

ANASON

Bosphorus Feast Menu - \$78 p/p

Pide | Saj bread, lemon thyme, oil

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

Humus | Turmeric, beef pastirma, wild cucumber pickles

Pastirma | Cured salmon, fennel, pickled chillies

Ahtapot | Octopus, witlof, tomato ezme

Gelik | Pine and portobello mushrooms, aromatic rice,
kashar puree

Tandır | Half lamb shoulder, green beans

Roka | Rocket, tomato, cipollini red onion, walnut,
pomegranate

Buffalo cream, berries, mastika merengue, rose liqueor

We happily cater for any dietary requirements

ANASON

ANASON

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

ANASON

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

Little Creatures Pilsner, WA

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