



## Story “Thyme”

*Calling Brisbane home and appreciating all the opportunities the lucky country provided for these two passionate migrant food and wine lovers, it was time they shared their passion and enthusiasm by bringing you the true taste of Anatolia.*

*Olive Thyme, a slight play on words is designed around the true Turkish Culture of bringing people together to enjoy amazing flavours matched with hand selected locally sourced and boutique wines.*

*Just like its proud owners, Olive Thyme is where Turkish tradition meets modern inspiration, bringing you the best of both worlds served with our warm Turkish Hospitality.*

## About Yalcin

*Yalcin’s passion for food started early in life back in Ankara and Marmaris working for authentic restaurants serving the traditional foods of Anatolia to the biggest food critics known to mankind (the Turks!)*

*He later moved to New Zealand to reunite with his high school sweetheart who had migrated few years earlier (There is an amazing love story here... maybe Yalcin can share with you over a Turkish Coffee).*

*Yalcin was one of the first pioneers bringing the Turkish cuisine to the land of the long white cloud, specifically Wellington. In his time in Wellington, he worked front and back of house for two of the most successful Turkish restaurants, while continuing to invest in his own development with successful completion a Bachelors of Tourism and Management.*

*With a young family, it was time to enjoy the sunshine and Brisbane is now home, moving across the ditch in 2002 he has owned and operated a food establishment concentrated on Turkish Cuisine.*

*Passion to learn and grow is what drives Yalcin, he spent months touring every corner of Turkey. Gaziantep for baklava, Bursa for iskender, Hatay for muammara and humus, to taste and learn the unique traditional methods from its origin that he brings to your table today coupled with his strong interest in sustainable food and studies in permaculture and organic growth.*

## About Sibel

*Sibel is the true inspiration behind Olive Thyme, with a keen eye for antique collectable pieces and interior design, you can certainly see her influence and subtle touches throughout the venue.*

*Migrating from Ankara with her family (a rather large one), Sibel’s food journey began around Turkish cuisine thanks to her father’s restaurant in Wellington, New Zealand and her mother’s passion to feed people.*

*Her experience in several boutique restaurants across Australia and New Zealand has enhanced her knowledge of food and wine. Sibel has furthered her studies with a Bachelor degree in Tourism and Management with a focus on front of house service.*

*The Cold, windy Wellington nights are believed to be the driving force behind Sibel’s mature palate. Sibel has dedicated time travelling and enjoying many wine region experiences across Australia, Europe and New Zealand. Never one to cut corners, Sibel knows what wine will be a match with any meal.*

*Sibel has melded her traditional family and community values to bring her guests an authentic, heartfelt dining experience at Olive Thyme.*



Turkish Cuisine

293 Sandgate Road  
Albion

## Dips & Breads

**All dips served w puffed lavash bread**

**Hummus Pastirma** – chickpeas, garlic, tahini, cumin w cured beef, currants 14 *GF/DF/VG/V\**

**Olive Thyme** – chargrilled eggplant, peppers, garlic, lemon juice, olive oil 14 *GF/DF/VG/V\**

**Yogurtlu Kabak** – raw zucchini, strained yoghurt, garlic, dill, walnut 14 *GF/VG\**

**Muhammara** – chargrilled spiced peppers, fenugreek, walnut, garlic w labne 14 *GF/DF/VG/V\**

**Dips Plate** – all four dips w puffed lavash bread 19 *GF/DF/VG/V\**

**Hazelnut Dukkah** – house made dukkah w olive oil, green olives, turkish bread 13 *VG/V/GF/DF\**

**Puffed Lavash Bread** 8 *VG\**

**Turkish Cheese Garlic Bread** 8

**Sesame Turkish Bread** 8

**Crunchy Chips** 8 *VG/VE\**

## Mezes

**Artichoke Nest “Enginar”** – artichoke bottom wrapped in vine leaves w baby carrot, potato in grapefruit juice 17.85 *GF/DF/VG/V*

**Taze Fasulye** – olive oil braised green beans, garlic, onion, carrot w toasted sesame 15.3 *GF/DF/VG/V*

**Zucchini** – ricotta, zucchini, mint, dill, spring onion, garlic, turmeric w yoghurt walnut dip 15.3 *V*

**Lentil Kofte** – caramelised onion, garlic, lentil, bulgur, fresh herbs, pomegranate molasses dressing 14.45 *DF/VG/V*

**Soujouk Halloumi** – turkish garlic sausage, halloumi cheese w sesame fig puree 15.3

**Kuru Dolma** – dehydrated eggplant shell, rice, onion, mint, sumak w house tomato sauce, garlic yoghurt 15.3 *GF/DF/VG/V\**

**Mediterranean Octopus** – bay leaves and garlic marinated chargrilled octopus w organic butter beans, capers, capsicum, dill, parsley, grapefruit dressing 18.7 *GF/DF\**

**Sesame Calamari** – oregano seasoned calamari, sesame w lemon garlic aioli, fresh greens 17 *GF*

**Turkish Plate** – village cheese, lebanese cucumber, truss tomatoes, cured beef, green olives, oregano, melon, olive oil 15.3 *GF*

**Meze Plate** – zucchini ricotta, dehydrated eggplant dolma, lentil kofte, olive oil braised green beans, artichoke nest, raw zucchini yoghurt walnut dip 22.95 *GF/DF/VG/V\**

## From The Pide Oven

**Spinach Feta** – baby spinach, onion, feta, mozzarella w fresh greens 24 *V\**

**Hummus Green Beans** – olive oil braised beans, hummus, soft cheese w fresh greens 23 *DF/VG/V\**

**Chicken Pide** – chargrilled tender chicken, capsicum, two cheese w fresh greens 24

**Mix Pide** – cured beef, Turkish garlic sausage, chargrilled tender chicken, tomato, cheese w fresh greens 25

**Lahmajun** – ground lamb mince, garlic, tomato, capsicum w, sumac onion, parsley, lemon 25

## 5 Course Tasting Menu

49pp

**Dips Plate** – selection of all four dips w puffed lavash bread

**Meze Plate** – zucchini ricotta, lentil kofte, olive oil braised green beans, garlic yoghurt

**Lahmajun** – ground lamb mince, tomato, garlic, capsicum

**Meat Platter** – lamb shish, chicken shish, adana w salad, rice

**Dessert Plate** – rolled baklava, lokum

## 7 Course Tasting Menu

59pp **5 Course Tasting Menu +**

**Soujouk Halloumi** – turkish garlic sausage, halloumi cheese w sesame fig puree

**Kuru Dolma** – dehydrated eggplant shell, rice, onion, mint, sumak w house tomato sauce, garlic yoghurt

## A Little Larger

**All dishes served with rice, greens, house tomato sauce, garlic yoghurt**

**Imam Bayildi** – stuffed eggplant w onion, garlic, capsicum, oregano simmered in olive oil 27 *GF/VG/VE/DF\**

**Pirzola** – thyme seasoned chargrilled lamb cutlets 31 *GF\**

**Chicken Shish** – chargrilled tender chicken 28 *GF/DF\**

**Adana** – hand ground lamb shoulder, capsicum, chilli flakes rolled in garlic butter lavash w burnt butter 29 *GF/DF\**

**Lamb Shish** – yoghurt marinated chargrilled lamb backstrap 30 *GF\**

**Meat Platter** – chicken shish, adana, lamb shish 33 *GF\**

## Dessert

**Mastic Rice Pudding** – vanilla bean, cinnamon, cotton candy 14 *GF\* excluding cotton candy*

**Blueberry Coconut Slice** – rosewater blueberry coulis, raspberry sorbet 14 *GF/DF/V\**

**Kunefe** – shredded kadayif pastry, soft cheese, golden syrup w toasted hazelnut, vanilla gelato 15

**Hazelnut Burma** – hand rolled hazelnut baklava, artisan hazelnut gelato 14

**Lokum** – rose turkish delight 8 *DF*

**Little Little in the Middle (for two)** – hazelnut burma, rose turkish delight, blueberry coconut slice, mango sorbet 24

**Artisan Gelato** – hazelnut/ vanilla/ pistachio 10 each *GF*

**Sorbet** – mango/ raspberry 10 each *GF/DF/VG/V*

**Cheese Platter (for two)** – fig puree, 2 cheese, crackers, green olives, turkish pastrami, walnuts, dried fig in olive oil w toasted sesame 23 *GF*

## House Made Teas

Green tea, fresh mint, lemon 6

Linden, green apple, cinnamon 6

Chamomile, cloves, lemon 6

Ginger, lemon, manuka 6

## Coffees and Teas

Affogato - vanilla bean gelato, espresso 8.5

Turkish coffee, espresso, long black 5

Latte, cappuccino, flat white, hot chocolate 5

Earl grey, english breakfast, turkish apple tea 5

*GF/Gluten Free DF/Dairy Free V/Vegetarian VG/Vegan \* can be made upon request*