

# TASTE MENU

\$89PP (MINIMUM 2)

HOUSE MADE TURKISH BREAD, ZA'ATAR SMOKED BUTTER

HUMMUS, MACADAMIA, DUKKAH, OLIVE OIL, LEBLEBI

BABAGANOUSH, FENNEL POLLEN, POMEGRANATE

YELLOWFIN TUNA, HARISSA, SESAME, SHALLOT, PICKLED  
BEETROOT, BASIL OIL

JERSEY COW'S TILBA HALOUMI, SPICED HONEY, PEAR, WALNUT,  
AMARANTH

FATTOUSH SALAD, RADISH, MELON, QUKES, TOMATO, MINT

SPICED FRIED CAULIFLOWER, RAS EL HANOUT, BLACK TAHINI,  
ALMOND

WOOD FIRED ROASTED CHICKEN, CHERMOULA, PRESERVED  
LEMON, PICKLES, BROWN BUTTER

CHOCOLATE TAHINI, CARAMEL SPONGE, SESAME, TURKISH  
COFFEE ICE CREAM

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, 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

# BABYLON

# PREMIUM TASTE

\$115PP (MINIMUM 2)

HOUSE MADE TURKISH BREAD, ZA'ATAR SMOKED BUTTER

HUMMUS, MACADAMIA, DUKKAH, OLIVE OIL, LEBLEBI

BABAGANOUSH, FENNEL POLLEN, POMEGRANATE

YELLOWFIN TUNA, HARISSA, SESAME, SHALLOT, PICKLED  
BEETROOT, BASIL OIL

WAGYU BEEF NAYYEH, PICKLES, PUL BIBER, ISKENDER, CAVIAR  
JERSEY COW'S TILBA HALOUMI, SPICED HONEY, PEAR, WALNUT,  
AMARANTH

FATTOUSH SALAD, RADISH, MELON, QUKES, TOMATO, MINT  
SPICED FRIED CAULIFLOWER, RAS EL HANOUT, BLACK TAHINI,  
ALMOND

ANGUS BEEF, HÜNKAR BEĞENDI STYLE, ISOT BUTTER, PICKLED  
RADISH

CHOCOLATE TAHINI, CARAMEL SPONGE, SESAME, TURKISH  
COFFEE ICE CREAM

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# BABYLON

# DELUXE TASTE

\$135PP (MINIMUM 4)

HOUSE MADE TURKISH BREAD, ZA'ATAR SMOKED BUTTER  
HUMMUS, MACADAMIA, DUKKAH, OLIVE OIL, LEBLEBI  
BABAGANOUSH, FENNEL POLLEN, POMEGRANATE  
WAGYU BEEF NAYYEH, PICKLES, PUL BIBER, ISKENDER, CAVIAR  
JERSEY COW'S TILBA HALOUMI, SPICED HONEY, PEAR, WALNUT,  
AMARANTH  
ABROLHOS SCALLOP, PUL BIBER BUTTER, TARAMA, CAVIAR, DILL  
FREEKEH SALAD, POMEGRANATE, PARSLEY, SPRING ONION,  
PISTACHIO, BELL PEPPERS, GRAPES, POMEGRANATE DRESSING  
SPICED FRIED CAULIFLOWER, RAS EL HANOUT, BLACK TAHINI,  
ALMOND  
PAN ROASTED AQUINA MURRAY COD, FREGOLA, MUSSELS,  
SMOKED ARUGULA CAVIAR  
SHISH TAWOOK, WOOD GRILLED CHICKEN, KISIR, TOMATO,  
GARLIC LABNA  
SLOW COOKED LAMB SHOULDER, GARLIC LABNA, ZHUG SAUCE,  
LAMB JUS  
CHOCOLATE TAHINI, CARAMEL SPONGE, SESAME, TURKISH  
COFFEE ICE CREAM  
BAKLAVA

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