

lunch / 11:30 am till 3 pm

## starters

spiced olives & pickles (vg, gf)	9
babaganoush / open fire cooked eggplant, tahini, herbs, olive oil (gf)	17
roasted beetroot / sheep's labneh, nigella seeds (gf)	18
kingfish crudo / pomegranate, trout roe, pickled chili, ruby grapefruit (gf)	24

## warms to share

kibbeh / fried bulghur, lamb mince, onion, chili labneh, pistachio (each)	8
haloumi / local honey, walnuts, currants (gf)	21
roasted cauliflower / warm hummus, almonds, dukkah, chili oil (vg, gf)	26
grilled calamari / ras-el hanout, caper berries, chili tomato ezme salsa (gf)	29

## mains

sucuk gözleme / veal sausage, kaşar cheese, haloumi, cacık	24
four-cheese stone oven pide / parsley, egg yolk	28
lamb kofta / tomato salsa, harissa, pita, pickles, isot, labneh	34
chicken shish kebab / tawook skewers, bulghur rice, pita, pickles, toum	34

## sides

turkish pide bread	5
bulghur rice / capsicum chutney, almonds	9
fattoush / tomato, cucumber, onion, radish, pita, pomegranate molasses	15

## desserts

pistachio baklava (2 pcs) , clotted cream	13
maraş dondurma / traditional turkish mastic ice cream, pistachio	9
kazandibi / caramelised milk pudding, hazelnuts	14
milk soaked cold baklava, clotted cream	8

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

no alterations on menu items

please advise our staff any food allergies or intolerances

no cash / all payments through debit or credit card only

1.5 % surcharge applies to credit card payments

we do not accept split bills

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