



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 11.9 *GF/DF/VG*/V**

Olive Thyme – chargrilled eggplant, peppers, garlic, lemon juice, olive oil 11.9 *GF/DF/VG/V*

Yogurtlu Kabak – raw zucchini, strained yoghurt, garlic, dill, walnut 11.9 *GF/V**

Muhammara – chargrilled spiced peppers, fenugreek, walnut, garlic w labne 11.9 *GF/DF/VG/V*

Dips Plate – all four dips w puffed lavash bread 16.15 *GF/V*

Puffed Lavash Bread 6.8 *VG**

Turkish Cheese Garlic Bread 6.8

Sesame Turkish Bread 6.8

Crunchy Chips 6.8 *VG/V**

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 20.4 *V**

Hummus Green Beans

olive oil braised beans, hummus, soft cheese w fresh greens 19.55 *V/VG**

Chicken Pide

chargrilled tender chicken, capsicum, two cheese w fresh greens 20.4

Mix Pide

cured beef, turkish garlic sausage, chargrilled tender chicken, tomato, cheese w fresh greens 21.25

Lahmajun

ground lamb mince, garlic, tomato, capsicum w, sumac onion, parsley, lemon 21.25

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 22.95 *GF/DF/VG/V**

Pirzola – thyme seasoned chargrilled lamb cutlets 26.35 *GF**

Chicken Shish – chargrilled tender chicken 23.8 *GF/DF**

Adana – hand ground lamb shoulder, capsicum, chilli flakes rolled in garlic butter lavash w burnt butter 24.65 *GF/DF**

Lamb Shish – yoghurt marinated chargrilled lamb backstrap 25.5 *GF**

Meat Platter – chicken shish, adana, lamb shish 28.05 *GF**

Wraps

All wraps served in house lavash bread

Tavuk Wrap – chargrilled tender chicken, white sauce, carrot, sumak onion, tomatoes 17

Adana Wrap – ground lamb mince, white sauce, carrot, sumak onion, tomatoes 17

Zucchini Fritters Wrap – zucchini patties, white sauce, carrot, sumak onion, tomatoes 17

Dessert

Hazelnut Burma – hand rolled hazelnut baklava 7.8

Mastic Rice Pudding – vanilla bean, cinnamon, cotton candy 9.5 *GF* excluding cotton candy*

Bluberry Coconut Slice – w rose water blueberry coulis 7.8 *GF/DF/V*

Lokum – rose turkish delight 6.8 *DF*

GF/Gluten Free DF/Dairy Free V/Vegetarian VG/Vegan

** can be made upon request*