

FEAST | \$79 pp

Turkish bread
Hummus Dip
Halloumi
Sardine Salad
Onion Dolma
Potatoes
Lamb Shish
Caramelised Pear

House Mix Pickles *Vegan* 10

Bread 8
Freshly baked Turkish bread brushed with extra virgin olive oil.

Oysters 6ea.
Sydney rock oysters, choice of green apple and sumac mignonette or natural.

Hummus *Vegan* 14
Pickled wild cucumber, tomato, roast sesame, olive oil.

Eggplant Dip *Vegan* 15
Charred eggplant, capsicum, tomato, pomegranate molasses.

Roasted Beets 20
Goat cheese labneh, hazelnuts, shanklish cheese, fried mint.

Kibbeh 24
Hand-minced beef tartare, bulgur, Turkish spices, pickles, fresh mint.

Onion Dolma 21
Onions stuffed with rice and beef, pine nut, garlic yogurt.

Halloumi 22
Spiced fig & orange marmalade, roasted walnuts.

Sardine-Tomato Salad 20
Cured sardine fillets, Ox heart tomatoes, red onion, dill.

Octopus Piyaz 30
Butter beans, lemon, coriander, fresh chilli.

Falafel *Vegan* 18
Tahini sauce, red cabbage salad, fermented chilli sauce

Potatoes	18
<i>Twice cooked chat potatoes, feta cream, ras el hanout.</i>	
Charred Greens	19
<i>Silverbeet, cos lettuce, sugar snaps, pickled fennel, fava bean puree, kashk cheese.</i>	
Roasted Cauliflower	29
<i>Almond tarator, roasted pepitas, mint oil</i>	
Market Fish	MP
<i>Pan fried, creamy orzo, zhug.</i>	
Manti	32
<i>Turkish beef little dumplings, garlic yogurt, stewed tomato and dried mint.</i>	
Tavuk	34
<i>Roasted chicken thighs, harissa, pickled peppers, parsley oil.</i>	
Lamb Shish	48
<i>Spice marinated lamb rump skewers, sumac onions, jus.</i>	
Ali Nazik	65
<i>300g 3-week dry aged CopperTree Farms sirloin, eggplant begendi, marash chilli butter</i>	
TO FINISH	
Kunefe	22
<i>Kadayif, fior di latte, pistachio ice cream, cardamom syrup</i>	
Caramelised Pear	14
<i>Vanilla labneh, crumble Anzac biscuits, cinnamon syrup</i>	
Turkish Delight	6
<i>Traditional Turkish rose sweets.</i>	