

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

## **DIPS & SPREADS**

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

House Pita VE DF 3.5

\*Gluten-free Yufka flatbread available VE GF DF 3.5

## **MEZZE**

Cured market fish, Ekşili lemon, burnt spring onion, fried caper. GF DF 28

Duck pastirma, house-cured, warm duck fat vinaigrette, frisee. GF DF 24

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

Eggplant soslu, fried eggplant, tomato, allspice, olive oil, watercress. VE, GF 19

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

Beetroot pancar salad, ginger dressing, walnut, labneh, mint. V VEA GF 21

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

Heirloom Tomato adas salatasi, whipped coconut yogurt, lentil, kisir dressing. V VE GF DF 21

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

Charcoal leeks, harissa, whipped almond, pumpkin seed dukkah, paprika oil. VE GF DF 21

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

Lamb Pirzola, loin chops, çemen butter, grilled pear. GF DFA 29 [2 pcs]

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

Wild tahr Adana kebab, smoked tomato jam, confit garlic yoghurt, onion ash crumb. GF DFA 25 [2 pcs]

Flank steak Şiş kebab, paprika marinade, tabil butter, leek toum. GF DFA 25 [2 pcs]

'WithWild' Wapiti kebab, Aleppo grapefruit marmalade, bitter grapefruit, labneh. GF DFA 31 [2 pcs]

## **LARGE**

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

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

Pan-seared market fish, raki butter, grilled tomato, crispy fennel tabouleh. GFA DFA 48

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

## **DESSERT**

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

Lemon tart, sumac, whipped crème fraîche. 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 DF 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.**

**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.

Our menu is prepared in a kitchen that handles most major allergens,

Whilst all reasonable efforts are taken to accommodate dietary requirements, we cannot guarantee our food is allergen-free.

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

# ÖĞLĒ YEMEĞİ

## LUNCH

WEDNESDAY – SUNDAY  
Open to 4pm

### 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

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

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

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.