

# Maydanoz

*"We are excited to present you our winter menu inspired by the vegetable-driven flavours of sunny and warm Aegean cuisine designed to share with friends, accompanied by Raki, local wines of the region, great company, laughter, and joy."*

*Somer & Arman*

Stone baked bread, Pepe Saya butter - 14

Lentil kofte, sea grapes, radish, molasses, pickle - 10ea

"Kadinbudu Kofte", mushroom, rice, lentil - 12ea

Chilbir on toast; quail eggs, garlic yoghurt, Marash pepper - 12ea

Barbecued Tilba haloumi, thyme honey, sesame - 14ea

Cacik; coconut yoghurt, grilled cucumber, mint - 25

Whipped feta, pistachios, sweet & sour grapes, basil, dill - 32

'Piyaz', white beans, edamame, dill, tahini - 23

Salad of freekeh, mung beans, pomegranate, walnut, carrot - 26

Green beans, muhammara, walnut, chilli butter - 25

Wood fired oyster mushroom, tamarind glaze, isot - 38

Cabbage kebab, harissa labna, coriander, pul biber - 28

"Yayla Corba" Yoghurt soup, chickpea, smoked eggplant, capsicum, mint - 26

Fire roasted fioretto, fava bean puree, dill - 28

Leek, eggplant & mushroom XO, macadamia, and artichoke cream - 38

Kingfish collar kebab, sumac onion, ezme salsa, toum - 32

Octopus, tarhana, pickles, bronze fennel, - 34

John Dory on the bone, citrus butter, fire roasted garlic - 74

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

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## Feast Menu

**\$99pp**

*add selected wines - \$59*

Lentil kofte, sea grapes, radish, molasses, pickle  
Barbecued Tilba haloumi, thyme honey, sesame  
Chilbir on toast, quail eggs, garlic yoghurt, Marash pepper  
Bread & coconut cacik, grilled cucumber, dill, mint

*22 Wilson Polish Hill Riesling, Clare Valley, SA – 90ml*

Fire roasted fioretto, fava bean, dill  
Leek, eggplant & mushroom XO, macadamia, and artichoke cream puree, dill

*19 Domaine Alain Gautheron Chablis, Fleys, France – 90ml*

Wood fired oyster mushroom, tamarind glaze, isot  
Cabbage kebab, harissa labna, coriander, pul biber  
*19 Pasaeli CSKS, Karasakiz & Cabernet Sauvignon, Izmir, Turkiye – 90ml*

Kunefe, pistachio, rose  
*19 Urlar 'Late Harvest' Riesling, Gladstone, New Zealand - 45ml*

ADD ON - \$14pp

Kingfish collr kebab, sumac onion, ezme salsa, toum

*We use flour, nuts, and spices, although all care is taken, trace elements are unavoidable in all meals.*

*Please be advised that there is a 1.5% surcharge for any card payments.*

*A 10% service charge applies on all groups of 8 and more.*

*We require all tables over 8pax to have the Feast.*