

# above par

## cold cuts & snacks

vegetable <b>pickles</b> (vg, gf, df)	6
aegean <b>olives</b> (vg, gf, df)	9
smoked artisan <b>mortadella</b> (gf, df)	16
air-dried cured beef <b>basturma</b> (df)	16
<b>charcuterie</b> selection	42

malika bakehouse “ <b>pide</b> ” bread	7
freshly baked “ <b>puffy</b> ” bread	11

## small plates

<b>kibbeh</b> , fried bulghur, lamb mince, labneh, pistachio (ea)	9
<b>hummus</b> , chickpeas, olive oil, tahini (vg, gf, df)	15
<b>haloumi</b> , lemon butter, honey, walnuts, currants (gf)	20
spiced <b>cauliflower</b> , ras-el hanout, tahini, almonds (vg, gf, df)	22
harvey bay <b>scallops</b> , tomato ezme, caper berries (gf, df)	26

## stone oven

<b>lahmacun</b> , ground beef thin turkish pizza (df)	23
baked <b>eggplant</b> , seasonal veg, pinenuts, liquid parsley (vg, gf, df)	29
18-hr <b>lamb</b> shoulder, fenugreek, feta, celeriac, almonds (gf)	42

## char-grill

dry-aged angus beef <b>burger</b> , harissa aioli, chips	25
lamb <b>kofta</b> , labneh, isot, shepherd's salad	32
whole bbq <b>spatchcock</b> , toum, pickles (gf)	39
grasslands pasture-fed sirloin <b>steak</b> 250 gr, chips	42

## sides

paprika <b>chips</b> (vg, gf, df)	12
grilled <b>broccolini</b> , capsicum relish, walnuts (vg, gf, df)	12
leaf <b>salad</b> , nigella buttermilk, shanklish (gf)	13

## desserts

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

## “above par fix” \$ 69 per person

shared style, minimum 2 people, applies to whole table

### pide 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](mailto:hello@aboveparsydney.com.au)