

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 - 14
- 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
- Gavurdag salad, tomato, cucumber, walnut, pomegranate - 22
'Piyaz', white beans, edamame, dill, tahini - 23
Green beans, muhammara, walnut, chilli butter - 25
Summer Shaksuka, eggplant, tomato, zucchini, labna - 24
Beetroot, labna, pistachio, mint - 25
Wood fired oyster mushroom, tamarind glaze, isot - 26
Cabbage kebab, harissa labna, coriander, pul biber - 28
Imam Bayildi; eggplant, tomato, bullhorn, tamarind, green herbs - 28
Fioretto, fava bean puree, dill - 28
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 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 - \$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.