

# 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

Beetroot falafel, spinach pita, tahini, pickles - 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

Grilled asparagus, fava bean puree, dill - 25

'Piyaz', white beans, edamame, dill, tahini - 25

Wood fired oyster mushroom, tamarind glaze, isot - 26

Heirloom tomatoes, isot onion, smoked buffalo mozzarella - 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*

Grilled asparagus, fava bean puree, dill  
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.*