

Maydanoz

"We are excited to present you our winter 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, lettuce leaf, radish, molasses, pickled chilli - 8ea

Beetroot falafel, spinach pita, tahini, pickles - 9ea

Chilbir on toast; quail eggs, garlic yoghurt, Marash pepper - 12ea

Barbecued Tilba haloumi, thyme honey, sesame - 14ea

Spinach borani; yoghurt, chickpeas, dukkah, dill - 20

Cacik; coconut yoghurt, grilled cucumber, mint - 24

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

Salad of baby cavalo nero, golden beets, feta, walnut – 22

Winter root vegetables, burnt carrot puree - 26

Fire roasted fioretto, fava bean puree, dill – 25

Wood fired oyster mushroom, tamarind glaze, isot - 26

Brussel sprouts, babaganoush, pistachio, chilli - 30

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

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

Imam Bayildi; eggplant, tomato, bullhorn, tamarind, green herbs - 36

Kingfish collar kebab, sumac onion, ezme salsa, toum - 48

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

\$89pp

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

Fire roasted fioretto, fava bean, dill

Leek, eggplant & mushroom XO, macadamia, and artichoke cream puree, dill

Wood fired oyster mushroom, tamarind glaze, isot

Cabbage kebab, harissa labna, coriander, pul biber

ADD ON - \$10pp

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 10% service charge applies on all groups of 8 and more

We require all tables over 8pax to have the Feast