ANASON

BOSPHORUS FEAST

\$119 per person

Sydney rock oysters, shalgam & pickle juice, shallots

'Cig kofte', salmon tartare, cracked wheat, Urfa spices, perilla leaves

Green herb zucchini and feta mujver, tahini terettur

Octopus, tarhana, pickled chilli, bronze fennel

King Prawn, saffron and raki bisque

Lamb shoulder tandir, lamb jus, bitter leaves

Charred broccolini, olive oil & preserved lemon

'Choban' salad, Ox-heart tomatoes, sumac onion, mint yogurt

Kunefe

ADD ON

Tilba haloumi, grape molasses, roasted hazelnuts - 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.

ANASON

ANASON FEAST

\$85 per person

Home made pide bread, vine ripened butter

Hummus, lemon, a la Oz myrtle dukkah, macademia, olive oil

'Atom', labne, isot butter, green pepper jam

Green herb zucchini and feta mujver, tahini terettur

'Manti', mini beef parcels, sujuk XO, burnt yogurt, mint, sumac

Pomegranate roasted half chicken, rocket, fennel, orange salad

OR Lamb shoulder tandir, lamb jus, bitter leaves +\$10 per person

Charred broccolini, olive oil & preserved lemon, roasted almonds

Baklava

ADD ON

Tilba haloumi, grape molasses, roasted hazelnuts - 14ea

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