

MEZE

HOUSE MADE TURKISH BREAD , ZA'ATAR SMOKED BUTTER (VGO, LGO, LDO)	12
HUMMUS , MACADAMIA DUKKAH, OLIVE OIL, LEBLEBI (VG, LG, LD)	17
BABAGANOUSH , FENNEL POLLEN, POMEGRANATE (VG, LG, LD)	17
WAGYU BEEF NAYYEH , PICKLES, PUL BIBER, ISKENDER, PULLA BILLA, CAVIAR (LGO, LDO)	13ea
YELLOWFIN TUNA , HARISSA, SESAME, SHALLOT, PICKLED BEETROOT, BASIL OIL (LG, LDO)	13ea
ABROLHOS SCALLOP , PUL BIBER & HAMSİ BUTTER, CAVIAR (LG, LDO)	13ea
ROCK OYSTER , MANDARIN GRANITA & FINGER LIME (LG, LD)	9ea

FLORA

JERSEY COW'S TILBA HALOUMI , GRAPE, MANDARIN, SPICED HONEY, HAZELNUTS (LG, V)	35
FATTOUSH SALAD , RADISH, MELON, QUKES, TOMATO, MINT (V, VGO, LGO, LDO)	23
RAHEB SALAD , ROAST EGGPLANT, CAPSICUM, SEMI DRIED TOMATO, POMEGRANATE DRESSING (VG, LG, LD)	24
SPICED FRIED CAULIFLOWER , RAS EL HANOUT, BLACK TAHINI, ALMOND (VG, LG, LD)	24
WOOD FIRED BROCCOLINI , ALEPPO & SHALLOT OIL, MAHUMARA, HAZELNUTS (V, VG)	27
GREEN TOMATO TABBOULEH , FREEKEH, CAPSICUM, ORANGES, SHALLOT, PARSLEY (V, VG, LD)	23
WOOD FRIED CARROTS , WALNUTS, WHIPPED SMOKED LABNEH, HERB OIL (V, VGO, LDO)	25
BAKED RICE PILAV , SPICES, BARBERRY CASHEW, PEAS (V)	22
BATATA HARRA , GARLIC BUTTER, HARISSA TOUM (V, VGO, LG, LDO)	24

OCEAN

ZIBDIYIT GAMBARI , YAMBA PRAWNS, HARISSA, TOMATO, PUL BIBER (LG)	52
WOOD FIRED OCTOPUS , PEKMEZ GLAZE, OLIVES, PINE NUTS, SWEET & SOUR FENNEL (LG)	47
WOOD FIRED WHOLE BABY SNAPPER , ALEPPO & HARISSA BUTTER, PETITE BUSHE, LEMON (LG)	68

FAUNA

SHISH TAWOOK , WOOD FIRED CHICKEN, KISIR, TOMATO, GARLIC, LABNA (LGO)	42
ALI NAZIK , LAMB & PISTACHIO KEBAB, SMOKED EGGPLANT, SUMAC ONIONS (LG, LDO)	43
LAHAM MESHWI , WOOD FIRED LAMB RUMP SKEWERS, SMOKED YOGHURT, EZME (LG, LDO)	59
WHOLE WOOD ROASTED CHICKEN , CHERMOULA, PRESERVED LEMON, PICKLES, BROWN BUTTER (LG, LDO)	59
ANGUS BEEF , HÜNKAR BEĞENDİ STYLE, ISOT BUTTER, PICKLED RADISH (LG)	65
SLOW COOKED LAMB SHOULDER , GARLIC LABNA, ZHUG SAUCE, LAMB JUS (LG, LDO)	99

MESHWI

ALL MESHWI STEAKS ARE SERVED WITH BATATA HARRA AND FATTOUSH SALAD	
MB3+ RIB-EYE 800G , CAFÉ DE PARIS, JUS (LG, LDO)	180
MB5+ STRIPLOIN 500G , CAFÉ DE PARIS, JUS (LG, LDO)	150
DRY AGED WOOD FIRED TOMAHAWK 1KG , CAFÉ DE PARIS, JUS (LG, LDO)	235

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

Please note: All credit and debit card transactions incur a bank surcharge fee of 1.1% + GST. EFTPOS.
15% public holiday surcharge applies. 10% Sunday surcharge applies.

PREMIUM TASTE

129PP (MINIMUM 4 PEOPLE)	
HOUSE MADE TURKISH BREAD , ZA'ATAR SMOKED BUTTER (VGO, LGO)	
HUMMUS , MACADAMIA DUKKAH, OLIVE OIL, LEBLEBI (VG, LG, LD)	
BABAGANOUSH , FENNEL POLLEN, POMEGRANATE (VG, LG, LD)	
WAGYU BEEF NAYYEH , PICKLES, PUL BIBER, ISKENDER, PULLA BILLA, CAVIAR (LGO, LDO)	
YELLOWFIN TUNA , HARISSA, SESAME, SHALLOT, PICKLED BEETROOT, BASIL OIL (LG, LDO)	
JERSEY COW'S TILBA HALOUMI , GRAPE, MANDARIN, SPICED HONEY, HAZELNUTS (V, LG)	
MB5+ STRIPLOIN 500G , CAFÉ DE PARIS, JUS (LG, LDO)	
FATTOUSH SALAD , RADISH, MELON, QUKES, TOMATO, MINT (VGO, LGO)	
SPICED FRIED CAULIFLOWER , RAS EL HANOUT, BLACK TAHINI, ALMOND (VG, LG, LD)	
CHOCOLATE TAHINI , CARAMEL SPONGE, SESAME, TURKISH COFFEE ICE CREAM (LG)	

Perfectly Paired

LEEUWIN ESTATE, Art series, Riesling, Margaret River, WA	80
CHATTO 'MANIA', Pinot Noir, East Coast, TAS	83

BABYLON INDULGENCE

139PP (MINIMUM 4 PEOPLE)	
HOUSE MADE TURKISH BREAD , ZA'ATAR SMOKED BUTTER (VGO, LGO, LDO)	
HUMMUS , MACADAMIA, DUKKAH, OLIVE OIL, LEBLEBI (VG, LG, LD)	
BABAGANOUSH , FENNEL POLLEN, POMEGRANATE (VG, LG, LD)	
WAGYU BEEF NAYEH , PICKLES, PUL BIBER, ISKENDER, PULLA BILLA, CAVIAR (LGO, LDO)	
ABROLHOS SCALLOP , PUL BIBER & HAMSİ BUTTER, CAVIAR (LG, LDO)	
JERSEY COW'S TILBA HALOUMI , GRAPE, MANDARIN, SPICED HONEY, HAZELNUTS (GF, V)	
ZIBDIYIT GAMBARI , YAMBA PRAWNS, HARISSA, TOMATO, PUL BIBER (LG)	
SHISH TAWOOK , WOOD GRILLED CHICKEN, KISIR, TOMATO, GARLIC, LABNA (LGO)	
SLOW COOKED LAMB SHOULDER , GARLIC LABNA, ZHUG SAUCE, LAMB JUS (LG, LDO)	
GREEN TOMATO TABBOULEH , FREEKEH, CAPSICUM, ORANGES, SHALLOT, PARSLEY (V, VG, LD)	
SPICED FRIED CAULIFLOWER , RAS EL HANOUT, BLACK TAHINI, ALMOND (VG, LG, LD)	
CHOCOLATE TAHINI , CARAMEL SPONGE, SESAME, TURKISH COFFEE ICE CREAM (LG)	

Perfectly Paired

SHAW & SMITH M3, Chardonnay, Adelaide Hills, SA	119
CAPE MENTELLE, Cabernet Sauvignon, Margaret River, WA	123

DESSERTS

CHOCOLATE TAHINI , CARAMEL SPONGE, SESAME, TURKISH COFFEE ICE CREAM (V, LG) 22
KUNEFÉ , MASTIC ICE CREAM, PISTACHIO,SPICED ROSE SYRUP (V) 28
TAHINI CRÈME BRULÉ , HAZELNUT, MASTIC ICE CREAM (V, LG) 22

BABYLON

In Middle Eastern culture, dining is about sharing a warm and generous experience enjoyed together around the table.

Our dishes are designed to be shared and are served as they are ready, allowing you to savour each plate at your own pace.
