

CORPORATE TASTE MENU

45^{PP}

AVAILABLE FROM 11.30AM-3PM MONDAY - THURSDAY

FOR THE TABLE

HOUSE MADE BREAD, ZA'ATAR SPICED BUTTER

HUMMUS, MACADAMIA DUKKAH, OLIVE OIL, LEBLEBI

PAN FRIED HALLOUMI, LOCALLY SOURCED HONEY, FIG JAM, WILD HERB FLOWERS

TRADITIONAL LENTIL KOFTE, POMEGRANATE, PARSLEY, WHITE COS, LEMON

FATTOUSH, RADISH, TOMATO, FRIED PITA BREAD, QUKES, MELON, PARSLEY

BAKED RICE PILAF, CUMIN, CASHEW NUTS, RAISINS, FRIED ONIONS

GROUP TO SELECT ONE OF THE FOLLOWING

WHOLE WOOD ROASTED CHICKEN, PRESERVED LEMON YOGHURT, HOUSE PICKLES,
BROWN BUTTER

ALI NAZIK, LAMB AND PISTACHIO KEBAB, SMOKED EGGPLANT, LABNEH, SUMAC ONIONS

WOOD FIRED ANGUS BEEF, HÜNKAR BEĞENDI STYLE, CHILLI BUTTER, RADISH

Dietary requirements can be catered for outside of the selected menu.

BABYLON
BRISBANE

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.