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)

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)

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. A 10% surcharge applies on Sundays and 15% on public holidays.

BABYLON

BRISBANE