MEZE

HOUSE MADE TURKISH BREAD, SMOKED ZA'ATAR BUTTER (VGO, V, LGO, LDO)	13
BEETROOT HUMMUS, DUKKAH, MINT, OLIVE OIL (VG, V, LG, LD)	19
BABAGANOUSH, HOUSE MADE SMOKED EGGPLANT, POMEGRANATE, MICRO HERBS (VG, V, LG, LD)	19
JERSEY COW'S TILBA HALOUMI, HARISSA LABNEH, PISTACHIO, MINT, HOT HONEY (V, LG)	36
VANNELLA BURRATA, PRESERVED LEMON, ZHOUG, MINT, BROAD BEANS (V, LG)	29
ROCK OYSTERS, FINGER LIME, MIGNONETTE (LG, LD, A)	45/85
WAGYU BEEF NAYYEH, WAGYU BEEF, DICED PICKLES, ESCHALOT, BRIOCHE, CAVIAR (LGO, LDO)	14ea
YELLOWFIN TUNA, FINE DICED TUNA, ESCHALOTS, CHIVES, PICKLED BEETROOT (LG, LD, A)	13ea
ABROLHOS SCALLOP, BAHARAT BUTTER, CHIVES, FINGER LIME, POMEGRANATE (LG, LDO, A)	14ea

OCEAN

WOOD FIRED OCTOPUS, TARATOR, BROAD BEANS, FENNEL, GREEN OLIVES, DILL (LG, LDO, A)	48
ZIBDIYIT MUSSELS, HARISSA BUTTER, SAFFRON, TOMATO (LG, M)	53
MARKET FISH, LEMON	MP

MAINS

SHISH TAWOOK, CHAR GRILLED CHICKEN, KISIR, CHARRED TOMATO, GARLIC LABNEH (LGO)	44
ALI NAZIK, LAMB PISTACHIO KEBAB, SMOKED EGGPLANT, SUMAC ONIONS (LG, LDO)	45
LAHEM MESHWI, WOOD FIRED LAMB RUMP, SMOKED YOGHURT, EZME (LG, LDO)	60
WHOLE WOOD ROASTED CHICKEN, CHERMOULA MARINADE, LEMON, PICKLES, BROWN BUTTER (LG, LDO)	61
ANGUS BEEF, PICKLED RADISH, JUS, COMPOUND BUTTER (LG)	66
SLOW COOKED LAMB SHOULDER, ZHOUG, JUS (LG, LDO)	100

MESHWI

800G RIB EYE MB3+, CAFE DE PARIS BUTTER (LG, LDO)	165
500G STRIPLOIN MB5+, CAFE DE PARIS BUTTER, JUS (LG, LDO)	130
1KG DRY AGED WOOD FIRED TOMAHAWK, CAFE DE PARIS, JUS, WAGYU FAT POTATOS, FATTOUSH SALAD (LG, LDO)	240

SIDES

FATTOUSH SALAD, SLICED RADISH, MELON, QUKES, TOMATO, SOFT HERBS, PITA CRISP (VGO, V, LGO, LDO)	23
GREEN TOMATO TABBOULEH, FREEKEH, CAPSICUM, FINE CHOPPED HERBS, CITRUS DRESSING (VG, V, LGO, LD)	23
CHARRED SNAKE BEAN SALAD, SMOKED LABNEH, HERBS, WILD RICE, POMEGRANATE DRESSING (VGO, V, LGO, LDO)	24
SPICED CAULIFLOWER, BLACK TAHINI, RAS EL HANOUT SEASONING, ALMONDS (VG, V, LG, LD)	26
WOOD FRIED BROCCOLINI, CHAR GRILLED BROCCOLINI, HAZELNUTS (VG, V, LG, LD)	26
HARISSA HONEY CARROTS, LABNEH, CITRUS, MINT, PISTACHIO (VGO, V, LG, LDO)	27
BAKED RICE PILAF, SPICED RICE PILAF, BARBERRY, CASHEWS, PEAS (V)	22
WAGYU FAT POTATOES, ROSEMARY SALT, ZHOUG SAUCE (VGO, V, LG, LDO)	24

V Vegetarian • VG - Vegan • LG - Low gluten • LD - Low dairy • O - Option I Seafood Origin: A Australian • I Imported • M - Mixed

Please note: *A 10% Sunday surcharge applies and 15% on public holiday.*

PREMIUM TASTE

134PP (MINIMUM 4 PEOPLE)

HOUSE MADE TURKISH BREAD, ZA'ATAR SMOKED BUTTER (VGO, LGO)
BEETROOT HUMMUS, DUKKAH, MINT, OLIVE OIL (VG, V, 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, A)
JERSEY COW'S TILBA HALOUMI, HARISSA LABNEH, PISTACHIO, MINT, HOT HONEY (V, LG)
WHOLE WOOD ROASTED CHICKEN, CHERMOULA MARINADE, LEMON, PICKLES, BROWN BUTTER (LG, LDO)
FATTOUSH SALAD, RADISH, MELON, QUKES, TOMATO, MINT (VGO, V, LGO LDO)
SPICED FRIED CAULIFLOWER, RAS EL HANOUT, BLACK TAHINI, ALMOND (VG, LG, LD)
CHOCOLATE TAHINI, MERINGUE, ORANGE GEL, TURKISH ICE CREAM, DATES (V, LG)

Perfectly Paired Wines

LEEUWIN ESTATE, Art series, Riesling, Margaret River, WA	80
PARINGA ESTAE 'Coronella', Pinot Noir, Mornington Peninsula, VIC	98

Cocktail Pairing

MIRAGE COCKTAIL, 100% blue agave tequila, brandy, lime, sugar	27

BABYLON INDULGENCE

144PP (MINIMUM 4 PEOPLE)

HOUSE MADE TURKISH BREAD, ZA'ATAR SMOKED BUTTER (VGO, LGO, LDO)
BEETROOT HUMMUS, DUKKAH, MINT, OLIVE OIL (VG, V, LG, LD)
BABAGANOUSH, FENNEL POLLEN, POMEGRANATE (VG, LG, LD)
WAGYU BEEF NAYEH, PICKLES, PUL BIBER, ISKENDER, PULLA BILLA, CAVIAR (LGO, LDO)
ABROLHOS SCALLOP, BAHARAT BUTTER, CHIVES, FINGER LIME, POMEGRANATE (LG, LDO, A)
VANNELLA BURRATA, PRESERVED LEMON, ZHOUG, MINT, BROAD BEANS (LG, V)
ZIBDIYIT MUSSELS, HARISSA BUTTER, SAFFRON, TOMATO (LG, M)
500G STRIPLOIN MB5+, CAFE DE PARIS BUTTER, JUS (LG, LDO)
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, MERINGUE, ORANGE GEL, TURKISH ICE CREAM, DATES (LG, V)

Perfectly Paired Wines

SHAW & SMITH M3, Chardonnay, Adelaide Hills, SA	122
CAPE MENTELLE, Cabernet Sauvignon, Margaret River, WA	123

Cocktail Pairing

ZAHRA, Vodka, elderflower, agave, pineapple, passionfruit, lime	26.5

DESSERTS

CHOCOLATE TAHINI, MERINGUE, ORANGE GEL, TURKISH ICE CREAM, DATES (V, LG) **32**
PISTACHIO CRÈME BRÛLÉE, ORANGE BLOSSOM TUILE, MASTIC ICE CREAM (V, LGO) **22**
KUNEFE, MASTIC ICE CREAM, PISTACHIO, SPICED ROSE SYRUP (Allow 30 minutes cooking time) (V) **23**

BABYLON

BOOK YOUR NEXT EVENT
THE BABYLON WAY

EXPLORE OUR FUNCTION SPACES & PACKAGES

Gatherings in Middle Eastern culture are traditionally food centric. Our dishes are designed to be shared and are served as they are ready, allowing you to uncover the rich flavours and textures of the Levant cuisine, which stretches from modern Iraq, Jordan, Lebanon, Palestine, Syria and Turkey. Many of our dishes are cooked over wood fire and charcoal on Babylon's custom-built three metre-long Mangal and rotisseries.