

ANASON

"Summer"

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	10ea
Feta & cherry tomato tartlet	10ea
Beef tartare, ezme salsa, grape molasses, cumin cracker	10ea
Ox tongue, muhammara, pickles, brioche	12ea
Hummus, lemon myrtle dukkah, macadamia, olive oil	18
Stracciatella atom style, isot butter, green pepper jam	25
Beetroot falafel, smoked tahini, cucumber, pickles	25
Fried Sebago potatoes, spiced salt	15
Tilba haloumi, honey, lavender	26
Coban salad, heirloom tomatoes, mint yoghurt, melon, sumac	26
Broccolini, muhammara, walnut, molasses	28
Cauliflower, green harissa, leaves, roasted almonds	29
Imam Bayildi, eggplant, capsicum, coriander, tamarind	30
School prawns, tarhana salt, raki mayo	28
Manti, mini dough parcels, beef filling, garlic yoghurt, mint, sumac	36
Southern Calamari, tarhana, pickled chilli, bronze fennel	44
Monkfish kebab, flatbread, condiments	44
Whole baby chicken, harissa, preserved lemon yoghurt, pickled okra	46
Ali Nazik, lamb loin, smoked eggplant, yoghurt, burnt butter	48
Lamb shoulder, cacik, lamb jus	49

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.

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"Summer"

FEAST \$99 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
Tilba haloumi, honey, lavender

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

Monkfish kebab, flatbread, condiments
Imam Bayildi, eggplant, capsicum, coriander, tamarind

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

Pistachio Baklava

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

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