

ANASON

FEAST \$119 per person

Rock oyster, tarama, squid ink cracker, beach succulents

Salmon pastirma on toast, pickled onion, yoghurt tartare

Beetroot falafel, smoked tahini, cucumber, pickles

Octopus, tarhana, pickled chilli, bronze fennel

Isot fried calamari, tarator

Lamb shoulder, cacik, lamb jus

Chard broccolini, olive oil & preserved lemon

Kunefe

ADD ON

Tilba haloumi, honey, lavender - 14ea

PLEASE NOTE THAT PUBLIC HOLIDAYS INCUR A 15% SURCHARGE. SUNDAYS INCUR A 10% SURCHARGE.

10% SERVICE CHARGE WILL BE APPLIED TO THE GROUPS OF 7 MORE GUESTS.

WE ENDEAVOUR TO ACCOMMODATE DIETARY REQUIREMENTS / FOOD ALLERGIES; HOWEVER, WE CAN NOT GUARANTEE AGAINST TRACES OF ALLERGENS.

ANASON

FEAST \$85 per person

Stone baked bread

Hummus, lemon, myrtle dukkah, macademia, olive oil

Atom, labna, isot butter, green pepper jam

Beetroot falafel, smoked tahini, cucumber, pickles

Isot fried calamari, tarator

Pomegranate roasted 1/2 chicken, preserved Meyer lemon, yogurt, pickles

Cauliflower, green harissa, leaves, roasted almonds

Baklava

ADD ON

Tilba haloumi, honey, lavender - 14ea

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