

**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 60

eggplant, labneh, chilli, coriander (v)	21
zucchini & mint fritters, labneh, chilli jam (v)	21
charcoal lamb and chicken shish (2)	21
haloumi, brown butter, honey, walnuts (v)	23
cauliflower, cream, capers, grana padano (v)	23

**sea**

wood fired fremantle octopus	26
charcoal mooloolaba king prawns (2)	26

**larger**

handmade tagliolini, market seafood, garlic, chilli	35
wood fired market fish, beurre blanc, spinach	35
charcoal turkish lamb cutlets	38
whole charcoal baby snapper	45
300g scotch fillet mb2+	48

**sides** 12

charred broccolini, labneh, almonds
wood fired potatoes, cream, grana padano
charcoal corn ribs, zhoug
shoestring fries

**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: beef sausage, mozzarella

mushroom: caramelised onion, roasted peppers, 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)

greek: feta, tomato, cucumber, onion, olives (v)

**dessert**

16

cagri's tiramisu

pistachio baklava

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 civilisations 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 60

eggplant, labneh, chilli, coriander (ve, gf)	21
charcoal lamb and chicken shish, zhoug (2) (gf)	21
haloumi, brown butter, honey, walnuts (gf)	23
cauliflower, cream, capers, grana padano (gf)	23

## wood fired pide

mushroom, caramelised onion, roasted peppers, herbs (ve) 26

sea

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

larger

wood fired rigatoni puttanesca (ve)	35
wood fired market fish, beurre blanc, spinach	35
charcoal turkish lamb cutlets	38
whole charcoal baby snapper	45
300g scotch fillet mb2+	48
<b>all sides are gluten free</b>	12

## salads

17

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

**y o u p i c k**  
**w e c o o k**

**select any**

**70pp**

**2 cold meze**

**2 hot meze**

**1 larger**

**1 side**

**1 dessert**



**all guests must participate.**

**this is an example for two people.**

**the quantity of dishes are tailored  
to the size of your group.**