	\$19	\$52
FDW ENDLESS SUMMER PINOT GRIGIO - ADELAIDE HILLS	\$14	\$19	\$52
ATLAS RIESLING - CLARE VALLEY	\$14	\$19	\$52
FDW REAL TIME CHARDONNAY - ADELAIDE HILLS	\$16	\$21	\$60
REDS	150ML	250ML	BTL
FDW MOTHERS MILK SHIRAZ - BAROSSA VALLEY	\$15	\$20	\$57
THE LANE PINOT NOIR - ADELAIDE HILLS	\$15	\$20	\$57
HENTLEY FARM VILLAIN & VIXEN SHIRAZ - BAROSSA VALLEY	\$15	\$20	\$57
ROBERT OATLEY GSM - MCLAREN HILLS	\$15	\$20	\$57
MITOLO MALBEC - MCLAREN VALE	\$13	\$18	\$47
LOBETHAL ROAD TEMPRANILLO - ADELAIDE HILLS	\$14	\$19	\$47
TASH SANGIOVESE - ADELAIDE HILLS	\$14	\$19	\$47
FDW MR CAB SAUV - MCLAREN VALE	\$15	\$20	\$57
HENTLEY FARM BEAUTY SHIRAZ - BAROSSA VALLEY			\$113
SAMUELS GORGE - MCLAREN VALE			\$73



A TASTE OF LEBANON