Sultan Selim's Bottomless Cocktails and Share Plates



House made bread, za'atar spiced butter

Hummus, macadamia dukkah, olive oil, leblebi

Pan fried halloumi, locally sourced honey, fig jam, wild herb flowers

Wood fired octopus, sujuk, chickpea puree, sesame, aleppo chilli, paprika oil, dill

Smoked eggplant salad, wood fired capsicum, pomegranate, parsley

Fattoush, radish, tomato, fried pita bread, qukes, melon, parsley

Shish tawook, wood fired chicken skewers, kisir, tomato, yoghurt

Petite chocolate tahini tart

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, surcharges apply to all card payments. A 10% surcharge applies on Sundays and 15% on public holidays.



