

SHARED MENU

Each shared menu selection must be ordered by at least 2 guests

VEGGIE LOVERS | \$60 PP

GF option available

FIRST COURSE

Choice of house dip per guest : Muhammara, hummus, or babaganoush served with classic Turkish bread or vegetable sticks with lemon & herb dressing

SECOND COURSE

Aegean-Style Roasted Pumpkin | 1 per guest
with olive oil, herbs and spices on a bed of hummus and quinoa salad

MAIN COURSE

Chargrilled seasonal vegetable skewers | 2 per guest
served with Turkish house salad, pickled red cabbage and rice

SEAFOOD LOVERS | \$70 PP

GF option available

FIRST COURSE

Choice of house dip per guest : Muhammara, hummus, or babaganoush served with classic Turkish bread or vegetable sticks with lemon & herb dressing

SECOND COURSE

Shared Aegean-Style Garlic Prawns | 3 per guest
Butter-grilled prawns with garlic, sun-dried tomatoes, and Turkish spices

MAIN COURSE

Turkish-Style Seasoned Fried Barramundi | 1 per guest
Served with zesty, herb-spiced steamed corn, green beans, and garlic aioli.

MEAT LOVERS | \$70 PP

GF option available

FIRST COURSE

Choice of house dip per guest : Muhammara, hummus, or babaganoush served with classic Turkish bread or vegetable sticks with lemon & herb dressing

SECOND COURSE

Pan-fried Cypriot halloumi | 1 per guest &
Beef pastrami roll | 1 per guest

MAIN COURSE

Mixed chargrill plate: Lamb cutlets (2), lamb skewer (1) and chicken skewer (1)
served as a shared platter for 2 with rice, Turkish house salad, and pickled red cabbage

V – Vegetarian | VG – Vegan | GF – Gluten-Free | DF – Dairy-Free

For dietary requirements or allergies, please speak with our team before ordering.



Imported seafood

Credit Card (1.4%) and Public Holiday Surcharge (15%) | Takeaway Containers - small \$0.50 and large \$1.00 each | All prices are inclusive of GST.