

From the Stone Oven

1- Pita Bread

'Pide' with sesame and nigella seeds (V) - 5

2- Lavaş Bread

Thin, soft Turkish flatbread (V) - 4

3- Mini Turkish Pizza

'Lahmacun': Flatbread with minced beef - 17

4- Cheese Boat

'Peynirli Pide': Turkish bread with cheese and herbs (V) - 17

Mezzes

SIGNATURE DIPS

5- Chickpeas & Tahini Dip

'Humus': chickpeas, tahini, garlic, lemon (V, GF) - 14

6- Smoked Red Capsicum Dip 🌶️

'Muhammara': Red capsicum, walnuts, herbs & spices (V, N) - 14

7- Charred Eggplant Dip

Eggplant, Yoghurt, Garlic, (V, GF) - 14

Three-Dip Platter

3 dips served with pita bread - 34

8- Mixed Olives

House-marinated green & black olives from Turkey (V, GF) - 10

9- Vine Leaf Rolls

Stuffed with rice, pine nuts and black currants (V, GF, N) - 17

10- Tomato & Walnut Salad

Fresh herbs, onion, capsicum, pomegranate molasses. (V, GF, N) - 16

Warm Plates

A selection of warm mezze and sharing plates.

11- Grilled Halloumi

Halloumi cheese from Turkey, rocket, pomegranate (V, GF) - 16

12- Dancing Cauliflower *Every Table*

Crispy battered cauliflower with Turkish spicy tomato salsa (V) - 17

13- Cheese Phyllo Cigars

Golden fried phyllo pastries with cheese and fresh dill (V) - 15

14- Beef Dumplings *Signature*

Deep fried Turkish dumplings on garlic-dill yoghurt, tomato sauce - 21

From the Sea

Mediterranean seafood plates, crafted for sharing.

15- Sizzling Garlic Shrimp

Stir fried shrimp with garlic butter and red capsicum (GF) - 20

16- Crisp Calamari

Breaded squid rings with Turkish tarator sauce - 19

17- Butter-Basted Mackerel

Pan seared mackerel fillet, greens, lemon&garlic sauce (GF) - 21

18- Barramundi with Herb Cream

Barramundi fillet in a warm garlic-herb parmesan cream (GF) - 32

Flames & Smoke

Turkish charcoal grill (mangal) dishes

19- Beef

'Dana Şaşlık': 24h marinated sirloin, charred red onion and baked 'kumpir' potato. (GF) - 34

20- Lamb *Signature*

'Beyti Kebab': Minced lamb with garlic&parsley, wrapped and sliced, yoghurt - 36

21- Chicken

'Tavuk Şiş': 24h marinated chicken thigh cubes, spinach purée, caramelised onions - 29

Weekend Special

22- Slow Roasted Lamb Shoulder

Limited portions served on Fri & Sat only. Please kindly ask for availability.

Boneless lamb shoulder over rice with pine nuts and black currants.
Smoked yoghurt and red onion on the side (GF, N) - S46

On the Side

23- 'Cacik': Yoghurt & Cucumber (V, GF) - 10

24- Pickled Small Green Chillies (V) - 8 🌶️

25- Mixed Pickles (V) - 9

26- Acılı Ezme': Turkish Tomato Salsa (V, GF) - 8 🌶️

Sweet Finish

27- Künefe

Shredded phyllo dough (kadaif) filled with cheese. Soaked in syrup, topped with pistachios (V, N) - S20

V: Vegetarian GF: Gluten-Free N: Nuts 🌶️ Spicy

*Sharing flavours, celebrating life.
27 dishes to explore the flavours of Turkey
made to enjoy together.
Savour the experience.*



We are CASHLESS. Prices are subject to 10% Service Charge and 9% GST.

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