

ANASON

FEAST MENU 79PP

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 zuchinni and feta, tahini terettur

ADD ON

Tilba haloumi, grape molasses, roasted hazelnuts \$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 broccolini, preserved lemon and olive oil, roasted almonds

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 \$14PP

Octopus, fava bean, pickled chilli, bronze fennel

King prawn, saffron and raki bisque

Lamb shoulder tandir, lamb jus, bitter leaves 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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