

# ANASON

*"Summer"*

House baked village bread - 7

## FLORA

Hummus, paprika, crispy chickpeas, olive oil - 18

Lentil kofte, cos lettuce, pickles, radish - 20

Stracciatella, "Atom Style", chilli butter, green pepper jam - 24

Fried okra, muahammara, walnut, chilli - 24

Heirloom tomato "Coban Salad", mint yogurt, melon, sumac - 26

Beetroot falafel, smoked tahini, cucumber, pickles - 26

Oven baked Baharat rice, dried fruits, almond, crisp shallots and leeks - 26

Imam Bayildi, eggplant, bullhorn peppers, tamarind - 30

Cauliflower, green harissa, almonds, leaves -32

## OCEAN

Oysters, tarama, squid ink cracker, beach succulents - 26

Sardines on toast, caviar mayo, salmon roe, chives - 25

Octopus, tarhana, pickled chillies, bronze fennel - 36

Scallops & basturma skewers, pickled radish, allium puree -38

Murray Cod, isot chilli brown butter, green olives, raisins - 48

## FAUNA

Tilba haloumi, local honey, lavender oil - 28

Manti, tomato, garlic yoghurt, mint, sumac - 42

Whole baby chicken, harissa, preserved lemon yogurt, pickled okra garlic - 48

Tepsi Kebab, ground beef brisket and lamb belly, Antep spices – 54

Ali Nazik, lamb backstrap, sumac onions, Turkish chilli, burnt butter - 54

Slow cooked lamb shoulder, potatoes, jus - 58

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

A 10% surcharge applied on Sundays, 15% surcharge on all Public Holidays

# ANASON

"Summer"

FEAST \$120 per person

add selected wines \$49 per person

Oyster, tarama, squid ink cracker, beach succulents

Hummus & house baked village bread

Sardines on toast, salmon roe, caviar mayo, chives

Lentil kofte, cos lettuce, pickles, radish

Beetroot falafel, smoked tahini, cucumber, pickles

*2022 Saint & Scholar Rose, Adelaide Hills, SA -90ml*

Imam Bayildi, eggplant, bullhorn peppers, tamarind

Octopus, tarhana, pickled chillies, bronze fennel

*2020 Sevilen 900 Fume Blanc, Menderes, Aydin, Turkiye-90ml*

Roasted cauliflower, green harissa, leaves, almonds, leaves

Ali Nazik, lamb backstrap, sumac onions, Turkish chilli, burnt butter

*2021 Sevilen Okuzgozu, Aegean Region, Turkiye -90ml*

Cimcik pistachio baklava

*2019 Uralar "Late Harvest" Riesling, New Zealand, 60ml*

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