

# TASTE MENU

**89PP (MINIMUM 2)**

HOUSE MADE BREAD, ZA'ATAR SPICED BUTTER

HUMMUS, MACADAMIA DUKKAH, OLIVE OIL, LEBLEBI

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

CURED SALMON, ZA'ATAR CREME FRAICHE DRESSING, CAVIAR, DILL, FINGER LIME

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

FATTOUSH, RADISH, TOMATO, FRIED PITA BREAD, QUKES, MELON, PARSLEY, MINT YOGHURT

SPICED FRIED CAULIFLOWER, RAS EL HANOUT, LEMON, BLACK TAHINI, ALMOND, PARSLEY

WOOD ROASTED CHICKEN, PRESERVED LEMON, YOGHURT, HOUSE PICKLES, BROWN BUTTER

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



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