

MEZZE

The mezze selection, designed to be shared amongst friends and family, is an offering of the unique flavours and spices of the Middle East. Eaten alone each dish is enjoyable, but eaten together, in good company with good wine and Arak, this is the meaning of true Lebanese dining!

Khoubiz el Saage - chargrilled flat bread made in house	3.5
Zaytoun - marinated olives	7
Khoudra - crudities	7
Khoudra Makbous - pickled vegetables	5
Labne - thick Lebanese yoghurt made in house	5
Babba Ganoush - smokey eggplant dip	5
Fool Akhdar ma' Kizbrah - chunky broad bean, garlic and coriander	6.5
Sambousik - pastry filled w shanklish cheese served w fig jam	4.5 each
Falafel - falafel w almond taratour, radish and baby coriander	5 each
Soubih el Sit - filo pastry cigar filled w slow braised goat served w pine nut paste	5.5 each

KIBBEH

Traditionally made by pounding meat, burghal, onions and spices in a mortar and pestle, known as a jirin and modaqa, Kibbeh is considered the national dish of Lebanon. Although there are many variations today, the most authentic is the raw lamb kibbeh. An integral part of Lebanese cuisine, no family dinner would be complete without kibbeh on the table.

Kibbeh ^Rass bi Labne - fried lamb kibbeh balls filled w labne, served w preserved lemon, onion, pine nuts	10
Lahem Nayeh - raw lamb kibbeh	15
Samak Nayeh - raw yellow fin tuna kibbeh	16

SAHEN ZGHIR - small plates

Makanek bi Dibis Rumman - house made Lebanese sausages w pomegranate pearls, lemon, pine nuts	12
^Awarma - preserved confit lamb, soft boiled egg and pickled cucumber	15
Makhroum bi toum ma' Fool el Bazalia - Lebanese dumplings, black garlic, lemon, peas, broad beans	15
Ahtapot bi Arak ma' Afandi el Banadoora - octopus w cumquat, black Russian tomatoes, fennel and Arak	21

KHOUDRA - warm vegetables

Khas Meshwi ma' Taratour - chargrilled cos w taratour, walnuts, currents and onion chips	13
Jazar ma' labne bi Asal - roasted bell carrots w sesame, goat labne, and honeycomb	15
Al-Halaion bi Muhammara - chargrilled asparagus w muhammara and dehydrated labne	15
Bataata Meshwi - barbequed potatoes w house made tomato sauce	8

MESHWI - bbq skewers

Lahem Meshwi- spiced lamb backstrap and onion	8.5 each
Djej Meshwi bi Toum - garlic chicken glazed w pomegranate molasses	8.5 each
Kraidis Meshwi - jumbo Australian tiger prawn w lemon and garlic	10.5 each

SAHEN KBEER- larger Plates

Samak el Yaum - fish of the day served w black taratour, smoked tomato, baby leaves MARKET PRICE

Maa'ez bi Moghrabieh - slow braised goat leg, Lebanese couscous, chickpeas w confit eschallots and garlic 28

Farooj Ma'hshi - oven baked spatchcock filled with spiced black rice, preserved lemon, kale, raisins, and almonds 32

SALATA - Salads

Malfoof bi Zayt - raw cabbage and spring onion w lemon and olive oil 8

Fattoush - toasted Lebanese bread salad w tomato, cucumber, radish, purslane, fresh herbs 9

Faraykee - freekeh w zucchini, peas, white mulberry, pomegranate pearls, almond and labne 11

Riz bi Sh'arieh - Lebanese rice w browned vermicelli and almonds 7.5

BANQUETS

The banquets have been designed to offer you a true Lebanese dining experience. They are a reflection of not only the menu at Bayte, but also the flavours and spices of Lebanon.

Our banquets are available for groups of two or more and we can cater for dietary requirements where required.

\$35.00 Lunch Tasting Menu - available until 3pm only

\$45.00 Tasting Menu

\$55.00 Full Banquet