

DELUXE TASTE

110PP (MINIMUM 2)

HOMEMADE TURKISH BREAD, ZA'ATAR SPICED BUTTER (V)

HUMMUS, MACADAMIA DUKKAH, OLIVE OIL, LEBLEBI (LD, LG, V, VG)

TRADITIONAL LENTIL KOFTE, POMEGRANATE, CORIANDER, WHITE COS, LEMON, KISIR
(LD, V, VG)

CHAR GRILLED KING PRAWNS, GARLIC BUTTER, ZHUG, LEMON LABNEH, CHILLI BUTTER,
FISH ROE (LDO, LG)

PAN FRIED HALLOUMI, HONEY, FIG JAM, WILD HERB FLOWERS, SEASONAL FRUIT (LG, V)

APRICOT & CAULIFLOWER TABBOULEH, ALMONDS, PARSLEY, LEMON DRESSING (LD, LG, V, VG)

SPICED FRIED CAULIFLOWER, RAS EL HANOUT, LEMON, BLACK TAHINI, ALMOND,
PARSLEY (LD, LG, V, VG)

SWORDFISH SHISH KEBAB, CHERMOULA, ALMONDS, SAYADIYEH RICE (LDO, LG)

SHISH TAWOOK, WOOD FIRED CHICKEN SKEWERS, KISIR, TOMATO, GARLIC YOGHURT (LGO)

WOOD FIRED ANGUS BEEF, HUNKAR BEGENDI STYLE, CHILLI BUTTER, PICKLED RADISH,
JUS (LDO, LGO)

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



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.



BABYLON

BRISBANE