

EAT

SMALL PLATES

Warm Marinated Olives	V GF	6
Wood Fired Turkish Bread	V GF	5.5
Carrot Tzatziki	V GF	6.5
Beetroot Dip	V GF	6.5
Hummus Dip	V GF	6.5
Saffron & Mozzarella Arancini (2pc)	V	8
Crispy Chicken w Red Slaw (2pc)		12
Falafel w Hummus, Olive Oil & Lemon (2pc)	V	8
Crumbed Jalapeños Stuffed with Cream Cheese, Saffron Aioli (2pc)	V	9
Filo Swirls, Feta & Ricotta, Pomegranate, Honey & Pistachio (2pc)	V	11
Kataifi Lamb, Smoked Yogurt (2pc)		12

SOMETHING LARGER

Saganaki w Wild Fig Jam	V	14
Zucchini Chips w Lemon Aioli	V GF	13
Baked Turkish Meatballs (6pc)		15
Iranian Style Spiced, Date Puree, Smoked Yoghurt, Coriander, Chilli, Rose Petal	GF	19
Chilli Prawns w Saffron Aioli (5pc)		19

SHARE PLATES

'House Plate'		32
<i>A Sharing Platter w Fresh Pita Bread, Labne, Cos Lettuce, Pickled Vegetables and Tabouli Served w Shawarma Chicken Fillets</i>		
Slow Roast Lamb w Oregano & Preserved Lemon (800g)	GF	36
Braised Beef w Yogurt, Burnt Butter & Toasted Nuts	GF	33
Whole Baby Snapper w Dukkah Crust & Pickled Cucumber Salad	GF	33
Baked Eggplant Baba Ganoush	V GF	25

SIDES

Cos & Herb Salad w House Vinaigrette	V GF	10
Pilaf Rice	V GF	5.5
Roast Pumpkin & Sweet Potato, Honey Yoghurt, Garlic, Thyme	V GF	9.5
Green Beans w Hazelnuts & Cranberries	V GF	8
Roasted Cauliflower w Lemon Tahini & Currants	V GF	10
Cabbage Salad w Apple, Walnut & Kasserli	V GF	10
Thick Hand Cut Chips, Herb Salt, Aioli	V GF	8

DESSERT

Vanilla Bean Panna Cotta, Saffron Syrup	V GF	12
Lemon Lava Cake, Crème Anglaise, Berries	V	14
Chocolate Creme Brûlée, Coffee Biscuit	V GF	12
Macadamia Baklava w Halva	V	13
Turkish Delight	V	6