

# ANASON

*"winter"*

## FLORA

Stone baked village bread	12
Hummus, crispy chickpeas, paprika, parsley, olive oil	16
Shredded charred cabbage, dill, feta, puffed rice, nigella	20
Smoked beetroot tartare, labna, rhubarb, blood plums	20
Labna, celeriac, green olives, pistachio, chilli, olive oil	22
Lentil Kofte, pickled chillies, mung beans, molasses, cos lettuce	20
Roasted carrots, spiced goat's curd, hazelnut, currants, Meyer lemon	24
Brussels sprouts, babaganoush, pistachio, chilli butter	26
Cauliflower, green harissa, leaves, roasted almonds, Meyer lemon	25
Imam Bayildi, eggplant, capsicum, mint, coriander, tamarind	30

## OCEAN

Sardines, salmon roe, chives, toasted bread	20
Balik + Ekmek – cured Bonito, tarama, Avruga caviar	26
Oyster, tarama, squid ink cracker, beach succulents	26
Murray Cod collar, yoghurt tartare, rocket	28
Tarak, scallop, babaganoush flavours, daikon	28
Snapper, bean piyaz, quail egg, tahini	48

## FAUNA

Grilled oxtongue on toast, muhammara, pickles	22
Tilba haloumi, local honey, lavender oil	26
Yayla chorba, manti, shredded lamb neck, chickpea, mint sauce	36
½ Roasted chicken, pomegranate molasses, garlic toum, pickles	42
Hunkar Begendi, lamb loin, smoked eggplant puree, burnt butter	48

# ANASON

"winter"

FEAST \$118 per person

add selected wines \$42 per person

Oyster, tarama, squid ink cracker, beach succulents

Lentil kofte, lettuce leaf, radish, pickled chilli

Balik + Ekmek – cured Bonito, tarama, Avruga caviar

Sardines, salmon roe, chives, toasted bread

*2019 Sevilen "Premium" Chardonnay, Menderes, Aegean, Turkey-100ml*

Tilba haloumi, local honey, lavender oil

Imam Bayildi, eggplant, capsicum, mint, coriander, tamarind

Roasted carrots, spiced goat's curd, hazelnut, currants, Meyer lemon

*2016 Sevilen Plato Kalecik Karasi,, Aegean, Turkey-100ml*

Roasted cauliflower, green harissa, leaves, roasted almonds, Meyer lemon

Hunkar Begendi, lamb loin, smoked eggplant puree, burnt butter

*2016 Sevilen Centum Syrah, Aydın, Turkey -100ml*

Kunefe, pistachio, rose

*2014 Muskat Sevilen "Late Harvest", Aegean, Turkey - 60ml*

In a style true to its inspiration of Istanbul Meyhanes all dishes are designed to share.  
We use flour, nuts and spices, although all care is taken, trace elements are unavoidable in all meals.

Please be advised that there is a 1.5% surcharge for any card payments.

A 15% service charge applies on all public holidays