

cold meze	select any 3 for 40	
ezme: tomatoes, peppers, molasses, urfa chilli (v)		15
tzatziki: green apple, cucumber, yoghurt (v)		15
hummus: whipped chickpeas, tahini, green harissa (v)		15
muhamarra: wood fired red peppers, feta, almonds (v)		15
piyaz: cannellini bean salsa, tahini (v)		15
hot meze	select any 3 for 55	
eggplant, labneh, chilli (v)		18
zucchini fritters, sun dried tomato (V)		18
charcoal turkish chicken wings		18
halloumi, brown butter, honey, walnuts (V)		21
cauliflower, cream, capers, reggiano (v)		21
charcoal lamb & chicken shish, zhoug (2)		21
sea		
charcoal fremantle octopus, fava		26
charcoal mooloolaba king prawns (2)		26
larger		
wood fired rigatoni puttanesca		35
market fish with beurre blanc		35
charcoal lamb cutlets		38
scotch fillet, isot butter (300g)		45
charcoal whole baby snapper		45
sides		12
shoestring fries		
charcoal corn ribs		
broccolini, labneh, almonds		
wood fired potatoes, cream, reggiano		
wood fired bread		5

wood fired pide 26

ali's: spiced beef, tomato, onion, roasted pepper, herbs  
three cheese: ricotta, feta, mozzarella, grape molasses, sumac (v)  
sucuk: mozzarella  
flat mushroom: caramelised onion, roasted pepper, herbs (v)  
spinach: ricotta, feta (v)  
lahmacun flatbread: spiced beef, tomato, onion, peppers

add egg or cheese + 3

salads 17

caprese: fior di latte, tomato, basil (v)  
horiatiki: feta, tomato, cucumber, onion, olives (v)

dessert 16

cagri's tiramisu  
pistachio baklava, gelato

throughout history, the mediterranean's coastal ports have been vibrant gateways for explorers, traders, and settlers from far and wide. this movement of people and cultures gave birth to a distinctive culinary tradition. one that blends the ingenuity of modest, resourceful cooking with the elegance and complexity introduced by dominant civilizations of the past such as the greeks, romans, arabs, and ottomans. the result is a cuisine defined by its diversity and resilience

(V) vegetarian

please advise staff of any allergies

1.6% surcharge applies on card payments

10% surcharge on weekends / 15% surcharge on public holidays

## vegan & gluten free

cold meze select any 3 for 40

ezme: tomatoes, peppers, molasses, urfa chilli (ve, gf)	15
tzatziki: green apple, cucumber, yoghurt (gf)	15
hummus: whipped chickpeas, tahini, green harissa (ve, gf)	15
muhammara: wood fired red peppers, feta, almonds (ve, gf)	15
piyaz: cannellini bean salsa, tahini (ve, gf)	15

hot meze select any 3 for 55

eggplant, labneh, chilli (ve, gf)	18
charcoal turkish chicken wings (gf)	18
halloumi, brown butter, honey, walnuts (gf)	21
fried cauliflower, cream, capers, reggiano (gf)	21
charcoal lamb & chicken shish, zhoug (2) (gf)	21

wood fired pide

flat mushroom, caramelised onion, peppers, herbs (ve)	26
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sea

charcoal fremantle octopus, fava (gf)	26
charcoal mooloolaba king prawns (2) (gf)	26

larger

wood fired rigatoni puttanesca (ve)	35
market fish, beurre blanc (gf)	35
charcoal lamb cutlets (gf)	38
scotch fillet, isot butter (300g) (gf)	45
charcoal whole baby snapper (gf)	45
all our sides are gluten free	12

salads 17

caprese: fior di latte, tomato, basil (gf)	
greek: feta, tomato, cucumber, onion, olives (gf)	

# YOU PICK, WE COOK

**SELECT ANY**

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2 COLD MEZE

2 HOT MEZE

1 LARGER

1 SIDE

1 DESSERT



THIS IS AN **EXAMPLE** FOR **TWO** PEOPLE

THE **QUANTITY** OF DISHES ARE TAILORED  
TO THE **SIZE** OF YOUR GROUP.

**ALL** GUESTS MUST PARTICIPATE