

above par

cold cuts & snacks

vegetable pickles (vg, gf, df)	4
aegean olives (vg, gf, df)	8
smoked artisan mortadella (gf, df)	15
air-dried cured beef basturma (df)	15
charcuterie selection	39

malika bakehouse “ pide ” bread	5
freshly baked “ puffy ” bread	10

small plates

kibbeh , fried bulghur, lamb mince, labneh, pistachio (ea)	9
hummus , chickpeas, olive oil, tahini (vg, gf, df)	15
haloumi , lemon butter, honey, walnuts, currants (gf)	19
spiced cauliflower , ras-el hanout, tahini, almonds (vg, gf, df)	20
harvey bay scallops , tomato ezme, caper berries (gf, df)	26

stone oven

lahmacun , ground beef thin turkish pizza (df)	23
baked eggplant , seasonal veg, pinenuts, liquid parsley (vg, gf, df)	26
18-hr lamb shoulder, fenugreek, feta, celeriac, almonds (gf)	39

char-grill

dry-aged angus beef burger , harissa aioli, chips	25
lamb kofta , labneh, isot, shepherd's salad	30
grasslands pasture-fed sirloin steak 250 gr, chips	39
whole bbq spatchcock , toum, pickles (gf)	39

sides

paprika chips (vg, gf, df)	12
leaf salad , nigella buttermilk, shanklish (gf)	12
grilled broccolini , capsicum relish, walnuts (vg, gf, df)	12

desserts

maraş traditional turkish mastic ice cream	9
hand-made baklava (2 pc), clotted cream	13
warm chocolate fondant , hazelnut ice cream	17
cheese plate (2 pc), fig jam, crispy zaatar bread	22

“ above par fix ” \$ 69 per person

shared style, minimum 2 people, applies to whole table

freshly baked “**puffy**” bread

aegean **olives** (vg, gf, df)

hummus, chickpeas, olive oil, tahini (df, vg, gf)

haloumi, lemon butter, honey, walnuts, currants (gf)

kibbeh, fried bulghur, lamb mince, labneh, pistachio (ea)

spiced **cauliflower**, ras-el hanout, tahini, almonds (vg, gf, df)

lamb **kofta**, labneh, isot, shepherd's salad

paprika **chips** (gf)

grilled **broccolini**, capsicum relish, walnuts (vg, gf, df)

“ the feast ” \$ 95 per person

add : three matching wines for \$ 125 per person

shared style, minimum 2 people, applies to whole table

Everything on “ above par fix ” menu plus below items

harvey bay **scallops**, tomato ezme, caper berries (gf, df)

18-hr **lamb** shoulder, fenugreek, feta, celeriac (gf)

hand-made **baklava**, clotted cream

*** (vg) vegan (gf) gluten free (df) dairy free*

no alterations on menu items

please advice our staff any food allergies or intolerances

we do not accept split bills

for all inquiries: hello@aboveparsydney.com.au