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 BEĞENDI *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*

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.

15% public holiday surcharge applies.

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:

MEZE

HUMMUS MACADAMIA DUKKAH, OLIVE OIL, LEBLEBI, TURKISH BREAD (LG, LD, V, VG) **17**
CACIK YOGHURT, CUCUMBER, DILL, MINT, OLIVE OIL, SUMAC, TURKISH BREAD (LG, V) **19**
HOMEMADE TURKISH BREAD ZA'ATAR SPICED BUTTER (LG, V, VG) **14**
PAN FRIED HALLOUMI HONEY, FIG JAM, WILD HERB FLOWERS, SEASONAL FRUIT (LG, V) **24**
WARM OLIVES WALNUTS, POMEGRANATE MOLASSES (LG, LD, V, VG) **28**
SPICED FRIED CAULIFLOWER RAS EL HANOUT, LEMON, BLACK TAHINI, ALMOND, PARSLEY (LG, LD, V, VG) **22**
MUHAMMARA CAPSICUM, TOMATO, WALNUTS, POMEGRANATE, HERBS (LG, LD, V, VG) **23**
WHIPPED SHEEP'S FETA FRESH WALNUTS, MINT, OLIVE OIL (LG,V) **19**
SEASONAL HEIRLOOM TOMATO RICOTTA CREAM, RED ONION, OLIVE OIL, OREGANO (LG, LD, V) **21.5**

FLORA

WOOD FIRED CABBAGE KEBAB EZME, ZA'ATAR TAHINI, CORIANDER, SMOKED ISOT SAUCE, WHIPPED LABNEH (LG, LD, V, VG) **25**
WOOD FIRED BROCCOLINI & KALE TAHINI YOGURT, PUFF RICE, SMOKEY OLIVE OIL (LG, LD, V, VG) **25**
TRADITIONAL LENTIL KOFTE POMEGRANATE, CORIANDER, WHITE COS, LEMON, KISIR (LD, V, VG) **22**
KISIR SALAD HERITAGE BARLEY, PICKLED APPLE AND CUCUMBER, MINT, PEPPERS, TOMATO, FRESH HERBS (LG, LD, V, VGO) **15**
FATTOUSH SALAD TOMATO, FRIED PITA BREAD, QUKES, PARSLEY (LG, LD, V) **21**
MOLASSES GLAZED CARROTS ROASTED BABY CARROTS, PUFFED BUCKWHEAT, BABY HERBS (LG, LD, V, VG) **17.5**

OCEAN

PACIFIC OYSTERS NATURAL (LG, LD, A) **6**
SCALLOPS SUCUK BUTTER, VERJUS GEL, GRAPE, CHERVIL (LG, A) **22**
MARKET FISH GRILLED MARKET FISH SAFFRON POTATO, GREEN OIL, LEMON BUTTER SAUCE, CAPERS (LG, LD, A) **55**
LAKERDA KINGFISH LAKERDA CHILLI, PICKLED RED ONION, BRONZE FENNEL (LG, LD, V, A) **29.9**
BUTTERFLY PRAWNS GREEN GARLIC BUTTER, PAPRIKA OIL, SHISO LEAF (LG, A) **48**
PRAWN AND SCALLOP KOFTA RICH BISQUE, SAFFRON AIOLI, CLAMS, MUSSELS' HERBS (LG, LD, M) **52**

FAUNA

LAMB SHOULDER HERB RUB, RED WINE JUS, LABNEH (LG, LD) **120**
LAMB RIBS SHAKSHUKA, DUKKAH, SMOKED LABNEH (LG) **68**
BEEF SHAWARMA PICKLED ONION, LABNEH, GARDEN GREENS, AJI DULCE, CHARRED TOMATO, LAVASH BREAD, FARMED CHILI (LG, LD) **68**
MARINATED WHOLE CHICKEN TOUM, PICKLES (LG, LD) **65**
SHISH TAWOOK WOOD FIRED CHICKEN SKEWERS,KISIR, TOMATO, GARLICYOGHURT (LGO) **48**
400G DRY AGED PORTERHOUSE 45 DAYS DRY AGED, SERVED SLICED MBS2+ 100 DAY GRAIN FED WITH EZME, HUNKARBEGENDI STYLE, CHILLI BUTTER, PICKLED RADISH, JUS (LDO, LGO) **109**

SIGNATURE TASTE

90PP (MINIMUM OF 2) Banquet menus are required to be served for all guests at the table.

HOMEMADE TURKISH BREAD ZA'ATAR SPICED BUTTER (V)
HUMMUS MACADAMIA DUKKAH, OLIVE OIL, LEBLEBI (LD, LG, V, VG)
T**RADITIONAL LENTIL KOFTE** POMEGRANATE, CORIANDER, WHITE COS, LEMON (LD, V, VG)
SCALLOPS SUCUK BUTTER, VERJUS GEL, GRAPES, CHERVIL (LG, A)
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)
KADAIFI ORANGE CUSTARD KADAFI ORANGE CUSTARD, TURKISH TEA ICE-CREAM, CANDIED WALNUT (LG)

DELUXE TASTE

110PP (MINIMUM OF 2) Banquet menus are required to be served for all guests at the table.

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)
BUTTERFLY PRAWNS BUTTERFLY PRAWNS, GREEN GARLIC BUTTER, PAPRIKA OIL, SHISO LEAF (LG, A)
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)
MARKET FISH SAFFRON POTATO, GREEN OIL, LEMON BUTTER SAUCE, CAPERS (LG, LD, A)
SHISH TAWOOK WOOD FIRED CHICKEN SKEWERS, KISIR, TOMATO, GARLIC YOGHURT (LGO)
BEEF SHAWARMA PICKLED ONION, LABNEH, GARDEN GREENS, AJI DULCE CHARRED TOMATO, LAVESH BREAD, FARMED CHILI (LG, LD)
CHOCOLATE MUHALLABIEH OLIVE OIL, SEA SALT, PRALINE, CITRUS COMPOTE (LG, V)

SWEET

HOMEMADE BAKLAVA FLAVOURS WILL VARY: PISTACHIO OR HAZELNUT **22**
TURKISH DELIGHT 3 PIECES (LG, LD, V, VG) **12**
LA DOLCE LATTE PISTACHIO SORBET, TOASTED MILK, LA DOLCE LATTE (V) **17**
CHOCOLATE MUHALLABIEH OLIVE OIL, SEA SALT, PRALINE, CITRUS COMPOTE (LG, V) **17**
KADAIFI ORANGE CUSTARD TURKISH TEA ICE-CREAM, CANDIED WALNUT (LG) **19**

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