

Melbourne Cup

MENU

\$210PP

BABYLON RESTAURANT

House made bread, za'atar spiced butter

Hummus, macadamia dukkah, olive oil, leblebi

Moreton Bay rock oysters, fingerlime dressing

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

Abrolhos scallop, chipotle, tarama, caviar, crumb

Pan fried halloumi, locally sourced honey, fig jam, wild herb flowers

Apricot & cauliflower tabbouleh, almonds, parsley, lemon dressing

Spiced fried cauliflower, ras el hanout, lemon, black tahini, almond, parsley

Swordfish shish kebab, chermoula, almonds, sayadieh rice

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

Slow cooked lamb shoulder, garlic labneh, zhug sauce, jus

Chocolate tahini, caramel sponge, sesame, Turkish coffee ice cream

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