

# ANASON

"spring"

SAMPLE MENU

## FEAST

\$88 per person

House baked Turkish bread, Alto virgin oil, organic molasses  
Cacik, labna, garlic, cucumber, mint, dill, broad beans  
Hummus, crispy chickpeas, wattleseed dukkah, olive oil  
Wood fired cauliflower, eggplant tarator, walnut, leaves

Rock oysters, tarama, cucumber, squid ink cracker, beach succulents  
Salmon pastirma, cucumber, pickled chillies, wood sorrel  
Kilich Shish, swordfish, eggplant, tahini, pickled daikon

Smoked eggplant, yoghurt, pomegranate, molasses  
Hunkar Begendi, lamb loin, burnt leek puree, pencil leek

Turkish Mess, mastika cream, merengue, spring berries

In a style true to its inspiration of Istanbul Meyhanes all dishes are designed to share.

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## CANAPE MENU

\$75 per person

Rock oyster, pickeled cucumber, dill, salmo roe

Humus on crispy simit

Cig kofte; spicy bulgur, isot, witlof

Scallop grilled in shell, chilli, ginger, raki

Kadayif king prawns, walnut muhammara

Chicken skewers, beetroot, pistachio

Spicy lamb lahmacun, sumac salad

Beef kofte, tomato ezme

Baklava

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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