

ANASON

BOSPHORUS FEAST MENU

\$88 per person

Pide | Saj bread, lemon thyme, oil

Atom | Labne yogurt, curly peppers, marash chillies burnt butter

Humus | Rosted Chickpeas, beef pastirma, toasted sesame

Sarma | Vine leaves, rice, mint, pomegranate

Pastirma | Cured salmon, fennel, pickled chillies

Ahtapot | Charcoal octopus, broad bean fava, sumac, pickled onion

Begendi | Smokey eggplant puree, cherry tomato sauce

Roka | Rocket, purslane, radishes and feta fisherman salad

Tandır | Half lamb shoulder, house pickles

Turkish Mess | Mastika Cream, berries, grapes merengue, rose liqueur

We happily cater for any dietary requirements

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Canape Menu \$65 per person

Pumpkin humus on crispy simit

Atom; dried marash chillies, burnt butter, strained yogurt on
pita chips

Cig kofte; spicy bulgur, isot, witlof

Mussel dolma, pinenuts, barberries

Kadayif king prawns, walnut muhammara

Chicken skewers, beetroot, pistachio

Spicy lamb lahmacun, sumac salad

Beef kofte, tomato ezme

Chocolate medjool dates, almonds

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Events Drink Menu

Standard Menu \$45 (2 hours)

NV Casa Prosecco, VIC, Australia

14 Sauvignon Blanc Sultaniye, Majestik, Aydin, Turkey

13 Syrah/Kalecik Karasi, Majestik, Aydin, Turkey

Efes Pilsner, Turkey

Coopers Light

Turkish juices and soft drinks

Deluxe Menu \$55 (2 hours)

NV Blanc de Noirs, En Vie, Helen's Hill, Yarra Valley, VIC,

13 Narince Vinkara, Tokat, Turkey

12 Kalecik Karasi, Sevilen, Guney, Denizli, Turkey

13 Cabernet Sauvignon Sevilen, 9th Parcel, Turkey

Young Henry's Natural Lager

Coopers Light

Turkish juices and soft drinks