

Maydanoz

"We are excited to present you our first seasonal menu inspired by the vegetable-driven flavours of Turkish 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	12
Carrot humus, turmeric, dukkah, olive oil	14
Cacik; coconut yoghurt, grilled cucumber, mint	20
Atom; labna, chilli, burnt butter	18
Smoked beetroot sandwich, rhubarb, barrel-aged feta shavings	20
Chilbir on toast, quail eggs, garlic yoghurt, Marash pepper	22
White cos lettuce, goat's cokelek, curing spices, hazelnut, Manuka	16
Brussels sprouts, babaganoush, pistachio, chilli	26
Charred fioretto cauli, fava bean puree, dill	24
Haloumi kebabs, honey, sesame, rosemary ash	22
Mum's spinach and egg yolk, feta, onion, black rice	26
Cabbage kebab, harissa labna, coriander, pul biber	26
Imam Bayildi; eggplant, tomato, bullhorn, tamarind	28
Cavolo Nero and leek pie, zucchini, haloumi off-cuts	36
Murray Cod collar kebab, sumac onion, Ezme salsa, toum	44
Tencere style chicken, bulgur pilaf, chilli, tomato	42
Sheep's head wedding soup, yoghurt, chickpea, manti parcels	38

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

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Feast Menu

\$88pp

Stone baked bread, butter

Carrot humus, turmeric, dukkah, olive oil

Cacik; coconut yoghurt, grilled cucumber, dill, mint

Smoked beetroot sandwich, rhubarb, barrel-aged feta

Chilbir on toast, quail eggs, garlic yoghurt, Marash pepper

Haloumi kebabs, honey, sesame, rosemary ash,

Imam Bayildi; eggplant, tomato, bullhorn, tamarind

Tencere style chicken, bulgur pilaf, chilli, tomato

Kunefe, pistachio, rose

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 15% service charge applies on all public holidays

We require all tables over 8 pax to have feast menu