

cold meze

select any 3 for 40

wood fired bread	5
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 65

eggplant, labneh, chilli, coriander (v)	22
ricotta & herb fritters, labneh, chilli jam (v)	22
charcoal turkish lamb & chicken shish (2)	22
halloumi, brown butter, honey, walnuts (v)	24
cauliflower, cream, capers, grana padano (v)	24

sea

charcoal mooloolaba king prawns (2)	26
wood fired fremantle octopus	28

wood fire and charcoal

wood fired lasagna	38
whole charcoal flounder	58
500g charcoal lamb cutlets	58
300g riverine grain fed scotch fillet MB2+	58
800g riverine grain fed rib eye MB2+	130

sides

13

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

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 applies on weekends / 15% surcharge applies 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 65

eggplant, labneh, chilli, coriander (gf, veo)	22
charcoal lamb and chicken shish, zhough (2) (gf)	22
halloumi, brown butter, honey, walnuts (gf)	24
cauliflower, cream, capers, grana padano (gf)	24

wood fired pide

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

charcoal mooloolaba king prawns (2) (gf)	26
wood fired fremantle octopus (gf)	28

larger

whole charcoal flounder	58
500g charcoal lamb cutlets	58
300g riverine scotch fillet MB2+	58
800g riverine rib eye MB2+	130
<i>all sides are gluten free</i>	13

salads 17

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

we cannot guarantee traces

gf: gluten free ve: vegan veo: vegan option

you pick
we cook

80pp

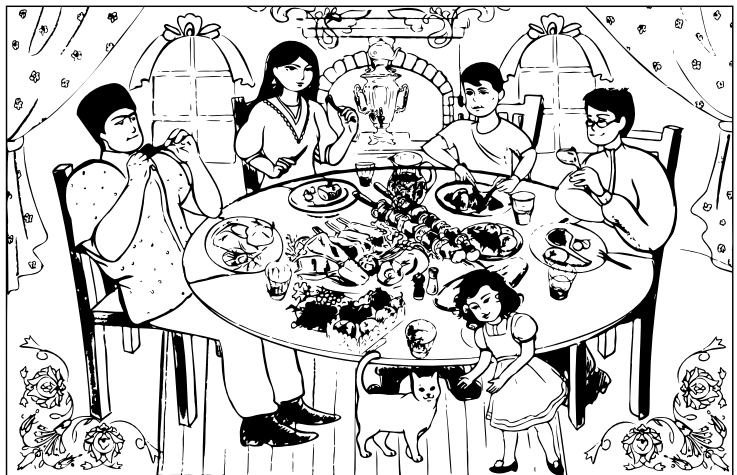
select any

2 cold meze

2 hot meze

1 larger

1 side



all guests must participate.

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

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