

Jounieh

MEZZA



See photos of every dish!

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Pita Bread	\$5
House-made	
Lebanese Bread	\$4
Hummus	\$17
Chickpea & tahini	
Baba Ganouje	\$19
Chargrilled eggplant & tahini	
Labne	\$15
Fresh home-made yoghurt	
Mixed Dips	\$24/\$38
Hummus, Baba Ganouje, Labne	

All dips are served with fresh Lebanese bread

Marinated Olives	\$8
Green and kalamata, garlic, mixed herbs, lemon	
Kabees	\$16
Marinated olives, radishes, pickled chillies, pickled turnips	
Tabouli	\$22
Parsley, cracked wheat, green shallots, diced tomatoes, lemon vinaigrette	
Fatoush	\$22
Iceberg lettuce, cherry truss tomatoes, cucumbers, radishes, nashi pears, mint, parsley, sumac vinaigrette, pomegranate, crispy quinoa, crispy flat bread	
Beetroot Salad	\$22
Farro grains, sultanas, honey & pomegranate molasses, mint, haloumi, pistachios	

SMALL PLATES

Sydney Rock Oysters	\$4.9ea
Freshly-shucked, with raspberry mignonette	
Salt & Pepper Calamari	\$24
With lemon pepper, chilli flakes, sumac, dill aioli	
Samke Harrah Croquettes (3)	\$24
Chilli fish, potato mash, red peppers, coriander, garlic, tarator	
Grilled King Prawns – U8 (2 / 4)	\$28/\$54
With saffron beurre blanc, Aleppo pepper	
Caramelised Haloumi (3)	\$24
Grilled baby cos, red onions, honey & pomegranate molasses, mint	
Arnabeet	\$26/\$34
Golden cauliflower, pomegranate, tarator, mint, parsley, roasted almonds	
Sambousek (2)	\$12
Minced lamb, pine nuts & onion, wrapped in pastry	
Lamb Shells (2)	\$13
Minced lamb, pine nuts, onion, wrapped in a lamb & crushed wheat shell	

LARGE PLATES

Batagen Falafel	\$34
Chargrilled eggplant, falafel, baba ganouje, cherry truss tomatoes, coriander salsa, tarator	
Traditional Chicken Skewers	\$39
Skewered chicken breast and seasonal vegetables served with roasted chat potatoes and traditional garlic paste on the side	
Jounieh Signature Shawarma – 250g	\$48
Pan-seared lamb neck, mediterranean spices, pita, tarator, baby cos, radishes, tomatoes, pickles, caramelised onion	
5 Hour Slow Cooked 500gm Lamb Shoulder	\$49
With red currants, roasted tomatoes, rosemary jus, garlic yoghurt	
Grilled Moreton Bay Bugs	\$49
With citrus butter, beetroot infused pearl couscous, zucchini, mint, sumac	
Market Fish	MP
Grilled with our seasonal sides	

KING PLATES

Bannockburn Chicken	\$62
Shaved fennel watercress, preserved lemon, black garlic, chicken jus	
11 Hour Slow cooked 1kg Lamb Shoulder	\$95
With red currants, roasted tomatoes, rosemary jus, garlic yoghurt	
Seafood Platter For 2	\$159
6 natural Sydney Rock oysters, 4 grilled jumbo prawns, grilled moreton bay bug, salt and pepper calamari, battered snapper fillets, shoestring fries, garden salad	

SIDE PLATES

Sautéed Carrots	\$14	Walnut Salad	\$14
Honeycomb, thyme, lemon		Mignonette leaf, josette's walnut vinaigrette	
Roasted Chat Potatoes	\$14	Shoestring Fries	\$11
With coriander pistou		With za'atar salt & aioli	

PROMENADE FORESHORE
17 HICKSON ROAD, WALSH BAY

EAT@JOUNIEH.COM.AU
JOUNIEH.COM.AU
(02) 9247 6790

GROUP BANQUETS

BANQUET ONE \$80 PP

Lebanese Bread

Hummus

Chickpea & tahini

Baba Ganouje

Chargrilled eggplant & tahini

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

Traditional Chicken Skewers

Skewered chicken breast and seasonal
vegetables served with traditional garlic paste
on the side

11 Hour Slow Cooked 1kg Lamb Shoulder

With red currants, roasted tomatoes, rosemary
jus, yoghurt

Roasted Chat Potatoes

With coriander pistou

Sautéed Carrots

With honeycomb, thyme, lemon

BANQUET TWO \$95 PP

Lebanese Bread

Hummus

Chickpea & tahini

Baba Ganouje

Chargrilled eggplant & tahini

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

Traditional Chicken Skewers

Skewered chicken breast and seasonal
vegetables served with traditional garlic paste on
the side

11 Hour Slow Cooked 1kg Lamb Shoulder

With red currants, roasted tomatoes, rosemary
jus, yoghurt

Sautéed Carrots

With honeycomb, thyme, lemon

Roasted Chat Potatoes

With coriander pistou