



WWW BABYLON

BRISBANE

FLORA

HOUSE MADE BREAD, ZA'ATAR SPICED BUTTER (V)	9
HUMMUS, MACADAMIA DUKKAH, OLIVE OIL, LEBLEBI (DF, GF, VG)	17
TRADITIONAL LENTIL KOFFE, POMEGRANATE, PARSLEY, WHITE COS, LEMON (DF, VG)	20
SMOKED EGGPLANT SALAD, WOOD FIRED CAPSICUM, POMEGRANATE, PARSLEY (GF, VG, DF)	16
PAN FRIED HALLOUMI, LOCALLY SOURCED HONEY, FIG JAM, WILD HERB FLOWERS (V)	27
SPICED FRIED CAULIFLOWER, RAS EL HANOUT, LEMON, BLACK TAHINI, ALMOND, PARSLEY (DF, VG)	21
WOOD FIRED PUMPKIN KEBAB, CORIANDER, LIME, ALEPPO CHILLI, MUHAMMARA (VG, GF, DF)	26
TABBOULEH, FREEKEH, PEPPERS, PARSLEY, GREEN TOMATOES, LEMON (DF, VG)	19
WOOD ROASTED CARROTS, HARISSA TARATOR, WALNUTS, POMEGRANATE MOLASSES (GF, DF, VG)	19
FATTOUSH, RADISH, TOMATO, FRIED PITA BREAD, QUKES, MELON, PARSLEY (V)	19
BAKED RICE PILAF, CUMIN, CASHEW NUTS, PEAS, RAISINS, FRIED ONIONS (V, GF)	19

OCEAN

FRESHLY SHUCKED OYSTER, LABNEH, WHEY & FINGER LIME DRESSING (GF)	6EA
KALAMAR DOLMA, STUFFED GRILLED SQUID, RICE, PINE NUTS, RAISINS, MUHAMMARA (GF)	27
YELLOWFIN TUNA, AMBER, LIME, MINT, POMEGRANATE, CRISPY GRAINS	37
WOOD FIRED OCTOPUS, SUJUK, CHICKPEA PUREE, ALEPPO CHILLI, PAPRIKA OIL, DILL	38
LOCAL PRAWNS, HARISSA, RAKI, LEMON, SOFT HERBS (DF, GF)	40
PAN ROASTED QLD BARRAMUNDI, MATBUCHA, FALAFEL, NASTURTIUM (GF)	46

FAUNA

SHISH TAWOOK, WOOD FIRED CHICKEN SKEWERS, KISIR, TOMATO, YOGHURT	38
ALI NAZIK, LAMB AND PISTACHIO KEBAB, SMOKED EGGPLANT, LABNEH, SUMAC ONIONS	39
TURKISH COFFEE CURED & WOOD ROASTED DUCK, CARROTS, FESEJAN SAUCE	47
MANTI, SLOW COOKED LAMB, DUMPLINGS, YOGHURT, MINT, CHILLI BUTTER	39
WHOLE WOOD ROASTED CHICKEN, PRESERVED LEMON YOGHURT, HOUSE PICKLES, BROWN BUTTER (GF)	56
ROASTED GLAZED BEEF SHORT RIB, TOMATO SALSA, POMEGRANATE MOLASSES, JUS	66
WOOD FIRED ANGUS BEEF, HÜNKAR BEĞENDI STYLE, CHILLI BUTTER, RADISH (GF)	58
SLOW COOKED LAMB SHOULDER, GARLIC LABNEH, ZHUG SAUCE, JUS (GF)	97

one bill per table, all of our food may contain nuts, gluten and shellfish, although all care is taken, trace elements are unavoidable in all meals, can cater to halal, banquet menus are required to be served for all guests at the table, dietary requirements can be catered on the day, cakeage fees apply to all cakes brought into the venue, surcharges apply to Mastercard/Visa (0.591%) and Amex (1.6%). A 10% surcharge applies on Sundays and 15% on public holidays.

TASTE

79^{PP} (MINIMUM 2)

HOUSE MADE BREAD, ZA'ATAR SPICED BUTTER (V)
HUMMUS, MACADAMIA DUKKAH, OLIVE OIL, LEBLEBI (DF, GF, VG)
TRADITIONAL LENTIL KOFFE, POMEGRANATE, PARSLEY, WHITE COS, LEMON (DF, VG)
YELLOWFIN TUNA, AMBER, LIME, MINT, POMEGRANATE, CRISPY GRAINS
PAN FRIED HALLOUMI, LOCALLY SOURCED HONEY, FIG JAM, WILD HERB FLOWERS (GF, V)
FATTOUSH, RADISH, TOMATO, FRIED PITA BREAD, QUKES, MELON, PARSLEY (V)
SPICED FRIED CAULIFLOWER, RAS EL HANOUT, LEMON, BLACK TAHINI, ALMOND, PARSLEY (VG, DF)
WOOD ROASTED CHICKEN, PRESERVED LEMON YOGHURT, HOUSE PICKLES, BROWN BUTTER (GF)
CHOCOLATE TAHINI, CARAMEL SPONGE, SESAME, TURKISH COFFEE ICE CREAM (V)

PREMIUM TASTE

89^{PP} (MINIMUM 2)

HOUSE MADE BREAD, ZA'ATAR SPICED BUTTER (V)
HUMMUS, MACADAMIA DUKKAH, OLIVE OIL, LEBLEBI (DF, GF, VG)
TRADITIONAL LENTIL KOFFE, POMEGRANATE, PARSLEY, WHITE COS, LEMON (DF, VG)
YELLOWFIN TUNA, AMBER, LIME, MINT, POMEGRANATE, CRISPY GRAINS
PAN FRIED HALLOUMI, LOCALLY SOURCED HONEY, FIG JAM, WILD HERB FLOWERS (GF, V)
FATTOUSH, RADISH, TOMATO, FRIED PITA BREAD, QUKES, MELON, PARSLEY (V)
SPICED FRIED CAULIFLOWER, RAS EL HANOUT, LEMON, BLACK TAHINI, ALMOND, PARSLEY (VG, DF)
ROASTED GLAZED BEEF SHORT RIB, TOMATO SALSA, POMEGRANATE MOLASSES, JUS
BAKLAVA CHEESECAKE, WALNUT CRUMBLE, HONEY, FILLO PASTRY, PISTACHIO

DELUXE TASTE

99^{PP} (MINIMUM 4)

HOUSE MADE BREAD, ZA'ATAR SPICED BUTTER (V)
HUMMUS, MACADAMIA DUKKAH, OLIVE OIL, LEBLEBI (DF, GF, VG)
TRADITIONAL LENTIL KOFFE, POMEGRANATE, PARSLEY, WHITE COS, LEMON (DF, VG)
YELLOWFIN TUNA, AMBER, LIME, MINT, POMEGRANATE, CRISPY GRAINS
PAN FRIED HALLOUMI, LOCALLY SOURCED HONEY, FIG JAM, WILD HERB FLOWERS (GF, V)
TABBOULEH, FREEKEH, PEPPERS, PARSLEY, GREEN TOMATOES, LEMON (DF, VG)
SPICED FRIED CAULIFLOWER, RAS EL HANOUT, LEMON, BLACK TAHINI, ALMOND, PARSLEY (VG, DF)
PAN ROASTED QLD BARRAMUNDI, MATBUCHA, FALAFEL, NASTURTIUM (GF)
SHISH TAWOOK, WOOD FIRED CHICKEN SKEWERS, KISIR, TOMATO, YOGHURT
SLOW COOKED LAMB SHOULDER, GARLIC LABNEH, ZHUG SAUCE, JUS (GF)
CHOCOLATE TAHINI, CARAMEL SPONGE, SESAME, TURKISH COFFEE ICE CREAM (V)
BAKLAVA (V)

GLOSSARY

ALI NAZIK *TURKISH DISH OF SMOKED, SPICED EGGPLANT WHICH HAS BEEN GRILLED AND PUREED, TOPPED WITH CUBES OF MARINATED SAUTÉED LAMB*

BADINJAN *SPICED, SAUTÉED EGGPLANT*

BAHARAT *MEDITERRANEAN DRY SPICE BLEND MADE WITH BLACK PEPPER, CARDAMOM, CLOVES, CORIANDER, CUMIN, GINGER, NUTMEG, PAPIKA, SAFFRON AND TURMERIC*

DUKKAH *MIDDLE EASTERN DRY CONDIMENT MADE WITH NUTS, HERBS AND SPICES AND SERVED AS A DIP OR TOPPING*

FATTOUSH *MEDITERRANEAN SALAD OF FRIED BREAD AND FRESH VEGETABLES*

HARISSA *MOROCCAN HOT AND AROMATIC PASTE THAT CONSISTS MAINLY OF PEPPERS, GARLIC, LEMON JUICE, PAPIKA, CUMIN, CORIANDER AND CARAWAY SEEDS.*

HÜNKAR BEĞENDİ *'SULTAN'S DELIGHT', A TURKISH DISH OF GRILLED EGGPLANT AND BEEF, OR SOMETIMES LAMB*

KISIR *TURKISH BULGUR WHEAT SALAD, SIMILAR TO TABBOULEH*

LABNEH (LABNA) *FRESH CREAMY-TEXTURED CHEESE MADE FROM STRAINED YOGHURT*

LEBLEBI *ROASTED OR FRIED CHICKPEAS SERVED AS A SNACK, SEASONED WITH SALT OR SPICES*

MANTI *TURKISH VERSION OF DUMPLINGS THAT CONSISTS OF SMALL DOUGH POCKETS FILLED WITH ONION, SPICES AND CHOICE OF MEAT (LAMB).*

MATBUCHA *CLASSIC JEWISH-MOROCCAN DIP MADE WITH TOMATOES, RED PEPPERS, GARLIC AND CHILI*

MUHALLEBI *MIDDLE EASTERN RICE PUDDING DESSERT MADE WITH RICE, SUGAR, MILK AND RICE FLOUR*

MUHAMMARA *SPICY DIP WITH A SIMILAR TEXTURE TO HUMMUS, MADE WITH RED PEPPERS, WALNUTS, POMEGRANATE MOLASSES AND BREADCRUMBS*

PUL BIBER *A TYPE OF CAPSICUM OR PEPPER DRIED AND USED AS A SPICE SIMILAR TO PAPIKA; ALSO KNOWN AS 'HALABY' OR 'ALEPPO' PEPPER*

RAS EL HANOUT *DRIED SPICE MIXTURE OF OVER A DOZEN SPICES, MOST COMMONLY CARDAMOM, CUMIN, CINNAMON, NUTMEG, ALLSPICE, DRY GINGER, CHILI PEPPERS, PAPIKA, DRY TURMERIC AND OTHERS; THE NAME COMES FROM ARABIC AND MEANS 'HEAD OF THE SHOP' OR 'BEST AVAILABLE'*

SHISH TAWOOK *MARINATED CHICKEN SHISH KEBAB*

SUJUK *SPICY TURKISH BEEF SAUSAGE*

TARAMA *THE SALTED, CURED ROE OF COD, CARP OR GREY MULLET*

TARATOR *SAUCE MADE BY BLENDING TAHINI TOGETHER WITH GARLIC, PARSLEY AND LEMON JUICE*

TOUM *RAW GARLIC SAUCE MADE BY GRINDING THE GARLIC WITH OLIVE OIL, SALT AND LEMON JUICE; SIMILAR TO AIOLI*

ZA'ATAR *SPICE MIXTURE MADE FROM SAVOURY DRIED HERBS INCLUDING OREGANO, THYME AND MARJORAM MIXED WITH SUMAC, SESAME SEEDS, SALT AND ADDITIONAL SPICES*

ZHUG *YEMENI HOT SAUCE MADE FROM HOT GREEN PEPPERS SEASONED WITH CORIANDER, GARLIC, SALT, BLACK CUMIN AND VARIOUS SPICES AND BLENDED TOGETHER WITH OLIVE OIL*

BABYLON KITCHEN STATEMENT & PROVIDORES

THE KITCHEN TEAM AT BABYLON ARE PASSIONATE ABOUT BRINGING YOU AMAZING LEVANTINE-INSPIRED FOOD COOKED IN THE TRADITIONAL STYLE OVER OPEN FIRE AND HOT CHARCOAL. WE BELIEVE A HUGE PART OF WHAT GIVES THIS CUISINE ITS ENDURING APPEAL IS THE LONGSTANDING TRADITION OF USING INGREDIENTS SOURCED FROM LOCAL GROWERS, PRODUCERS AND FARMERS' MARKETS (PAZARI). WE HAVE ADOPTED THE SAME APPROACH AT BABYLON AND HAVE PARTNERED WITH SOME OUTSTANDING LOCAL AND REGIONAL PROVIDORES: