

# GLOSSARY

**ALI NAZIK** TURKISH DISH OF SMOKED, SPICED EGGPLANT WHICH HAS BEEN GRILLED AND PUREED, TOPPED WITH CUBES OF MARINATED SAUTÉED LAMB

**BADINJAN** SPICED, SAUTÉED EGGPLANT

**BAHARAT** MEDITERRANEAN DRY SPICE BLEND MADE WITH BLACK PEPPER, CARDAMOM, CLOVES, CORIANDER, CUMIN, GINGER, NUTMEG, PAPRIKA, SAFFRON AND TURMERIC

**DUKKAH** MIDDLE EASTERN DRY CONDIMENT MADE WITH NUTS, HERBS AND SPICES AND SERVED AS A DIP OR TOPPING

**FATTOUSH** MEDITERRANEAN SALAD OF FRIED BREAD AND FRESH VEGETABLES

**HARISSA** MOROCCAN HOT AND AROMATIC PASTE THAT CONSISTS MAINLY OF PEPPERS, GARLIC, LEMON JUICE, PAPRIKA, CUMIN, CORIANDER AND CARAWAY SEEDS.

**HÜNKAR BEĞENDİ** SULTAN'S DELIGHT; A TURKISH DISH OF GRILLED EGGPLANT AND BEEF, OR SOMETIMES LAMB

**KISIR** TURKISH BULGUR WHEAT SALAD, SIMILAR TO TABBOULEH

**LABNEH (LABNA)** FRESH CREAMY-TEXTURED CHEESE MADE FROM STRAINED YOGHURT

**LEBLEBI** ROASTED OR FRIED CHICKPEAS SERVED AS A SNACK, SEASONED WITH SALT OR SPICES

**MANTI** TURKISH VERSION OF DUMPLINGS THAT CONSISTS OF SMALL DOUGH POCKETS FILLED WITH ONION, SPICES AND CHOICE OF MEAT (LAMB).

**MATBUCHA** CLASSIC JEWISH-MOROCCAN DIP MADE WITH TOMATOES, RED PEPPERS, GARLIC AND CHILI

**MUHALLABIA** MIDDLE EASTERN RICE PUDDING DESSERT MADE WITH RICE, SUGAR, MILK AND RICE FLOUR

**MUHAMMARA** SPICY DIP WITH A SIMILAR TEXTURE TO HUMMUS, MADE WITH RED PEPPERS, WALNUTS, POMEGRANATE MOLASSES AND BREADCRUMBS

**PUL BIBER** A TYPE OF CAPSICUM OR PEPPER DRIED AND USED AS A SPICE SIMILAR TO PAPRIKA; ALSO KNOWN AS 'HALABY' OR 'ALEPPO' PEPPER

**RAS EL HANOUT** DRIED SPICE MIXTURE OF OVER A DOZEN SPICES, MOST COMMONLY CARDAMOM, CUMIN, CINNAMON, NUTMEG, ALLSPICE, DRY GINGER, CHILI PEPPERS, PAPRIKA, DRY TURMERIC AND OTHERS; THE NAME COMES FROM ARABIC AND MEANS 'HEAD OF THE SHOP' OR 'BEST AVAILABLE'

**SHISH TAWOOK** MARINATED CHICKEN SHISH KEBAB

**SUJUK** SPICY TURKISH BEEF SAUSAGE

**TARAMA** THE SALTED, CURED ROE OF COD, CARP OR GREY MULLET

**ZA'ATAR** SPICE MIXTURE MADE FROM SAVOURY DRIED HERBS INCLUDING OREGANO, THYME AND MARJORAM MIXED WITH SUMAC, SESAME SEEDS, SALT AND ADDITIONAL SPICES

**ZHUG YEMENI** HOT SAUCE MADE FROM HOT GREEN PEPPERS SEASONED WITH CORIANDER, GARLIC, SALT, BLACK CUMIN AND VARIOUS SPICES AND BLENDED TOGETHER WITH OLIVE OIL

## BABYLON KITCHEN STATEMENT & PROVIDORES

THE KITCHEN TEAM AT BABYLON ARE PASSIONATE ABOUT BRINGING YOU AMAZING LEVANTINE-INSPIRED FOOD COOKED IN THE TRADITIONAL STYLE OVER OPEN FIRE AND HOT CHARCOAL. WE BELIEVE A HUGE PART OF WHAT GIVES THIS CUISINE ITS ENDURING APPEAL IS THE LONGSTANDING TRADITION OF USING INGREDIENTS SOURCED FROM LOCAL GROWERS, PRODUCERS AND FARMERS' MARKETS (PAZARI). WE HAVE ADOPTED THE SAME APPROACH AT BABYLON AND HAVE PARTNERED WITH SOME OUTSTANDING LOCAL AND REGIONAL PROVIDORES.

*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.*

*Please note: All credit and debit card transactions incur a bank surcharge fee of 1.1% + GST. EFTPOS (must insert card & select cheque or savings) is surcharge free. 15% public holiday surcharge applies.*

# MEZE

- MUHAMMARA, CAPSICUM, TOMATO, WALNUTS, POMEGRANATE, HERBS (LG, V, VGO) **20**
- HOUSE MADE BREAD, ZA' ATAR SPICED BUTTER (LDO, LGO, V, VGO) **12**
- HUMMUS, MACADAMIA DUKKAH, OLIVE OIL, LEBLEBI, TURKISH BREAD (LD, LG, V, VG) **16**
- CACIK, YOGHURT, CUCUMBER, DILL, MINT, OLIVE OIL, SUMAC, TURKISH BREAD (LG, V) **16**
- CRETAN EZME, FETA, APRICOT, ALMONDS, HONEY, DILL, TURKISH BREAD (LG, V) **18**
- OYSTERS, LEMON, LABNEH WHEY DRESSING, FINGER LIME (LDO, LG, A) **6**
- ABROLHOS SCALLOP, CHIPOTLE BUTTER, TARAMASALATA, SALMON ROE, PANGRATTATO (LDO, LG, A) **13**

# FLORA

- WOOD FIRED CABBAGE KEBAB, EZME, ZA'ATAR TAHINI, CORIANDER (LD, LG, V, VGO) **24**
- TRADITIONAL LENTIL KOFTI, POMEGRANATE, CORIANDER, COS, LEMON (LD, V, VG) **22**
- SMOKED EGGPLANT SALAD, IMAMBAYALDI, MUHAMARRA, POMEGRANATE MOLASSES (LD, LG, V, VG) **18**
- PAN FRIED HALLOUMI, HONEY, FIG JAM, WILD HERB FLOWERS, SEASONAL FRUIT (LG, V) **28**
- SPICED CAULIFLOWER, RAS EL HANOUT, LEMON, BLACK TAHINI, ALMOND, PARSLEY (LD, LG, V, VG) **21**
- APRICOT & CAULIFLOWER TABBOULEH, ALMONDS, PARSLEY, LEMON DRESSING (LD, LG, V, VG) **21**
- WOOD FIRED BROCCOLINI & KALE, MUHAMMARA, ALEPPO CHILLI, CORIANDER, SAFFRON, LEMON (LDO, LG, V, VGO) **24**
- FATTOUSH, RADISH, TOMATO, FRIED PITA BREAD, QUKES, MELON, PARSLEY, MINT YOGHURT (LD, LGO, V) **21**
- RICE PILAF, CUMIN, ALMONDS, PEAS, CURRANTS, FRIED ONIONS (LDO, LG, V, VGO) **16**
- KISIR, BULGUR SALAD, PARSLEY, POMEGRANATE, FRUITS (LD, V, VG) **16**

# OCEAN

- GRILLED TIGER PRAWNS, GARLIC BUTTER, ZHUG, LEMON LABNEH, CHILLI BUTTER, FISH ROE (LDO, LG, A) **48**
- CURED SALMON, ZA'ATAR CREME FRAICHE DRESSING, CAVIAR, FINGER LIME (LDO, LG, A) **34**
- SWORDFISH SHISH KEBAB, CHERMOULA, ALMONDS, SAYADEH RICE (LDO, LG, A) **53**
- WOOD GRILLED MARINATED SQUID, MUHAMMARA, TOMATO, OLIVES, DILL, PAPRIKA OIL (LG, A) **33**
- WOOD FIRED OCTOPUS, SUJUK, CAPSICUM, TOMATO, HUMMUS, DILL (LG, M) **42**

# FAUNA

- WHOLE WOOD ROASTED CHICKEN, PRESERVED LEMON, YOGHURT, HOUSE PICKLES, BROWN BUTTER (LDO, LG) **65**
- PRESSED LAMB, GARLIC LABNEH, CARROTS, BLACK GARLIC, HOT HONEY (LDO, LG) **58**
- SHISH TAWOOK, WOOD FIRED CHICKEN SKEWERS, KISIR, TOMATO, GARLIC YOGHURT (LGO) **40**
- ALI NAZIK, LAMB AND PISTACHIO KEBAB, SMOKED EGGPLANT, LABNEH, SUMAC ONIONS (LG) **42**
- TURKISH COFFEE CURED & WOOD ROASTED DUCK, LEEK, POMEGRANATE, FESENJAN SAUCE (LD, LG) **50**
- MANTI LAMB, SLOW COOKED LAMB DUMPLINGS, YOGHURT, MINT, CHILLI BUTTER **41**
- WOOD FIRED BLACK ANGUS, HUNKAR BEGENDI STYLE, CHILLI BUTTER, PICKLED RADISH, JUS (LDO, LGO) **68**
- LAMB SHOULDER, GARLIC LABNEH, SPICED APRICOT, SAGE, JUS AND CHOICE OF TWO SIDES (LDO, LG) **120**
- 400G DRY AGED PORTERHOUSE, 45 DAYS DRY AGED, SERVED SLICED MBS2+ 100 DAY GRAIN FED WITH EZME, MUSHROOM JUS, CRUSHED POTATO WITH CITRUS AND HERB (LDO, LG) **74**

# TASTE

- 90PP (MINIMUM OF 2)**
- HOMEMADE TURKISH BREAD, ZA'ATAR SPICED BUTTER (V)
- HUMMUS, MACADAMIA DUKKAH, OLIVE OIL, LEBLEBI (LD, LG, V, VG)
- TRADITIONAL LENTIL KOFTI, POMEGRANATE, CORIANDER, WHITE COS, LEMON (LD, V, VG)
- SCALLOPS ABROLHOS, CHIPOTLE BUTTER, TARAMASALATA, SALMON CAVIAR, PANGRATTATO (LDO, LG)
- PAN FRIED HALLOUMI, HONEY, FIG JAM, WILD HERB FLOWERS, SEASONAL FRUIT (LG, V)
- FATTOUSH, RADISH, TOMATO, FRIED PITA BREAD, QUKES, MELON, PARSLEY, MINT YOGHURT (LD, LGO, V)
- SPICED FRIED CAULIFLOWER, RAS EL HANOUT, LEMON, BLACK TAHINI, ALMOND, PARSLEY (LD, LG, V, VG)
- WHOLE WOOD ROASTED CHICKEN, PRESERVED LEMON, YOGHURT, HOUSE PICKLES, BROWN BUTTER (LDO, LG)
- BAKLAVA CHEESECAKE, BROWN BUTTER AND PEAR PUREE, FILO PASTRY, PISTACHIO (LGO, V)

# DELUXE TASTE

- 110PP (MINIMUM OF 2)**
- HOMEMADE TURKISH BREAD, ZA'ATAR SPICED BUTTER (V)
- HUMMUS, MACADAMIA DUKKAH, OLIVE OIL, LEBLEBI (LD, LG, V, VG)
- TRADITIONAL LENTIL KOFTI, 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, M)
- 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)

# DESSERT

- BAKLAVA CHEESECAKE, WALNUT CRUMBLE, HONEY, FILO PASTRY, PISTACHIO (LGO, V) **18**
- CHOCOLATE TAHINI, CARAMEL SPONGE, SESAME TURKISH COFFEE ICE CREAM (LGO, V) **19**
- HAND MADE BAKLAVA, ASSORTED FLAVOURS (V) **19**
- TURKISH DELIGHT, THREE PIECES (LD, V, VG) **12**
- TURKISH PAVLOVA, ALMOND AND COCONUT FLAKES, CHOCOLATE SAUCE (LD, V) **20**

**LG** - Low Gluten | **LD** - Low Dairy | **V** - Vegetarian | **VG** - Vegan | **LGO** - Low Gluten Option  
**LDO** - Low Dairy Option | **VO** - Vegetarian Option | **VGO** - Vegan Option  
**A** - Australian Seafood | **I** - Imported Seafood | **M** - Mixed Seafood Origin