

ANASON

"autumn"

FLORA

Stone baked village bread	10
Hummus, crispy chickpeas, paprika, parsley, olive oil	18
Shredded charred cabbage, dill, feta, puffed rice, nigella	20
Smoked beetroot tartare, labna, rhubarb, blood plums	22
Labna, celeriac, green olives, pistachio, chilli, olive oil	24
Lentil Kofte, pickled chillies, mung beans, molasses, cos lettuce	20
Oxheart tomato, bullhorn, mint, sumac onion, feta	24
Roasted carrots, spiced goat's curd, hazelnut, currants, Meyer lemon	26
Brussels sprouts, baba ghanoush, pistachio, chilli butter	28
Cauliflower, green harissa, leaves, roasted almonds, Meyer lemon	27
Imam Bayildi, eggplant, capsicum, mint, coriander, tamarind	32

OCEAN

Sardines, salmon roe, chives, toasted Turkish bread	20
Bonito parfait, Sea urchin roe, pickled onion, bronze fennel, brioche	25
Balik + Ekmek – cured Bonito, tarama, Avruga caviar	26
Oyster, tarama, squid ink cracker, beach succulents	26
Kingfish collar, yoghurt tartare, rocket	28
Southern Calamari, tarhana, sucuk, isot butter	48
Snapper, bean piyaz, quail egg, tahini	54

FAUNA

Grilled oxtongue on toast, muhammara, pickles	24
Tilba haloumi, local honey, lavender oil	26
Manti, mini dough parcels, beef filling, garlic yoghurt, paprika butter	34
½ Roasted chicken, pomegranate molasses, garlic toum, pickles	42
Lamb pie, fillo pastry, ground lamb, yoghurt, sumac	44
Hunkar Begendi, lamb loin, smoked eggplant puree, burnt butter	56

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FEAST \$118 per person

add selected wines \$42 per person

Oyster, tarama, squid ink cracker, beach succulents

Bonito parfait, Sea urchin roe, pickled onion, bronze fennel, brioche

Balik + Ekmek – cured Bonito, tarama, Avruga caviar

Sardines, salmon roe, chives, toasted Turkish bread

2019 Sevilen "Premium" Chardonnay, Menderes, Aegean, Turkey-100ml

Imam Bayildi, eggplant, capsicum, mint, coriander, tamarind

Roasted carrots, spiced goat's curd, hazelnut, currants, Meyer lemon

Manti, mini dough parcels, beef filling, garlic yoghurt, paprika butter

2016 Sevilen Plato Kalecik Karasi,, Aegean, Turkey-100ml

Roasted cauliflower, green harissa, leaves, roasted almonds, meyer lemon

Hunkar Begendi, lamb loin, smoked eggplant puree, iskender sauce

2016 Sevilen Centum Syrah, Aydın, Turkey -100ml

Kunefe, pistachio, rose

2014 Muskat Sevilen "Late Harvest", Aegean, Turkey - 60ml

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 15% service charge applies on all public holidays