

Maydanoz

"We are excited to present you our summer 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 - 7

Lentil kofte, lettuce leaf, radish, molasses, pickled chilli - 8ea

Chickpea Peksimet, spinach, garlic yogurt, dill - 9ea

"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 - 24

Whipped feta, pistachios, sweet & sour grapes, basil, dill - 26

Surk; goat curd, hazelnut, manuka honey - 28

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

Summer Shaksuka, eggplant, tomato, zucchini, labna - 24

Beetroot, labna, pistachio, mint - 25

Wood fired oyster mushroom, tamarind glaze, isot - 26

Olive oil braised fennel, celery, blood orange - 26

Beetroot falafel, smoked hummus, tahini, pickles, lettuce - 26

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

Imam Bayildi; eggplant, tomato, bullhorn, tamarind, green herbs - 28

Cauliflower, green harissa, almonds, leaves - 30

Leek, eggplant & mushroom XO, macadamia, and artichoke cream - 34

Kingfish collar kebab, sumac onion, ezme salsa, toum - 30

Chicken, bulgur pilaf, chilli, tomato - 44

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, lettuce leaf, radish, pickled chilli
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

Summer Shaksuka, eggplant, tomato, zucchini, labna
Leek, eggplant & mushroom XO, macadamia, and artichoke cream puree, dill

19 Sevilen Fume Blanc, Denizli, Turkiye – 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 Sevilen Late Harvest Muscat, Izmir, Turkiye - 45ml

ADD ON - \$25

Our award-winning Anatolia cookbook signed By Chef Somer Sivrioglu

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.