

ANASON

FEAST \$119 per person

Rock oyster, tarama, squid ink cracker, beach succulents

Salmon pastirma on toast, pickled onion, yoghurt tartare

Lentil Kofte, radish pickled chillies, cos lettuce

Beetroot falafel, smoked tahini, cucumber, pickles

Octopus, tarhana, pickled chilli, bronze fennel

Manti, mini dough parcels, beef filling, garlic yoghurt, mint, sumac

Lamb shoulder, cacik, lamb jus

Cauliflower, green harissa, leaves, roasted almonds

Kunefe

We use flour, nuts and spices, although all care is taken, trace elements are unavoidable in all meals

Groups of 8 or more guests will be required to dine on one of our feast menus

and a 10% service surcharge will be applied

1.5% surcharge for any card payments

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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

Tilba haloumi, honey, lavender

Tepsi kebab, ground beef brisket & lamb belly, Turkish chilli, tomato

Brussels sprouts, baba ghanoush, dill, pistachio

Baklava

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