

DELUXE TASTE

109PP (MINIMUM 2)

HOUSE MADE BREAD, ZA'ATAR SPICED BUTTER

HUMMUS, MACADAMIA DUKKAH, OLIVE OIL, LEBLEBI

TRADITIONAL LENTIL KOFTE, POMEGRANATE, CORIANDER, WHITE COS, LEMON

ABROLHOS SCALLOP, CHIPOTLE BUTTER, TARAMA, CAVIAR, CRUMB

PAN FRIED HALLOUMI, LOCALLY SOURCED HONEY, FIG JAM, WILD HERB FLOWERS, PERSIMMON

APRICOT & CAULIFLOWER TABBOULEH, ALMONDS, PARSLEY, LEMON DRESSING

SPICED FRIED CAULIFLOWER, RASEL HANOUT, LEMON, BLACK TAHINI, ALMOND, PARSLEY

SWORDFISH SHISH KEBAB, CHERMOULA, ALMONDS, SAYADIYEH RICE

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

SLOW COOKED LAMB, GARLIC LABNEH, CARROTS, BLACK GARLIC, HOT HONEY

KATAIFI NEST, PISTACHIO CREAM, RHUBARB COMPOTE



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.