

MEZZA BANQUET

\$66/pp

The best way to experience the diversity of our menu and the complementary flavours of our cuisine.

These multi-course feasts are an excellent way to celebrate a special occasion and were designed to share between friends. GF and V options available.

START WITH

Trio of Dips

The Byblos trio of dips comes with Hommos, Baba Ghanouj and Labneh. V, GF opt

Tabouleh

Freshly chopped salad of parsley, tomato, onion, olive oil and lemon juice. V, GF, V+

Kebbi

Hand rolled ovals of mixed ground lamb, ground beef and burghul, filled with pine nuts, minced lamb and traditional spices. Served with a mint yoghurt.

Lahim Bil Ajeen

Oven baked pastries with marinated lamb, fresh tomato, onion and traditional spices. Served with yoghurt.

Falafel

Chickpeas, broad beans, onion, parsley, and traditional spices. Served with tahini sauce. V, GF

Rekakat

Lightly fried filo pastries filled with feta and mozzarella cheese, chopped onion and fresh herbs. V

FOLLOWED BY

Batata Harra

Hand cut potatoes sautéed in lemon juice, olive oil, fresh coriander, garlic butter and a hint of chilli. V, GF

Samak Harra

Grilled fresh dory fillet with roasted red pepper ratatouille, dressed with mixed nuts and served with sliced lemon. GF

Kafta Meshwi

Marinated lamb minced with parsley, onion and traditional spices. GF.

Shish Tawook

Chicken breast, olive oil, garlic, lemon juice and mild chilli. GF

FINISHED WITH

Lebanese coffee or tea and a selection of Lebanese sweets.

*Tailored banquets available, please discuss with your Event Coordinator

V=Vegetarian V+=Vegan GF=Gluten Free