



# Dark Kitchen Take Away Menu

4 OF YOUR FAVOURITE  
RESTAURANTS FROM THE ONE  
CENTRAL CBD LOCATION

[WWW.GHANEMGROUP.COM.AU](http://WWW.GHANEMGROUP.COM.AU)



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## Ghanem Group Dark Kitchen

171 George St, Brisbane

Phone 0477 008 252 - [info@ghanemgroup.com.au](mailto:info@ghanemgroup.com.au)

## Donna Chang, Byblos & LOTW

Wednesday - Sunday 12:00pm - 9:00pm

## Blackbird

Wednesday - Friday from 5pm

Saturday + Sunday from 12pm onwards



## TAKEAWAY MENU

### CREATE YOUR OWN BLACKBIRD FEAST

#### FEASTING MAINS

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- Blackbird's Signature BBQ Lamb Shoulder in pine wood smoked tea w Branston pickle (SERVES 3-4) (DF, GF) \$65
- Cuban style pork w smoked paprika + coriander mojo, fried chickpeas + green tomato relish (SERVES 2) (GF, DF) \$39
- Corned beef w parsley + seeded mustard white sauce (SERVES 2) \$41
- Blackbird's seafood pie w swordfish, calamari, prawns, leek + seafood veloute (SERVES 2) \$39
- Peppered beef steak + pine mushroom ragout (SERVES 2) \$41
- Roast chicken, sweet red pepper + confit garlic yogurt (GF and can be DF) (SERVES 2-3) \$40

#### SIDES

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- Creamed potato (V, GF) \$11.9
- Sweet potato + miso mash (V, GF) \$9.5
- Roasted carrots w ginger beer glaze (V, GF, DF) \$9.5
- Green beans w roasted garlic creme (V, GF, DF) \$9.5
- Cheesy potato gratin w rosemary + parmesan (V, GF) \$11.9
- Green leaf + soft herb salad w lemon thyme vinaigrette (V, GF, DF) \$8

#### DESSERT

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- Chocolate pear + brioche bread + butter pudding w whipped sweetened cream \$9

*Blackbird menu is available:  
Wednesday - Friday from 5pm  
Saturday + Sunday from 12noon onwards*

## DIPS

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

**BABA GHANOUJ** 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 lahim meshwi.



DONNA CHANG

TAKEAWAY MENU

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Spicy chicken + sesame salad w coriander + peanuts	14.90
Steamed prawn wontons, aged black vinegar dressing (6)	19.90
Pork + garlic chive dumplings w black bean chilli dressing (6)	19.90
Golden potato curry spring rolls (4) (V)	9.90
Chilli salt squid (GF)	13.50
“Ma po” wok braised eggplant + chilli bean sauce on steamed silken tofu (GF V)	19.00
Roasted QLD swordfish steak, ginger + spring onion relish	29.00
Kung pao chicken w dried chillis, peanuts + shallot	26.00
Signature black pepper beef fillet (GF)	27.00
Hot, numbing, sweet + sour pork belly	25.00
Steamed Asian greens, oyster sauce + fried garlic oil (GF V)	13.90
Pork + prawn fried rice (GF)	14.90
Jasmine rice (GF)	4.00
Coconut sago pudding w fresh fruit salad (GF DF Vegan)	9.00
Dark chocolate mousse, Hennessy XO caramel + fried bread (GF*)	13.00
Steamed mango custard bun	4.00



## 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

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

## 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

### Lychee Colada Bubble Tea \$10

Bacardi Carta Blanca rum, lychee liqueur, pineapple, coconut, lime, served with bubbles

ABV - 10.9% Standard Drinks - 1.13

### 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

### Signature Donna Chang Martini \$10

Brookies Byron Bay gin, junmai sake, sichuan pepper plum syrup, wasabi oil, served with house pickles

ABV - 22.7% Standard Drinks - 1.36

### 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
Asahi	Single \$6	6 Pack \$25
Budweiser	Single \$6	6 Pack \$24
Blue Moon	Single \$5	6 Pack \$20
Corona	Single \$6	6 Pack \$25
Tsing Tao	Single \$6	6 Pack \$25
Peroni	Single \$6	6 Pack \$25
Twisted Palm		
Tropical Ale	Single \$5	6 Pack \$20
Stone & Wood		
Pacific Ale	Single \$7	6 Pack \$30
Balter XPA	Single \$7	6 Pack \$30
Balter IPA	Single \$9	6 Pack \$35
Brookvale Union		
Ginger Beer	Single \$7	6 Pack \$30
Hills Apple		
Cider	Single \$6	6 Pack \$25
Apple and Davidson		
Plum Cider	Single \$6	6 Pack \$30
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

NV Redbank Prosecco - King Valley	\$22
NV Quartz Reef Methode Traditionnelle - Central Otago NZ	\$41
NV Devaux Coeur des Bar Blanc de Blanc - Champagne France	\$95
2016 Robert Weil Trocken Riesling - Rheingau Germany	\$45
2019 Leeuwin Art Series Riesling - Margaret River, WA	\$28
2019 Totara Sauvignon Blanc - Marlborough, NZ	\$25
2019 Deviation Road Pinot Gris - Adelaide Hills, SA	\$28
2018 Groiss Gruner Veltliner - Weinviertel Austria	\$34
2018 Bodega del Abad Cimabella Godello - Bierzo Spain	\$26
2018 Wickhams Road Chardonnay - Yarra Valley, VIC	\$25
2019 Howard Vineyard Rose - Adelaide Hills, SA	\$25
2019 Cullen Dancing in the Moonlight Rose - Margaret River, WA	\$31
2016 Adaras Aldea Garnacha/Syrah - Almansa, SP	\$25
2018 Chateau Thivin Cote de Brouilly Les Sept Vignes - Beaujolais France	\$50
2018 Palliser Pencarrow Pinot Noir - Martinborough, NZ	\$27
2019 Airlie Bank Pinot Noir - Yarra Valley, VIC	\$28
2015 Latta 'Headwaters' Nebbiolo - Pyrenees, VIC	\$50
2016 Jones Winery Malbec - Rutherglen, VIC	\$52
2018 Brave Souls Shiraz - Barossa Valley	\$28
2018 Kalleske 'Greenock' Shiraz - Barossa Valley, SA	\$59