

ANASON

MELBOURNE CUP MENU

November 7, Tuesday 12pm

\$95 per person

Pide | Saj bread, lemon thyme, oil

Enginar | Olive oil braised artichokes, broad beans

Humus | Roasted chickpeas, beef pastirma, toasted sesame

Pastirma | Cured salmon, fennel, pickled chillies

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

Karides | Hawkesbury school prawns, baharat, black garlic tarator

Tandır | Lamb shoulder, house pickles

Fasulye | Sauteed green beans, cherry tomatoes

Roka | Rocket, fennel and radish salad

Turkish Mess | Buffalo milk cream, berries, mastika merengue, rose liqueur

We gladly cater for any dietary requirements, please inform us at the time of booking

ANASON

MELBOURNE CUP DRINKS MENU

November 7, Tuesday 12pm

3 hours drink package \$45

Casa Prosecco, Sevilen Narince white wine, Plato rose,
Guney Kalecik Karasi red wine, Turkish beers, soft drinks

or

Drinks on consumption