

ANASON

FEAST MENU \$79 P P

Home made pide bread, vine ripped butter
Hummus, a la Oz lemon myrtle dukkah, macadamia, olive oil
Atom, labne, isot butter, green pepper jam

Mujver, green herb zucchini and feta, tahini terettur

ADD ON

Tilba haloumi, grape molasses, roasted hazelnuts +\$14 PP
Manti, mini beef parcels, sujuk XO, burnt yogurt, sumac +\$10 PP

Half chicken, chilli pomegranate, baby zucchini and pickle pepper
Charred broccolini, preserved lemon and olive oil, roasted almonds

UPGRADE TO

Lamb shoulder tandir, lamb jus, bitter leaves salata +\$10 PP

Pistachio baklava



WE TAKE ALL EFFORTS TO ACCOMMODATE ALL GUESTS' DIETARY NEEDS, HOWEVER WE CANNOT GUARANTEE THAT OUR FOOD WILL BE ALLERGEN FREE. MENU IS SUBJECT TO CHANGE DEPENDING ON SEASONALITY. SUNDAY SURCHARGE 10% | PUBLIC HOLIDAY SURCHARGE 15% | TABLE OF 7 OR MORE SERVICE CHARGE 10% | CREDIT CARD SURCHARGE 1.65%

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BOSPHORUS FEAST \$119PP

Sydney rock oyster, shalgam & pickle juice, shallots
Cig kofte, salmon tartare, cracked wheat, Urfa spices, baby lettuce
Mujver, green herb zucchini and feta, tahini terettur

ADD ON

Tilba haloumi, grape molasses, roasted hazelnuts \$14 PP

Octopus, fava bean, pickled chilli, bronze fennel
King prawn, saffron and raki bisque

Lamb shoulder tandir, lamb jus, bitter leave salata
Charred broccolini, preserved lemon and olive oil, roasted almonds
Choban salad, ox-heart tomatoes, sumac onion, baby cucumber

Kunefe, kadaifi pastry, cow's milk mozzarella, golden syrup, pistachio



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