# SIGNATURE TASTE MENU

## 90PP (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 (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)

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*

BABYLON

BRISBANE