

# ANASON

## BOSPHORUS FEAST MENU

**\$88 per person**

**Pide | Homemade lavash bread**

**Atom | Labne yogurt, grilled peppers, chilli lavosh**

**Humus | Roasted chickpeas, beef pastirma, toasted sesame**

**Pastirma | Cured salmon, fennel, pickled chillies**

**Ahtapot | Charcoal octopus, broad bean fava, sumac pickled onion**

**Tantuni | Beef striploin, tomato, peppers, grilled Turkish bread**

**Küsleme | Lamb fillet, charred leek begendi**

**Patlican | Grilled eggplant, burnt yogurt, pomegranate, wild rice**

**Fatush | Romaine lettuce, cauli, radish, sour apple, cracked bread, mint**

**Turkish Mess | Mastika cream, merengue, berries, rose liqueur**

***%10 service charge will apply to the groups of 15 or above***

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**Canape Menu \$65 per person**

Pumpkin humus on crispy simit

Atom; dried marash chillies, burnt butter, strained yogurt on pita  
chips

Cig kofte; spicy bulgur, isot, witlof

Mussel dolma, pinenuts, barberries

Kadayif king prawns, walnut muhammara

Chicken skewers, beetroot, pistachio

Spicy lamb lahmacun, sumac salad

Beef kofte, tomato ezme

Chocolate medjool dates, almonds

*We happily cater for any dietary requirements*

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## Events Drink Menu

### **Standard Menu \$45 (2 hours)**

NV Casa Prosecco, VIC, Australia

14 Sauvignon Blanc Sultaniye, Majestik, Aydin, Turkey

13 Syrah/Kalecik Karasi, Majestik, Aydin, Turkey

Efes Pilsner, Turkey

Coopers Light

Turkish juices and soft drinks

### **Deluxe Menu \$55 (2 hours)**

NV Blanc de Noirs, En Vie, Helen's Hill, Yarra Valley, VIC,

13 Narince Vinkara, Tokat, Turkey

12 Kalecik Karasi, Sevilen, Guney, Denizli, Turkey

13 Cabernet Sauvignon Sevilen, 9th Parcel, Turkey

Young Henry's Natural Lager

Coopers Light

Turkish juices and soft drinks