

In a style true to its inspiration of Aegean culture, all dishes are designed to share.

Kadinbudu Köfte; mushroom, rice, lentil	12ea
Chilbir on toast; quail eggs, garlic yoghurt, Marash pepper	12ea
Tilba haloumi; rosemary honey, sesame	16ea
Stone baked bread	14
Whipped feta; pistachios, sweet and sour grapes, basil, dill	32
Cacik; coconut yoghurt, grilled cucumber, dill, mint	25
Batirik; freekeh, Turkish pepper paste, vine leaves, cucumber	24
Octopus; preserved lemon dressing, pickles, Marash pepper	28
King prawn; raki bisque, saffron	38
Leek; mushroom duxelle, macadamia and artichoke cream	32
Wood fired oyster mushroom; tamarind glaze, isot	38
Kingfish collar; molasses, crispy eschalots, chives, toum	32
Chicken; thigh fillet, peas, orzo pilaf	38
Hünkar Beğendi; lamb loin, smoked eggplant puree, curly pepper	44
Çökertme Kebap; beef tenderloin, potato pavé, yoghurt, iskender sauce	54
Piyaz; white beans, edamame, dill, tahini	23
Brussels Sprouts; pomegranate molasses, pistachio, dill	20
Mevsim salad; tomatoes, radish, onion, cucumber	18



FEAST MENU | \$79PP

Chilbir on toast, quail eggs, garlic yoghurt, Marash pepper 'Kadinbudu Kofte', mushroom, rice, lentil

Stone baked bread

'Cacik', coconut yoghurt, grilled cucumber, dill, mint

Batirik; freekeh, Turkish pepper paste, vine leaves, cucumber

Brussels Sprouts; pomegranate molasses, pistachio, dill Hunkar Begendi, lamb loin, smoked eggplant puree, curly pepper

Pistachio Baklava

ADD ON

Tilba haloumi, rosemary honey, sesame \$16ea

King prawn, raki bisque, saffron \$16 ea

Please note that public holidays incur a 15% surcharge. Sundays incur a 10% surcharge.

Groups of 7 or more are required to dine on our feast menu and a 10% service surcharge will be applied. We endeavour to accommodate dietary requirements and food allergies: However, we can not guarantee against traces of allergens.