

ANASON

Bosphorus Feast Menu - \$78 p/p

Saj pita bread, lemon thyme oil

Atom; marash chillies, burnt Pepe Saya butter, labne yogurt

Pumpkin humus, cumin roasted chickpeas and pepitas

Cured salmon pastirma, fennel, pickled chillies

Raki grilled prawns kumpir, almond, potato, seablite smash

Bodrum style spring chicken, orzo and apricot pilav

Fried cauliflower, dukkah chickpeas, burnt mint yogurt

Half lamb shoulder tandir, smoked pepper yogurt, freekeh

Rocket, hazelnut, pickled onion tabouli

Buffalo cream, berries, mastika merengue, rose liqueor

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

We happily cater for any dietary requirements

Events Drink Menu

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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 Pilsener, 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, Australia

13 Narince Isabey, Tokat, Turkey

12 Kalecik Karasi, Sevilen, Guney, Denizli, Turkey

13 Cabernet Sauvignon Sevilen, 9th Parcel, Sevilentepe, Turkey

Young Henry's Natural Lager

Coopers Light

Turkish juices and soft drinks