

ANASON

"Melbourne Cup 2020"

Glass of Brut, Varichon & Clerc, Burgundy on arrival

FEAST \$150 per person

with matching wines \$195 per person

Oyster tarama, squid ink cracker, beach succulents

House baked village bread

Humus, crispy chickpeas, paprika, parsley, olive oil

Smoked beetroot tartare, labna, rhubarb, amaranth

Tilba haloumi, local honey, lavender oil

Grilled octopus, warm ezme, pickles

Seared scallops, Babaghanoush flavours, pickled daikon

Kunefe king prawn, yoghurt tartare

Snapper fillet, charred cabbage salad, wild rice, feta

Roasted cauliflower, green harissa, leaves & roasted almonds

Hunkar Begendi, 72 hour wagyu, eggplant puree, iskender sauce

Baklava

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.