

# ANASON

*"Autumn"*

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|--|------|
| 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   |
|  |      |
| King Prawns, garlic saffron, Raki                                    | 32   |
| 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.

# ANASON

"Autumn"

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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