

above par

- warm **bread** 7
marinated persian **olives** (vg, gf) 8
pan fried **honey haloumi** / walnuts, currants (gf) 16
- hummus** / freshly cooked chickpeas, tahini, garlic, olive oil (vg, gf) 13
atom / turkish style thick yoghurt, sun dried chilis, pinenuts, sesame, burnt butter (gf) 13
muhammara / chargrilled red capsicum, aleppo pepper, sourdough crumbs, walnuts (vg) 14
- sesame **falafels** on hummus / green tahini drizzle (vg, gf) 14
roasted **cauliflower** / raisin puree, almonds, warm hummus, zaatar, chili oil (vg, gf) 19
grilled **calamari** / chili tomato ezme salsa (gf) 24
- imam bayıldı** / baked eggplant, rich tomato sauce, parsley oil (vg, gf) 24
mantı / turkish beef ravioli, mint yoghurt, walnuts, paprika butter 26
chicken shish kebab / bulghur pilaf, sumac onion parsley salad 24
flamed **köfte** / turkish lamb meatballs, pita, cacık, pistachio, sumac onions 25
slow cooked **lamb** / parsley ezme salad, pickled eschallots, feta, roasted almonds (gf) 32

sides

- bulghur** freekeh rice / almonds, blackcurrants 7
shepherd's salad / cherry tomato, cucumber, spinach, lemon olive oil vinaigrette (VG, GF) 8
beetroot salad / whipped feta, hazelnuts, rocket, dried apricots, pomegranate molasses (GF) 10

our menu is inspired by traditional middle eastern recipes and harmonised with the freshest australian ingredients for you to experience what this side of the world has to offer idea of sharing plays a big part in the culture that applies to eating as well so the dishes are designed to be spread to your table and enjoyed over a great conversation with some drinks

enjoy

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

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

