ANASON

"Spring"

FLORA

House baked village bread, olive oil, za'atar	8
Fried Sebago potatoes, baharat salt, smoked yoghurt	12
Adana style tomato salad, onion, parsley, sumac	12
Atom, labna, chilli, burnt butter	16
Humus, crispy chickpeas, paprika, parsley, olive oil	18
Lentil kofte, mung beans, pomegranate, cos lettuce	20
Tilba haloumi, local honey, lavender oil	22
Roasted cauliflower, green harissa, leaves, roasted almonds	23
Grilled broccolini, muhammara, walnut	24
Bamya, fried okra, fava bean puree, dill, garlic	24

OCEAN

Balik + Ekmek – Bosphorus style mini Sardine sandwich	9ea
Oyster, tarama, squid ink cracker, beach succulents	24
Mullet fillet, bronze fennel & orange	24
Kingfish tartare, cig kofte spices, rice cracker, seaweed salt	26
Tarak, seared scallops, babaghanoush flavours, pickled daikon	28
King prawns, raki cream, fresh herbs, chilli	34
Chargrilled Southern Calamari, walnut tarator	36
Snapper fillet, charred cabbage salad, feta, nigella	44

FAUNA

½ Roasted corn fed chicken, pickles, garlic toum	36
Hunkar Begendi, lamb loin, smoked eggplant puree, iskender sauce	44
72 hour Rangers Valley Wagyu, charred beans, sprouts, Kalecik jus	56

ANASON

"Spring"

FEAST $88 per person
with matching wines $135 per person

House baked Village bread

Humus, crispy chickpeas, paprika, parsley, olive oil

Oyster tarama, squid ink cracker sea succulents

Lentil kofte, mung beans, pomegranate, cos lettuce

Tilba haloumi, local honey, lavender oil

<u>Add on:</u> King prawns, raki cream, fresh herbs **$10pp**

Tarak, seared scallops, eggplant, tahini, pickled daikon

Balik +Ekmek – Istanbul style mini sardine sandwich

Roasted cauliflower, green harissa, leaves & roasted almonds

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

Baklava