



SHARED MENU | \$89PP

Mediterranean olives & pickles

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

Stone baked bread

Taramasalata, salmon roe, citrus oil

Whipped feta; pistachios, sweet and sour grapes, basil, dill

Chicken; thigh fillet, peas, orzo pilaf

Crispy Baby Potatoes, tulum cheese, parsley

Mevsim salad; tomatoes, radish, onion, cucumber

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.*



CHEF'S MENU | \$129PP

Mediterranean olives & pickles

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

Kadinbudu Köfte; mushroom, rice, lentil

Stone baked bread

Taramasalata, salmon roe, citrus oil

Whipped feta; pistachios, sweet and sour grapes, basil, dill

Tilba haloumi, rosemary honey, sesame

King prawn, raki bisque, saffron

Slow cooked lamb, leek Keşkek, celeriac and demi glace

Crispy Baby Potatoes, tulum cheese, parsley

Pistachio Baklava

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