

Mezze

TRIO DIPS AND HOT TURKISH BREAD \$28

Please choose three from the following

HAVUC Braised Carrots, Garlic, Dill, Yoghurt

PINK SULTAN Roast Beetroot Cannoli, Mint, Yoghurt

HUMMUS Crunchy Chickpeas, Black Tahini, Splash Of Olive Oil

ATOM Mild Chili Macaroons, Dried Turkish Peppers, Labne

CACIK Crisp Cucumber Infused With Aromatic Garlic and a Hint Of Dry Mint Yoghurt

Please Inform Our Team Of Any Allergies Or Dietary Requirements.

Entrees

HELLIM	\$24
<i>Fried Halloumi, Honey Comb, Thyme and Rose Leaves</i>	
AVCI BOREK	\$25
<i>Crispy Filo Pastry, Spiced Ground Beef, Walnuts, Mint Labne</i>	
DENIZ TARAGI	\$29
<i>Scallops Wrapped in Turkish Pastrami, Black Tabini Hummus XO Butter, Pickled Daikon and Caviar</i>	
AHTAPOT SALATA	\$28
<i>Fremantle Octopus, Black Eyed Bean Salad, Grilled Asparagus Tabini</i>	
BALIK EKMEK	\$27
<i>Kingfish Tartare, Xo Mayo, Pickled Onion, Crispy Cracker Black Caviar</i>	
PATLICAN	\$26
<i>Smoked Eggplant, Roasted Tomato, Red Capsicum Goat's Cheese, Garden Herbs</i>	
MIDYE	\$27
<i>Reconstructed Turkish Mussels Dolma, Spiced Rice, Pine Nuts Herbs and Chilli</i>	
KALAMAR	\$26
<i>Chargrilled Calamari, Walnut Tarato, Isot Butter, Radish and Watercress Salad</i>	
RAKI MELON	\$27
<i>Whipped Ezine Feta, Raki infused Piel de Sapo Melon, Tarragon and Honey Syrup, Pistachios</i>	
MERCIMEK KOFTE	\$24
<i>Red Lentil and Bulgur Kofte. Mung Bean Sprouts, Pomegranate Seeds Pickled Chilli, Baby Cos Lettuce</i>	

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Some Dishes Can Be Adapted.**

Mains

ISLIM KEBAP	\$52
<i>Braised Beef Brisket Wrapped in Grilled Eggplant Smoked Tabini Yogurt, Puffed Rice, Fresh Herbs</i>	
KARIDES	\$48
<i>King Prawns In Turkish Terracotta, Tangy Tomatoes, Brown Mushrooms, Olive Oil, Fragrant Herbs, Mozzarella on Top</i>	
ORDEK	\$52
<i>Chargrilled Confit Duck Legs, Sweet Potato and Sage Puree Crispy Kale, Sour Cherries, Date Jus</i>	
KARNIBAHAR	\$42
<i>Roasted Cauliflower With Green Harissa, Crispy Cauliflower Leaves Pomegranate seeds, Pistachio</i>	
KUZU	\$52
<i>Chargrilled Lamb Backstrap, Smoked Eggplant Begendi Red Wine Jus ,Apricot Marmalade</i>	
KABURGA	\$52
<i>Chargrilled Lamb Belly With Pomegranate Glaze Caramelised Carrot and Black Garlic Puree, Red Plum</i>	
BALIK	M/P
<i>Fresh Fish of the Day. Please ask our team for today's selection.</i>	
PILIC	\$50
<i>Chargrilled Spatchcock, Burnt Leeks, Ver Jus and Grapes</i>	
SASLIK	\$68
<i>220 Gram MS 4-6 Strip Loin Chargrilled, Pearl Barley, Shimeji and Porcini Mushroom Keshkek With Red Wine Jus</i>	

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Sides

BROKOLI

\$20

Charred Broccolini, Mubammara, Roasted Hazelnut, Pomegranate Seeds, Herb Oil

PATATES

\$18

Crispy Chat Potatoes, Tarhana Salt, Smoked Pepper Mayo

YESIL SALATA

\$16

Baby Mix Greens, Cucumber, Cherry Tomatoes, Tulum Cheese Olive Oil Balsamic Dressing

DOMATES

\$18

Tomatoes, Cucumber, Parsley, Walnuts, Fig Glaze Sumac Dressing

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Can Be Adapted**

Dessert

AYVA **\$20**

Roasted Quince, Apple, Mascarpone Kaymak

RAKKAS BAKLAVA **\$20**

*Crispy Pastry Layers, Pistachio Creme, Vanilla Ice Cream
Rose Syrup, Fairy Floss*

SARAY SARMASI **\$20**

*Crispy Buttered Kadayif Wrapped Around Palace-Style Milk
Custard, Hazelnut , Light Rose Syrup*

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