

Melbourne Cup

MENU

\$190PP

BABYLON GARDENS

House made bread

Hummus, macadamia, dukkah, olive oil, leblebi

Taramasalata, olive oil, dill, salmon roe

Yellowfin tuna, harissa, sesame, shallot, pickled beetroot, basil oil

Traditional lentil kofte, pomegranate, parsley, white cos, lemon

Moreton Bay rock oysters, fingerlime dressing

Wood fired Istanbul style stuffed mussel, currants, pine nuts

Kadinbudu, spiced beef, kashar cheese & rice balls, muhammara

Pan fired halloumi, locally sourced honey, grapes

Shish tawook, wood fired chicken skewers, kisir, tomato, yoghurt

3HR BEVERAGE PACKAGE

(11:30AM-2:30PM)

NV PIPER CHAMPAGNE

ALPHA BOX & DICE PROSECCO

RED, WHITE & ROSÉ BY THE GLASS

TAP BEER

CIDER & GINGER BEER

CHAMBORD SPRITZ

SOFT DRINK

VG - Vegan V - Vegetarian GF - Gluten Free DF - Dairy Free

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, surcharges apply to all card payments.

BABYLON
BRISBANE