

## MEZE

HOUSE MADE BREAD, ZA'ATAR SPICED BUTTER (V)	9
HUMMUS, MACADAMIA DUKKAH, OLIVE OIL, LEBLEBI (DF, VG)	15
CACIK, YOGHURT, CUCUMBER, DILL, MINT, OLIVE OIL, SUMAC (V)	15
TARAMASALATA, OLIVE OIL, DILL, SALMON ROE (DF)	15
ABROLHOS SCALLOP, CHIPOTLE, TARAMA, CAVIAR, CRUMB (GF)	12EA
YELLOWFIN TUNA, HARISSA, SESAME, SHALLOT, PICKLED BEETROOT, BASIL OIL (GF, DF)	12EA
BEEF PASTIRMA, WARM HUMMUS, ALEPPO CHILLI BUTTER	18

## FLORA

TRADITIONAL LENTIL KOFTE, POMEGRANATE, PARSLEY, WHITE COS, LEMON (DF, VG)	20
SMOKED EGGPLANT SALAD, WOOD FIRED CAPSICUM, POMEGRANATE, PARSLEY	17
PAN FRIED HALLOUMI, LOCALLY SOURCED HONEY, FIG JAM, WILD HERB FLOWERS, STONE FRUIT (V)	27
SPICED FRIED CAULIFLOWER, RAS EL HANOUT, LEMON, BLACK TAHINI, ALMOND, PARSLEY (DF, VG)	21
APRICOT & CAULIFLOWER TABBOULEH, ALMONDS, PARSLEY, LEMON DRESSING (GF, DF, VG)	19
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
FATTOUSH, RADISH, TOMATO, FRIED PITA BREAD, QUKES, MELON, PARSLEY (V)	21
BAKED RICE PILAF, CUMIN, CASHEW NUTS, PEAS, RAISINS, FRIED ONIONS (V, GF)	19

## OCEAN

MORETON BAY ROCK OYSTERS, LEMON, LABNEH WHEY DRESSING, FINGER LIME	6EA
WOOD GRILLED MARINATED SQUID, MUHAMMARA, YOGHURT, DILL, LIME (GF)	27
WOOD FIRED OCTOPUS, SUJUK, CHICKPEA PUREE, SESAME, ALEPPO CHILLI, PAPRIKA OIL, DILL	38
LOCAL JUMBO PRAWNS, MANGO, KATAIFI PASTRY, CHERMOULA YOGHURT, TOUM, LEMON BALM	43
SWORDFISH SHISH KEBAB, CHERMOULA, ALMONDS, SAYADIEH RICE (GF)	48

## FAUNA

SHISH TAWOOK, WOOD FIRED CHICKEN SKEWERS, KISIR, TOMATO, YOGHURT	38
ALI NAZIK, LAMB AND PISTACHIO KEBAB, SMOKED EGGPLANT, LABNEH, SUMAC ONIONS	39
TURKISH COFFEE CURED & WOOD ROASTED DUCK, LEEK, POMEGRANATE, FESENJAN SAUCE	47
MANTI, SLOW COOKED LAMB, DUMPLINGS, YOGHURT, MINT, CHILLI BUTTER	39
WHOLE WOOD ROASTED CHICKEN, PRESERVED LEMON YOGHURT, HOUSE PICKLES, BROWN BUTTER (GF)	56
WOOD FIRED ANGUS BEEF, HÜNKAR BEÇENDI STYLE, CHILLI BUTTER, RADISH	58
SLOW COOKED LAMB SHOULDER, GARLIC LABNEH, ZHUG SAUCE, JUS (GF)	97

## TASTE

### 79<sup>PP</sup> (MINIMUM 2)

HOUSE MADE BREAD, ZA'ATAR SPICED BUTTER (V)
HUMMUS, MACADAMIA DUKKAH, OLIVE OIL, LEBLEBI (DF, VG)
TRADITIONAL LENTIL KOFTE, POMEGRANATE, PARSLEY, WHITE COS, LEMON (DF, VG)
YELLOWFIN TUNA, HARISSA, SESAME, SHALLOT, PICKLED BEETROOT, BASIL OIL (GF, DF)
PAN FRIED HALLOUMI, LOCALLY SOURCED HONEY, FIG JAM, WILD HERB FLOWERS (GF, V)
FATTOUSH, RADISH, TOMATO, FRIED PITA BREAD, QUKES, MELON, PARSLEY (V)
SPICED FRIED CAULIFLOWER, RAS EL HANOUT, LEMON, BLACK TAHINI, ALMOND, PARSLEY (VG, DF)
WOOD ROASTED CHICKEN, PRESERVED LEMON YOGHURT, HOUSE PICKLES, BROWN BUTTER (GF)
LOKUM & ROSEMARY MUHALLABIA, PISTACHIO, STRAWBERRY (GF)

## PREMIUM TASTE

### 89<sup>PP</sup> (MINIMUM 2)

HOUSE MADE BREAD, ZA'ATAR SPICED BUTTER (V)
HUMMUS, MACADAMIA DUKKAH, OLIVE OIL, LEBLEBI (DF, VG)
TRADITIONAL LENTIL KOFTE, POMEGRANATE, PARSLEY, WHITE COS, LEMON (DF, VG)
LOCAL JUMBO PRAWNS, MANGO, KATAIFI PASTRY, CHERMOULA YOGHURT, TOUM, LEMON BALM
PAN FRIED HALLOUMI, LOCALLY SOURCED HONEY, FIG JAM, WILD HERB FLOWERS (GF, V)
FATTOUSH, RADISH, TOMATO, FRIED PITA BREAD, QUKES, MELON, PARSLEY (V)
SPICED FRIED CAULIFLOWER, RAS EL HANOUT, LEMON, BLACK TAHINI, ALMOND, PARSLEY (VG, DF)
WOOD FIRED ANGUS BEEF, HÜNKAR BEÇENDI STYLE, CHILLI BUTTER, RADISH
BAKLAVA CHEESECAKE, WALNUT CRUMBLE, HONEY, FILLO PASTRY, PISTACHIO

## DELUXE TASTE

### 99<sup>PP</sup> (MINIMUM 4)

HOUSE MADE BREAD, ZA'ATAR SPICED BUTTER (V)
HUMMUS, MACADAMIA DUKKAH, OLIVE OIL, LEBLEBI (DF, VG)
TRADITIONAL LENTIL KOFTE, POMEGRANATE, PARSLEY, WHITE COS, LEMON (DF, VG)
ABROLHOS SCALLOP CHIPOTLE, TARAMA, CAVIAR, CRUMB (GF)
PAN FRIED HALLOUMI, LOCALLY SOURCED HONEY, FIG JAM, WILD HERB FLOWERS (GF, V)
APRICOT & CAULIFLOWER TABBOULEH, ALMONDS, PARSLEY, LEMON DRESSING (GF, DF, VG)
SPICED FRIED CAULIFLOWER, RAS EL HANOUT, LEMON, BLACK TAHINI, ALMOND, PARSLEY (VG, DF)
SWORDFISH SHISH KEBAB, CHERMOULA, ALMONDS, SAYADIEH RICE (GF)
SHISH TAWOOK, WOOD FIRED CHICKEN SKEWERS, KISIR, TOMATO, YOGHURT
SLOW COOKED LAMB SHOULDER, GARLIC LABNEH, ZHUG SAUCE, JUS (GF)
CHOCOLATE TAHINI, CARAMEL SPONGE, SESAME, TURKISH COFFEE ICE CREAM (V)
BAKLAVA (V)