

# above par

## starters

freshly baked “ <b>puffy</b> ” bread	10
marinated <b>olives &amp; pickles</b> (vg, gf)	9
<b>atom</b> / hung yoghurt, sun dried chillis, sesame, pinenuts (gf)	15
roasted <b>beetroot</b> / goat’s curd, nigella seeds (gf)	16
<b>kingfish crudo</b> / pomegranate, trout roe, pickled chili, ruby grapefruit (gf)	24
<b>burrata</b> / medley tomato salad, pomegranate molasses, sumac (gf)	25

## warms to share

fried <b>kibbeh</b> / bulghur, lamb mince, onion, chili labneh, pistachio (each)	7
sesame <b>falafel</b> / green tahini dip (4 pcs) (vg, gf)	16
pan fried <b>honey haloumi</b> / walnuts, currants (gf)	19
<b>lahmacun</b> / stone baked thin turkish pizza, ground beef, sumac, onion	19
roasted <b>cauliflower</b> / anatolian style romesco, almonds, dukkah (vg, gf)	25
grilled <b>calamari</b> / caper berries, chili tomato ezme salsa (gf)	29

## mains

hand made <b>manti</b> / turkish beef ravioli, mint yoghurt, walnuts, paprika butter	30
lamb <b>kofta</b> / tomato salsa, parsley ezme, pita, labneh	30
<b>chicken shish</b> kebab / 400gr tawook, bulghur, pita, toum	34
<b>eye fillet</b> / persian saffron eggplant, roasted vine cherry tomatoes, zhug (gf)	44

## sides

<b>bulghur</b> rice / capsicum chutney, almonds	8
thick cut paprika <b>chips</b> / toum	10
<b>okra</b> / mung beans, citrus, dill (vg, gf)	15
grilled <b>broccolini</b> / shanklish, walnuts, muhammara	17
<b>beetroot salad</b> / whipped feta, hazelnuts, dried apricots, green leaves (gf)	18

\*\* (vg) vegan (gf) gluten free

no alterations on menu items  
please advice our staff any food allergies or intolerances

no cash / all payments through debit or credit card only  
we do not accept split bills

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