

ANASON

"spring"

FLORA

Sesame ring simit	5
House baked Turkish bread, Alto virgin oil, organic molasses	11
Choban Salad, tomato, cucumber, onion, whipped feta	16
Lentil kofte, pickled chillies, pomegranate, cos lettuce	18
Humus, crispy chickpeas, wattleseed dukkah, olive oil	18
Cacik, labna, garlic, cucumber, mint, dill, green almond	18
Okra, fava bean pure, dill, garlic	19
Tilba haloumi, local honey, lavender	20
Cabbage kebab, green harissa, coriander, almond	20
Charred eggplant, burnt yoghurt, wild rice, pomegranate molasses	22
Roasted cauliflower, eggplant tarator, walnut, leaves	22

OCEAN

Mini Bosphorus style sardine sandwich, rocket, pickles, yogurt bread	9ea
Kunefe crusted king prawns, raki mayo	18
Crispy skin Mullet fillet, fennel salad	22
Cig Kofte, Yellow Fin Tuna tartare, Avruga caviar	26
Salmon pastirma, cucumber, pickled chillies, wood sorrel	22
Rock oysters, tarama, squid ink cracker sea succulents	24
Chickpea battered Sand Whiting fillets, tarator	26
Grilled Southern Calamari, herbed tahini	30
Grilled octopus, roasted summer vegetables, bronze fennel	32
Bocek, Pan roasted Balmain Bugs, raki cream	34
Kilich Shish, Swordfish, eggplant, tahini, pickled daikon	38

FAUNA

Grilled beef tongue on salca soaked simit toast	22
Manti, mini dumplings, garlic yogurt, burnt mint butter	28
Roasted 500gr spatchcock chicken, cherry tomato, curly pepper, pickles	39
Hunkar Begendi, lamb loin, charred leek puree, iskender sauce	46

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

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FEAST \$88 per person

Matching wines \$135 per person

House baked Turkish bread, Alto virgin oil, organic molasses

Cacik, labna, garlic, cucumber, mint, dill, green almond

Humus, crispy chickpeas, wattleseed dukkah, olive oil

Tilba haloumi, local honey, lavender

Nativus, Narince Tokat, Mid East Anatolia Turkey

Rock oysters, tarama, squid ink cracker sea succalants

Salmon pastirma, cucumber, pickled chillies, wood sorrel

Kilich Shish, swordfish, eggplant, tahini, pickled daikon

Vinkara, Hasandede, Mid-North Anatolia, Turkey

Roasted cauliflower, eggplant tarator, walnut, leaves

Hunkar Begendi, lamb loin, charred leek puree, iskender sauce

'900', Guney, Aegean Turkey Cabernet Sauvignon

Turkish Mess, mastika cream, merengue, spring berries

Sevilen Late Harvest, Aydin, Aegean Turkey Muscat

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