

# 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

\$99PP (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

BAKLAVA CHEESECAKE, PISTACHIO, COFFEE TUILLE

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# BABYLON

# DELUXE TASTE

\$120PP (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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