

# ANASON

Stone baked bread	14
Lentil Kofte, radish pickled chillies, cos lettuce	6ea
Rock oyster, tarama, squid ink cracker, beach succulents	8ea
Salmon pastirma on toast, pickled onion, yoghurt tartare	12ea
Beef tartare, ezme salsa, perilla, cumin cracker	12ea
Ox tongue, muhammara, pickles, brioche	10ea
Hummus, lemon myrtle dukkah, macadamia, olive oil	18
Stracciatella, isot butter, green pepper jam	25
Beetroot falafel, smoked tahini, cucumber, pickles	26
Sebago potatoes, spiced salt	15
Tilba haloumi, honey, lavender	26
Salad of smoked freekeh, pumpkin, pine nuts, sumac	24
Broccolini, muhammara, walnut, molasses	28
Cauliflower, green harissa, leaves, roasted almonds	29
Imam Bayildi, eggplant, capsicum, coriander, tamarind	30
King Prawns, saffron and raki bisque	38
Claypot Manti, mini dough parcels, beef filling, garlic yoghurt, mint, sumac	36
Octopus, tarhana, pickled chilli, bronze fennel	36
Whole baby chicken, harissa, preserved lemon yoghurt, pickled okra	46
Lamb shoulder, cacik, lamb jus	49
Hunkar Begendi, grain fed Black Angus sirloin, smoked eggplant, tomato, Turkish chilli	56
Yogurtlu Kebab, 72 hour Wagyu tri-tip, croutons, tomato, iskender sauce	64
John Dory on the bone, citrus butter, confit garlic	74

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 surcharge is applied for groups of 8 and more  
%10 service surcharge is applied on Sunday - %15 service surcharge is applied on public holidays

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FEAST \$119 per person

*add selected wines \$49 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

*2022 Saint & Scholar Rose, Adelaide Hills, SA – 90ml*

Octopus, tarhana, pickled chilli, bronze fennel  
Manti, mini dough parcels, beef filling, garlic yoghurt, mint, sumac

*2022 Paringa Estate Chardonnay, Mornington Peninsula, VIC – 90ml*

Cauliflower, green harissa, leaves, roasted almonds  
Lamb shoulder, cacik, lamb jus

*2019 900 Cabernet Sauvignon, Aydin, Turkiye – 90 ml*

Kunefe

*2019 Urlar 'Late Harvest' Riesling, New Zealand – 60ml*

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