



Function Guide



Jounieh

Jounieh 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.

At Jounieh, you'll be guided by our experienced events team who will be with you every step of the way to assure your next function sets the standard!





Food

Our menu celebrates the rich culinary traditions of Middle Eastern cuisine, crafted with the finest Australian produce to create vibrant, flavourful dishes.

Our chefs have designed three distinct banquets, each curated to delight a variety of tastes. Our menus can also be tailored upon request- please advise our events team of any modifications or dietary requests.

We look forward to the opportunity to welcome you and your guests, offering a delightful experience and creating lasting memories at our waterfront restaurant.



BANQUET ONE

85 PP

A traditional array of dishes designed for sharing.

(Lebanese bread, dips and salads are replenished upon request)

*Dietary requirements can be catered to and substituted accordingly

Hummus
Chickpea & tahini

Baba Ganouje
Chargrilled eggplant & tahini

Fatoush
Iceberg, nashi pears, quinoa, cucumber, radish, tomatoes, mint, sumac vinaigrette, pomegranate, parsley, crispy flat bread

Tabouli
Parsley, cracked wheat, lemon vinaigrette, fresh tomatoes, green shallots, onion

Shankleesh
Spicy aged cheese, diced tomatoes, onion, parsley, pomegranate, and olive oil

Makanek
Pan-seared spiced sausages served on a sizzling plate of caramelised onion, lemon, mint, pine nuts (contains beef)

Kafta
Charred spiced ground lamb, Muhamarra sauce, grilled mild banana peppers

Bannockburn Chicken
Shaved fennel & watercress, black garlic butter

Shoestring Fries
Za'atar salt & aioli

BANQUET TWO

98 PP

A delightful selection of Jounieh's most loved dishes to share.

(Lebanese bread, dips and salads are replenished upon request)

*Dietary requirements can be catered to and substituted accordingly

Hummus
Chickpea & tahini

Baba Ganouje
Chargrilled eggplant & tahini

Labne
Fresh home-made yoghurt

Kabees
Marinated olives, mixed pickles, feta, baby cucumbers, mild peppers, turnips

Tabouli
Parsley, cracked wheat, lemon vinaigrette, fresh tomatoes, green shallots, onion

Arnabeet
Golden cauliflower, pomegranate, tarator, mint, parsley, roasted almonds

Falafel
Chickpeas, broad beans, onion, garlic, herbs, spices, tahini

Sambousek
Minced lamb, pine nuts & onion, wrapped in pastry

Bannockburn Chicken
Shaved fennel & watercress, black garlic butter

Slow Cooked 11 Hour 1kg Lamb Shoulder
Red currants, roasted cherry truss tomatoes, rosemary jus

Roasted Chat Potatoes
Coriander Pistou

BANQUET THREE

115 PP

Our deluxe sharing plate experience.

(Lebanese bread, dips and salads are replenished upon request)

*Dietary requirements can be catered to and substituted accordingly

Hummus
Chickpea & tahini

Baba Ganouje
Chargrilled eggplant & tahini

Labne
Fresh home-made yoghurt

Kabees
Marinated olives, mixed pickles, feta, baby cucumbers, mild peppers, turnips

Fatoush Iceberg, nashi pears, quinoa , cucumber, radish, tomatoes, mint, sumac vinaigrette, pomegranate, parsley, crispy flat bread

Salt & Pepper Squid
Lemon pepper, chilli flakes, sumac, dill aioli

King Prawns
Chili and garlic, Saffron beurre blanc, Aleppo pepper

Sydney Rock Oysters (2 PP)
Natural with raspberry mignonette

Bannockburn Chicken
Shaved fennel watercress, black garlic butter

Slow Cooked 11 Hour 1kg Lamb Shoulder
Red currants, roasted cherry truss tomatoes, rosemary jus

Roasted Chat Potatoes
Coriander Pistou

Beverages

While cultivating a rich Middle Eastern tradition, Jounieh complements its robust culinary flavours with drops from the world's most acclaimed vineyards. It's a list that journeys from Australia, Europe and Lebanon, embraces the bold and the beautiful, the soft and fragrant, the luxurious and spicy.

A bar tab or beverage package is available for you to choose from.

Bar Tab

A bar tab allows you to pre-select which beverage options you would like made available to your guests. You can set a dollar limit; guests order on consumption and finalise payment at the end of the event.

View our full beverage menu [HERE](#)

Beverage Packages

House Package

This package includes beer, red and white wine, soft drinks, still and sparkling water.

2hrs.....\$50pp 3hrs.....\$70pp 4hrs.....\$ 90pp

Premium Package

This package includes beer, red and white wine, soft drinks, still and sparkling water.

2hrs.....\$60pp 3hrs.....\$80pp 4hrs.....\$100pp

Deluxe Package

This package includes beer, red and white wine, soft drinks, still and sparkling water.

2hrs.....\$70pp 3hrs.....\$90pp 4hrs.....\$110pp

View beverage package selections [HERE](#)

Dessert

Pistachio Baklava

Nougatine and vanilla ice cream

CrèmeBrulee

orange-infused with mixed berries

\$16 p/p served alternately.

Seasonal Fruit & Baklava

Served on platters to share

\$10 p/p