

HOUSE MADE BREAD, ZA'ATAR SPICED BUTTER (V)

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

CACIK, YOGHURT, CUCUMBER, DILL, MINT, OLIVE OIL, SUMAC

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

SPICED FRIED CAULIFLOWER, RAS EL HANOUT, LEMON, BLACK TAHINI, ALMOND, PARSLEY (VG, DF)

WOOD FIRED LOCAL PRAWNS, MUHAMMARA, LEMON, DILL

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

SHISH TAWOOK, WOOD FIRED CHICKEN SKEWERS, KISIR, TOMATO, YOGHURT

ASSORTED HANDMADE BAKLAVA

Ingredients are subject to seasonality \cdot All menu selections and pricing are subject to change. All our food may contain nuts, shellfish & other allergens. \cdot \$3pp cakeage fee applies to all cakes brought into the venue. Surcharges apply to all card payments

A 10% surcharge applies on Sundays and 15% on public holidays.

VG - Vegaan, V-Vegatarian , GF - Cluten Free, GFA* - Cluten Free Option Available, DF - Dairy Free

BABYLON



BEER

XXXX GOLD
STONE & WOOD PACIFIC ALE
JAMES SQUIRE 150 LASHES
BALTER XPA
JAMES SQUIRE ORCHARD CRUSH CIDER

SPARKLING

NV ALPHA BOX & DICE 'TAROT' PROSECCO

WINE

JACQUELINE'S RIDGE SAUVIGNON BLANC DOWIE DOOLE ROSE KAESI FR 'STONEHORSE' SHIRA7

SPRITZ

APEROL SPRITZ
MIMOSA
RIOT LEMON & LYCHEE SPRITZ



