

ANASON

FEAST MENU 79PP

Rustic Village 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, honey, lavender \$14PP

Manti, mini beef parcels, sujuk XO, burnt yogurt, sumac \$10PP

Half chicken, chilli pomegranate, baby zucchini and pickle pepper

UPGRADE TO (+\$10pp, minimum of 2)
Lamb shoulder tandir, lamb jus, bitter leaves salad

Charred brocollini, preserved lemon and olive oil, roasted almonds

Pistachio baklava



WE TAKE ALL EFFORTS TO ACCOMODATE 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, cracked wheat, Urfa spices, baby lettuce

Mujver, green herb zucchini and feta, tahini terettur

ADD ON

Tilba haloumi, honey, lavender \$14PP

Octopus, fava bean, pickled chilli, bronze fennel

King prawn, preserved lemon, fennel seeds

Lamb shoulder tandir, lamb jus, bitter leaves salata

Charred brocollini, 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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