

Maydanoz

"We are excited to present you our autumn 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

Chickpea Peksimet, spinach, garlic yogurt, dill - 8ea

"Kadinbudu Kofte", mushroom, rice, lentil - 10ea

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 - 28

'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 - 32

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

"Yayla Corba" Yoghurt soup, chickpea, smoked eggplant, capsicum, mint - 30

Fire roasted fioretto, fava bean puree, dill - 28

Leek, eggplant & mushroom XO, macadamia, and artichoke cream - 32

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.