

ANASON

"Valentine's day"

FEAST \$148 per person

add selected wines \$42 per person

VEGETERIAN

Labna, celeriac, green olives, pistachio, chilli, olive oil

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

Bamya, fried okra, fava bean puree, chickpeas, dill

2020 'En Vie' by Helens Hill Blanc de Noir, Yarra Valley (100ml)

Smoked beetroot tartare, labna, rhubarb, blood plums

Tilba haloumi, local honey, lavender oil

Brussels sprouts, Babaghanoush, pistachio, chilli butter

Cauliflower, green harissa, leaves, roasted almonds, meyer lemon

19 Isabey 'Premium' Chardonnay, Aegean, Turkey (100ml)

Broccolini, muhammara, walnut, isot

Eggplant, capsicum, mint, coriander, tamarind

16 Centum Syrah, Guney Denizli, Turkey (100ml)

Pineapple kebab, Lion's Milk, Isot, pistachio tahini, raspberry

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 10% service charge applies to groups of 8 or more.

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Oyster, tarama, squid ink cracker, beach succulents

Sea urchin roe, Bonito parfait, pickled onion, bronze fennel, brioche

Balik + Ekmek – cured Bonito, tarama, Avruga caviar

2020 'En Vie' by Helens Hill Blanc de Noir, Yarra valley (100ml)

Smoked beetroot tartare, labna, rhubarb, blood plums

Tilba haloumi, local honey, lavender oil

Quail leg, crisp pastry, muhammara, isot

Grilled oxtongue on toast, babaghanoush, pickles

19 Isabey 'Premium' Chardonnay, Aegean, Turkey (100ml)

Eggplant, capsicum, mint, coriander, tamarind

Hunkar Begendi, lamb loin, smoked eggplant puree, iskender sauce

16 Centum Syrah, Guney Denizli, Turkey (100ml)

Kunefe, pressed kadaifi pastry, "flower of the milk", golden syrup, pistachio

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