

# FEAST OF Saint Valentine MENU

from \$130pp

*Glass of Piper champagne or cocktail on arrival*

HOMEMADE BREAD, ZA'ATAR SPICED BUTTER

BEETROOT HUMMUS, MACADAMIA DUKKAH, OLIVE OIL,  
LEBLEBI (DF, GF, VG)

PAN FRIED HALLOUMI, SUNSHINE COAST HONEY, FIG JAM,  
WILD HERB FLOWERS (GF, V)

LOCAL PRAWNS, HARISSA, RAKI, LEMON, SOFT HERBS (GF)

FATTOUSH, RADISH, TOMATO, FRIED PITA, QUKES, MELON, PARSLEY (V)

CHERMOULA SPICED TASMANIAN SALMON, MOROCCAN COUSCOUS,  
CITRON BEURRE BLANC

REVERSE WOOD ROASTED RIB EYE STEAK, TURMERIC POMME PURÉE,  
CONFIT SUMAC TOMATO, JUS

RED VELVET CAKES, PISTACHIOS, POMEGRANATE SORBET

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.*