

# LONG LUNCH MENU

House-made Turkish bread, za'atar smoked butter (VG)

Hummus, macadamia dukkah, olive oil, leblebi (VG)

Baba ghanoush, fennel pollen, pomegranate (VG)

Wagyu beef nayyeh, pickles, pul biber, iskender sauce, caviar (LGO)

Jersey Cow's Tilba halloumi, spiced honey, pear, walnut, amaranth (LG, V)

Shish tawook, wood-grilled chicken, kisir, tomato, garlic labneh

Spiced fried cauliflower, ras el hanout, black tahini, almond (LGO, VG)

Fattoush salad, radish, melon, cucumber, tomato, mint (LGO, V)

\$139pp

Includes 2-hour bottomless drinks package: tap beers, house wines, juice & soft  
drinks available

SPRITZ UPGRADE \$30pp

Peach & Hibiscus Spritz, Limoncello Spitz, Aperol Spritz, Hugo Spritz

V - Vegetarian | VO - vegetarian option available | VG - vegan | VGO - vegan option available | LG - low gluten |  
LGO - low gluten option available | LD - low dairy | LDO - low dairy option available  
Seafood Origin: A - Australian | I - Impaired | M - Mixed

Please note: all credit and debit card transactions incur a bank surcharge fee of 1% + GST. EFTPOS (must insert card & select cheque  
or savings) is surcharge free. 15% public holiday surcharge applies. 10% Sunday surcharge applies.

# BABYLON