

TAKE AWAY MENU



Byblós
bar + restaurant



**2 OF YOUR FAVOURITE RESTAURANTS
FROM 4 CONVENIENT LOCATIONS.**

Byblós, Portside Wharf, Hamilton - (07) 3268 2223

Donna Chang, George St, Brisbane - (07) 3243 4888

Lord of the Wings, Westfield Carindale - (07) 3843 2610

Lord of the Wings, Station Rd Indooroopilly - (07) 38789747

OPEN WEDNESDAY - SUNDAY from 12pm

DIPS

TRIO OF DIPS V, GF available 14.9
The Byblós Trio of Dips comes with hommos, baba ghanouj and labneh.

BABA GHANOJ V+, GF available 10.9
Char-grilled eggplant with tahini, fresh lemon juice, olive oil and fresh pomegranate.

LABNEH BI TOUM V, GF available 10.9
Labneh is a soft homemade cheese that has been blended with garlic and mint.

HOMMOS V+, GF available 10.9
This light, creamy dip is a blend of chickpeas, fresh lemon juice and tahini, dressed with extra virgin olive oil.

MEZAT

FATAYER (3 PIECES) V 12.9
Oven baked homemade pastries filled with spinach, walnuts, tomato and Lebanese spices.

REKAKAT (3 PIECES) V 12.9
Lightly fried filo pastries filled with feta and mozzarella cheese, chopped onion and fresh herbs.

LAHIM BIL AJEEN (3 PIECES) 12.9
Oven baked pastries with marinated lamb, fresh tomato, onion and traditional spices. Served with yoghurt.

CHICKEN SAMBUSEK (3 PIECES) 12.9
Lightly fried pastries filled with marinated chicken fillets, mixed vegetables and traditional spices.

KEBBI TRADITIONAL (3 PIECES) 12.9
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.

VINE LEAVES (4 PIECES) V+, GF 10.9
Spiced rice, tomato and parsley wrapped in marinated grape leaves.

PUMPKIN KEBBI (3 PIECES) V 12.9
Hand rolled ovals of mixed ground pumpkin and burghul, stuffed with spinach and feta cheese, onion and traditional spices.

FALAFEL (3 PIECES) V+, GF 10.9
Chickpeas, broad beans, onion, parsley, and traditional Lebanese spices. Served with tahini sauce.

SALAD

Perfect to accompany our larger meals or Mezat.

FATTOUSH V+ 14.9
Mixed leaf salad dressed in a light vinaigrette with radish, tomato, cucumber, capsicum, sumac and crispy Lebanese bread.

TABOULEH V+, GF 12.9
Freshly chopped parsley, tomato, onion, olive oil and lemon juice.

FALAFEL SALAD V 17.9
A mixed leaf salad tossed in tahini with grilled vegetables and halloumi croutons.

THE BYBLOS GRILL

No authentic Lebanese feast can be considered complete without a selection of these flame-grilled marinated skewers. All skewers are served with a Lebanese style bruschetta bread and our house-made garlic sauce.

LAHIM MESHWI 6.9
(100 G PER SKEWER) GF available
Lamb fillet, olive oil and traditional Lebanese herbs and spices.

SAMAK MESHWI 5.9
(100 G PER SKEWER) GF available
Dory fillets, lemon juice, olive oil, fresh herbs, and traditional spices.

SHISH TAWOOK 5.9
(100 G PER SKEWER) GF available
Chicken breast, olive oil, garlic, lemon juice, and mild chilli.

VEGETARIAN 4.9
(100 G PER SKEWER) V, GF available
Diced halloumi, eggplant, capsicum, tomato, onion and mushroom.

MEZAT DISHES

A selection of small dishes traditionally shared as appetizers, or as a meal in its own right. In Lebanon, eating Mezat is a social event.

GRILLED HALLOUMI GF, V 16.9
Lightly grilled Cyprian halloumi served golden brown and accompanied by fresh lemon.

MAKANEK 16.9
Homemade Lebanese spiced sausages sautéed in butter and lemon juice and finished with roasted nuts. Contains pork + lamb.

SAMAK HARRA GF 15.9
Grilled fresh dory fillet with roasted red pepper ratatouille, dressed with mixed nuts and served with sliced lemon.

BATATA HARRA V, GF 13.9
Hand cut potatoes sautéed in lemon juice, olive oil, fresh coriander, garlic butter and a hint of chilli.

A LITTLE LARGER

MIXED GRILL GF 33.0
Your choice of four items from the Byblós Grill served with hommos, tabouleh and garlic sauce.
*LAHIM MESHWI +1.50 PER PIECE

PLATTER FOR TWO 69.0
This platter includes a full serving of hommos, tabouleh and two each of the following: rekakat, fatayer, lahim bil ajeen, chicken sambusek, shish tawook and kafta meshwi.



SHAREABLE APPETISERS

- BASKET FRIES** ✓ ✘ 6.0
- BASKET SWEET POTATO FRIES** ✓ ✘ 8.9
- ONION RINGS** ✓ 8.9
Crispy hot onion rings w BBQ sauce
- MOZZARELLA STICKS** ✓ 7.9
Served w Thousand Island sauce
- JALAPENO POPPERS** ✓ 9.9
Served w ranch sauce

CRISP SALADS

- + Chicken breast or crumbed tenders for 4.5
- FALAFEL SALAD** ✓ ✘ 17.9
A mixed leaf salad tossed in tahini with grilled vegetables and halloumi croutons.
- LOTW SPECIAL SLAW** ✓ ✘ 8.9
Shredded cabbage, carrots, celery, spring onion w mustard mayo dressing

LIGHTER

FIRE

BBQ HONEY ✘ BBQ CLASSIC ✘ BBQ SMOKY ✘ SWEET CHILLI ✘ SPICY GARLIC PARMESAN ✘ SPICY SWEET & SOUR ✘ BUFFALO MILD ✘ BUFFALO HOT ✘ SRIRACHA ✘
GARLIC PARMESAN ✘

OUR FAMOUS WINGS

Choose from traditional, grilled or boneless • All wings come tossed in your choice of one of our signature sauces



TRADITIONAL ✘
Lightly fried
8 WINGS 12.90
12 WINGS 18.90



GRILLED ✘
Char-grilled
8 WINGS 12.90
12 WINGS 18.90



BONELESS
Lightly breaded
6 PIECES 14.90
10 PIECES 21.90

BETTER BURGERS + DOGS

All burgers are served on Martin's Famous Potato buns

THE AMERICAN BURGER ✘ 13.9

House made 100% Angus patty, lettuce, tomato, red onion, pickles & LOTW burger spread

THE CRUNCHY MELTY 14.9

House made 100% Angus beef patty, onion rings, mozzarella sticks, bacon & BBQ smoky sauce

THE PREMIUM CHICKEN ✘ 13.9

Marinated grilled chicken fillet, white cheddar, lettuce, tomato, dill pickles and roasted garlic mayo sauce

ORIGINAL BUTTERMILK FRIED CHICKEN BURGER 13.9

Floured and lightly seasoned juicy chicken fillet, lettuce, dill pickles & ranch spread

THE FIRECRACKER 14.9

Juicy chicken fillet floured and tossed in buffalo hot sauce, lettuce, red onion, celery, jalapeos & blue cheese spread

PULLED PORK ✘ 13.9

Slow-cooked pork tossed in BBQ sauce on LOTW special slaw

FALAFEL BURGER ✓ 12.9

House made falafel patty, lettuce, tomato, red onion, dill pickles, jalapenos and tahini dressing

ALL AMERICAN DOGS 13.9

2 x mini American dog topped w American mustard, ketchup & melted American cheese

PREMIUM RIBS

BABY BACK RIBS ✘

FULL RACK 52.0

HALF RACK 30.0

Premium pork ribs slow-cooked and basted in smoky honey BBQ sauce served w LOTW special slaw & skinny fries

BEEF SHORT RIBS ✘ 45.0

Fork-tender slow-cooked beef short ribs basted in its own juices served w LOTW special sauce, BBQ classic sauce & skinny fries

SIDES

Skinny fries 3.5
LOTW special slaw 4.5
Sweet potato fries 4.5

OUR DESSERT

JACKY'S NY CHEESECAKE 9.9

New York style w strawberry topping

✓ Vegetarian available

✘ Low gluten available

Beverage

Cocktails

Duck Duck Old Fashioned \$10

Woodford Reserve Double Oak bourbon, 5 spice syrup, plum bitters, cherrywood smoke served with an orange zest

ABV - 31% Standard Drinks - 1.97

Perfect Pear \$10

Glenmorangie 10yo single malt whisky, pear liqueur, cinnamon syrup, whiskey barrel-aged bitters.

ABV - 28.2% Standard Drinks - 1.77

Portside Passion \$10

Zubrowka, peach liqueur, passionfruit, apple

ABV - 12.9% Standard Drinks - 1.34

Bayswater Breeze \$10

Whitley Niell raspberry gin, peach liqueur, cranberry, apple, raspberry, cucumber.

ABV - 13.1% Standard Drinks - 1.69

Negroni \$10

Bombay Sapphire gin, Campari, Cinzano 1757 Rosso sweet vermouth.

ABV - 23.9% Standard Drinks - 1.61

Espresso Martini \$10

Belvedere vodka, Tia Maria coffee liqueur, cold press coffee, sugar

ABV - 16.4% Standard Drinks - 1.48

Beers

Almaza	Single \$6	6 Pack \$25
Budweiser	Single \$6	6 Pack \$24
Blue Moon	Single \$5	6 Pack \$20
Corona	Single \$6	6 Pack \$25
Peroni	Single \$6	6 Pack \$25
Stone & Wood		
Pacific Ale	Single \$7	6 Pack \$30
Balter XPA	Single \$7	6 Pack \$30
Brookvale Union		
Ginger Beer	Single \$7	6 Pack \$30
Hills Apple		
Cider	Single \$6	6 Pack \$25
Mixed 6 Pack		6 Pack \$25

Soft Drinks

Pepsi, Pepsi Max, Lemonade, Soda, Dry, Tonic \$4.5

Dr Pepper, AW Root Beer, AW Creaming Soda \$5

Milkshakes

Chocolate, Caramel, Strawberry, Vanilla \$7.90

Milo, Oreo \$8.90

Adult Shakes

Cookies & Cream \$13.90

Bailey's, oreo biscuit, chocolate, milk & ice cream

Milo Madness \$13.90

Tia Maria, Milo, milk & ice cream

Wine

Redbank Emily Sparkling King Valley, VIC	\$20
Cool Woods Sparkling Barossa Valley, SA	\$25
Cool Woods Chardonnay Barossa Valley, SA	\$25
Totara Sauvignon Blanc Marlborough, NZ	\$25
Redbank King Valley Pinot Grigio King Valley, VIC	\$25
Cool Woods Shiraz Barossa Valley, SA	\$25
Thorn-Clarke Cabernet Sauvignon Barossa Valley, SA	\$38
AIX Rose Provence, FRA	\$45
Redbank Long Paddock Shiraz King Valley, VIC	\$20
Palliser Pencarrow Pinot Noir Martinborough, NZ	\$27

Arak

A strong aniseed flavoured spirit from Lebanon that shows similar flavours and characteristics to absinthe and pastis. The drink is traditionally served with a carafe of water and a bowl of ice on the side. It is available in a 200ml serve to share amongst friends.

Arak Fakra - 55% abv 200ml - \$35