

TASTE MENU

79^{PP} (MINIMUM 2)

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

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

TRADITIONAL LENTIL KOFFE, POMEGRANATE, PARSLEY, WHITE COS, LEMON (DF, VG)

YELLOWFIN TUNA, HARISSA, SESAME, SHALLOT, PICKLED BEETROOT, BASIL OIL (GF, DF)

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

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

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

WOOD ROASTED CHICKEN, PRESERVED LEMON YOGHURT, HOUSE PICKLES, BROWN BUTTER (GF)

LOKUM & ROSEMARY MUHALLABIA, PISTACHIO, STRAWBERRY (GF)



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 on all card payments.
A 10% surcharge applies on Sundays and 15% on public holidays.*

PREMIUM TASTE

89^{PP} (MINIMUM 2)

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

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

TRADITIONAL LENTIL KOFFE, POMEGRANATE, PARSLEY, WHITE COS, LEMON (DF, VG)

LOCAL JUMBO PRAWNS, MANGO, KATAIFI PASTRY, CHERMOULA YOGHURT, TOUM, LEMON BALM

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

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

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

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

BAKLAVA CHEESECAKE, WALNUT CRUMBLE, HONEY, FILLO PASTRY, PISTACHIO



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DELUXE TASTE

99^{PP} (MINIMUM 4)

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

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

TRADITIONAL LENTIL KOFFE, POMEGRANATE, PARSLEY, WHITE COS, LEMON (DF, VG)

ABROLHOS SCALLOP CHIPOTLE, TARAMA, CAVIAR, CRUMB (GF)

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

APRICOT & CAULIFLOWER TABBOULEH, ALMONDS, PARSLEY, LEMON DRESSING (GF, DF, VG)

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

SWORDFISH SHISH KEBAB, CHERMOULA, ALMONDS, SAYADIEH RICE (GF)

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

SLOW COOKED LAMB SHOULDER, GARLIC LABNEH, ZHUG SAUCE, JUS (GF)

CHOCOLATE TAHINI, CARAMEL SPONGE, SESAME, TURKISH COFFEE ICE CREAM (V)

BAKLAVA (V)



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