

**Main Menu – available lunch for Wednesday-Sunday, and dinner Monday-Sunday.**

## **DIPS & SPREADS**

Hummus, red zhug, crispy chickpea, parsley oil. VE GF 12

Lor cheese, porcini za'atar, local olive oil. V GF 12

Date labneh, date jam, dried orange. V GF 12

Taramasalata, whipped bread & cod roe, lime oil, red onion. DF 13

Muhammara, roasted red pepper, walnut, pomegranate, nigella seed oil. VE GF 12

House Pita VE 3.5

\*Gluten-free Yufka flatbread available VE GF 3.5

## **MEZZE**

Cured market fish, Ekşili lemon, burnt spring onion, fried caper. GF DF 26

Turşu pickle salad, frisee, walnut & pomegranate dressing, hazelnut dukkah. V VEA GF 15

Charcoal cabbage, ras el hanout spice, yoghurt salata sosu, black lime, quinoa. VE GF 21

Smacked cucumber, Aleppo chilli crunch, tehina. VE GF 12

Saffron braised fennel, grapefruit, orange labneh, almonds. V VEA GF DFA 21

Nohutlu garlic pilaf, chickpea, pickled chilli, almond. V GF 13

Mozzarella böreks, tomato butter, black olive, toum. V 14 [3 pcs]

Duck pastirma, house-cured, warm duck fat vinaigrette, frisee. GF DF 23

Fried brussel sprouts, ajvar tahini, sweet fig, puffed buckwheat, toum. VE GF 21

Spiced wild goat mince lahmacun flatbread, pickled green tomato, toum, hot honey. DF 24

Lamb Urfa kebab, marinated tomato, parsley yoghurt. GF 25 [2 pcs]

Wild tahr Adana kebab, pickled green tomato, za'atar, toum. GF DF 25 [2 pcs]

Flank steak Şiş kebab, paprika marinade, garlic yoghurt. GF 25 [2 pcs]

Fiordland 'WithWild' Wapiti kebab, blackberry zhug, labneh, oregano. GF 31 [2 pcs]

## **LARGE**

Lamb shoulder, 450g, doner spice, toum, mango amba, zeytinyağı courgette, laffa breads GFA DF 52

Beef short rib, 350g, nohutlu pilaf, rose harissa, date labneh. GF 46

Pan-seared market fish, moutabel yogurt, Aleppo butter, date ketchup, crisp tabouleh. GFA DFA 46

Fava Falafel, hazelnut tarator, roasted cherry tomatoes, spiced carrot, sour cherry. VE GF 31

## **DESSERT**

Candied pumpkin ice cream sandwich, pistachio sesame biscuit, saffron white chocolate v 16

Lemon tart, sumac, whipped crème fraiche. v 15

Baron Hasselhoff's chocolate labneh cheesecake, lime olive oil, sea salt, tahini biscuit. v GF 15

Rosewater muhallebi custard, pomegranate syrup, sour cherries, saffron pashmak. VE GFA 15

**We offer a \$68 trust-the-chef set menu for groups of 8 or more guests.**

**It can be tailored for most allergies and dietary requirements.**

**The choice of this menu needs to be pre-arranged.**

**Please email us for bookings and more information.**

**All Meat is Halal Certified & Free Range.**

**Please inform us of all allergies. Not all ingredients are listed.**

VE – Vegan, V – Vegetarian, GF – Gluten Free, DF – Dairy Free.

\*\*A – Available on request.

Whilst we make all reasonable effort, our kitchen is not allergen-free.

We cannot guarantee the absence of trace amounts of any allergen in any dish.

**1.25% surcharge for payWave and credit card transactions.**

# ÖLĞĒ YEMEĞİ

LUNCH

WEDNESDAY – SUNDAY

Open to 3pm

## MEZZE PLATES

Hummus, red zhug, ezmesi, parsley yogurt, marinated tomato, pilaf, pita and choice of;

Lamb Urfa [One kebab]

Wild Tahr Adana [One kebab]

Flank Steak Şis [One kebab] *OR*

Fava Falafel [Vegetarian, can be made vegan]

\$23 ea

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**Available for lunch, Wednesday-Sunday,  
alongside our main menu.**