

# MEZE

MORETON BAY ROCK OYSTERS, LEMON, LABNEH WHEY DRESSING, FINGER LIME	6
HOMEMADE TURKISH BREAD (VG, DF)	7
CACIK, YOGHURT, CUCUMBER, DILL, MINT, OLIVE OIL, SUMAC, TURKISH BREAD (V)	18
HUMMUS, MACADAMIA DUKKAH, OLIVE OIL, LEBLEBI, TURKISH BREAD (DF, VG)	18
TARAMASALATA, OLIVE OIL, DILL, SALMON ROE, TURKISH BREAD (DF)	18
PAN FRIED HALLOUMI, RED GRAPES, HONEY & OREGANO (GF, V)	22
SPICED FRIED CAULIFLOWER, RAS EL HANOUT, LEMON, BLACK TAHINI, ALMOND, PARSLEY (GF, DF, V)	21
TRADITIONAL LENTIL KOFTI, AMBER, COS, PICKLED CHILLI (DF, VG)	20
APRICOT & CAULIFLOWER TABBOULEH, ALMONDS, PARSLEY, LEMON DRESSING (GF, DF, VG)	19
FATTOUSH, RADISH, TOMATO, FRIED PITA BREAD, QUOKES, MELON, PARSLEY (V)	20
HOMEMADE FALAFEL, TAHINI SAUCE, DUKKAH, LEMON (VG, DF)	18
KADINBUDU, SPICED BEEF, KASHAR CHEESE & RICE BALLS, MUHAMMARA	19
LAMB KOFTI, ISKENDER SAUCE, HERB YOGHURT	20
SPICY CHICKEN WINGS, BAHARAT SPICE, HARISSA, LABNEH (GF)	21
BATATA HARRA, FRIED POTATO WEDGES, LEMON HARISSA, TOUM (DF, VG, GF)	16

# BREADS

SPINACH AND FETA GOZLEME (V)	21
LAMB GOZLEME, GARLIC LABNEH, ISKENDER SAUCE, PARSLEY	25
SPICED CHICKEN & MOZZARELLA CHEESE GOZLEME, TOUM, SUMAC ONIONS	24
PULLED CHICKEN PITA, AMBER, TOUM, SUMAC ONIONS, PICKLES	24
LAMB PITA, CAPSICUM, TOMATO, LABNEH, CORIANDER	26
BEEF RUMP SHAWARMA, PICKLED CHILLI, SUMAC ONIONS, ISKENDER SAUCE, HALOUMI, TOUM, TOMATO	28
FALAFEL PITA, TOUM, TOMATO, PICKLES, CORIANDER (VG, DF)	23

# MANGAL GRILL

MARINATED HALF CHICKEN, TOUM, PICKLES, FLAT BREAD	33
WOOD ROASTED CARROTS, HARISSA TARATOR, WALNUTS, POMEGRANATE (GF, DF, VG)	22
WOOD FIRED BROCCOLINI & KALE, MUHAMMARA, ALEPPO CHILLI, CORIANDER, SAFFRON, LEMON (GF, DF, VG)	24
ADANA KEBAB, GROUND LAMB, GARLIC YOGHURT, SUMAC ONIONS, TOMATO, CHILLIES, BREAD	32

# SWEET

HANDMADE BAKLAVA (V)	19
TURKISH DELIGHT (VG) 3 PIECES	12

one bill per table, all of our food may contain nuts, gluten and shellfish, although all care is taken, trace elements are unavoidable in all meals, can cater to halal, banquet menus are required to be served for all guests at the table, dietary requirements can be catered on the day, cakeage fees apply to all cakes brought into the venue, all wines and vintages are subject to availability and change, surcharges all on all card payments. A 10% surcharge applies on Sundays and 15% on public holidays.