

\$80<sup>PP</sup>

MINIMUM OF 2 GUESTS

## RAMADAN SUNSET MENU



Fresh dates

House made bread, za'atar spiced butter

Hummus, macadamia dukkah, olive oil, leblebi



Traditional lentil soup

Pan fried halloumi, locally sourced honey, dates

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

Local prawn & sujuk pide, shaved asparagus, parsley salad

Laham meshwi, wood fired lamb rump, badinjan, ezme, tahini

Fattoush, radish, tomato, fried pita bread, aukes, melon, parsley

Baked rice pilaf, cumin, cashew nuts, peas, raisins, fried onions

Kunefe, Gaziantep pistachio, mastic ice cream, rose

Bottomless Turkish tea



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

MARCH 2025

IFTAR  
*Dinner*

BABYLON  
BRISBANE