

ALL DAY BREAKFAST

Toast – \$5.00

Bakery fresh sourdough or Turkish bread, toasted with a choice of jam, vegemite, peanut butter or orange & sultana sweet ricotta.

Avocado smash (v) – \$13.90

Avocado & preserved lemon mash, with cherry tomato on toasted sourdough.

Baked eggs with chackchouka (v) – \$16.90

A North African dish of eggs baked with capsicum, onion & tomato with za'atar Turkish toast or Balkan style with added feta & eggplant (\$2 extra). Add sucuk (\$3 extra).

Baked eggs, beans & sucuk – \$16.90

Eggs baked with spicy baked beans & sucuk (Turkish style beef chorizo) served with za'atar Turkish toast.

Turkish breakfast (v) – \$16.90

Spinach & olives, roasted tomato, a boiled egg, grilled haloumi & za'atar Turkish toast.

Kuneffeh (v) – \$16.90

Baked shredded kataifi pastry, folded over with sweet ricotta & sultanas. Served with yoghurt & fruit compote.

Breakfast couscous (v) – \$16.90

Sweet spiced couscous, poached dry fruit compote, honey yoghurt, pistachio & hot milk (soy, skim, regular).

THE “BRAT” – \$16.90

Deconstructed bacon, ricotta, avocado & tomato sandwich, served with Turkish or sourdough toast. Vegetarian option with spicy baked beans.

Hummus plus – \$16.90

Our house made chickpea dip with spices, lemon juice & olive oil, served with za'atar toast.

Choose a topping from:

- Spicy slow-cooked lamb mince & pinenuts with caramelised onions
- Sautéed field mushrooms with sumac & thyme (v)
- Spiced chickpeas with roast pumpkin, spinach & dates (v)

Scrambled free range eggs – \$11.90

Served on the soft side, Turkish or sourdough toast. Add spicy lamb mince (\$3 extra).

Spinach, mint & feta eggs – \$16.90

Scrambled & served with Turkish or sourdough toast.

Chackchouka eggs – \$16.90

Scrambled eggs with capsicum, onion, tomato & North African spices. Served with Turkish or sourdough toast. Add spicy lamb mince (\$3.80 extra).

Basturma eggs – \$16.90

Scrambled with shaved cured beef & herbs. Served with Turkish or sourdough toast.

Add sides to your favourite dish – \$3.80 per serve

- Roast or fresh tomato
- Spicy baked beans
- Spicy lamb mince
- Grilled haloumi
- Field mushrooms
- Merguez (spicy lamb sausages)
- Sucuk (Turkish style beef chorizo)
- Basturma (shaved cured beef)
- Bacon
- Avocado
- Spinach
- Ricotta

COFFEE & TEA

Coffee by The Colombian Reserve

\$4.00 small / \$4.50 large

Loose Leaf & House Blend Special-Teas

\$4.80 small pot / \$6.80 large pot / \$2.20 top up

- Moroccan sweet tea (blend of green tea & fresh mint)
- Chai latte (house blend of spices & honey)
- Turkish apple & cinnamon
- Ginger & lemongrass
- Rose petal & green tea
- English breakfast
- Peppermint
- Chamomile
- Earl Grey

LUNCH (served from 11am)

House-made dip & bread – \$9.90 each

- Hummus (v,gf)
- Baba ganouj (v,gf)
- Dip of the Day (v)

Served with hot crisp bread. Add fresh cut vegetables or Turkish bread for \$2 extra.

Mezze plate (v,gf option) – \$17.90

Our three-house made dips served with hot crisp bread & olives. Add fresh cut vegetables or Turkish bread for \$2 extra.

Haloumi chips (v,gf) – \$10.90

Golden fried haloumi served with preserved lemon aoli.

Falafel (v,gf) – \$10.90

Egyptian-style house made falafel served with fresh mint yoghurt.

Charred eggplant (v,gf) – \$17.90

Served with cherry tomato & almond salad, green tahini dressing.

Ravioli – \$20.50

Filled with roast garlic & potato, topped with slow-cooked lamb mince, pinenuts, caramelised onion & mint yoghurt (mushroom veg option).

Moughrabia (v) – \$18.50

Pearl-sized couscous sautéed with chickpeas, roast pumpkin, spinach, tomato & goats curd.

Lamb kefta tagine – \$20.50

Lamb & pistachio meatballs with tomato & olives on couscous with yoghurt & herbs.

Seafood tagine (gf) – \$28.50

Prawns, shellfish, squid & fish fillet with chermoula tomato sauce & saffron potatoes. Add sourdough toast (\$3 extra).

LEBANESE FLATBREAD PLATE or TURKISH BURGER

All – \$15.50

Choose from:

- Lamb kefta, mint yoghurt & salad
- Chicken za'atar, baba ganouj & salad
- Grilled haloumi, muhammara & salad (v)
- Merguez (lamb sausage), eggplant za'alouk & mint yoghurt.
- Salt & pepper squid, harissa mayo & fresh mixed leaf salad
- Falafel, muhammara, fresh coriander salad

Build your own mega burger or plate

Add sides for \$3.80 per serve (refer to breakfast sides). Add a side of haloumi chips for \$7.00.

SALADS

Spinach salad (v,gf) – \$14.50

Roasted pumpkin, chickpeas, dates, tomatoes, cucumber & herbs.

Fattoush salad (v) – \$14.50

With tomato, cucumber, feta, olives, mixed leaves, herbs, sumac & pita crisps.

Beetroot salad (v,gf) – \$16.50

Roasted beetroot, shaved fennel, spinach leaves & crumbled feta.

Extras – \$7.00 each

- Lamb kefta skewers (2 pieces)
- Grilled chicken with za'atar & sumac
- Salt & pepper squid, harissa mayo
- Grilled haloumi (2 pieces), fresh lemon
- Haloumi chips
- Merguez (2 pieces)
- Falafel (3 pieces)

DESSERTS

Sweets plate – \$12.50

Turkish delight, baklava & other selected treats.

Mastic ice-cream – \$9.50

Weekly flavours served with kataifi wafers.

Chocolate brownie – \$9.50

Served warm with mastic ice cream.

Almond Pavlova – \$12.50

Served with house-made passionfruit ice cream & mango coulis.

1.5% surcharge applies on all card payments.
5% Sunday surcharge. 10% Public Holiday surcharge.
Groups of 11 or more attract a \$3pp group charge.
BYO (bottle wine only) Corkage \$9.90 per bottle.
Friday & Saturday \$14.90 per bottle.
Cakeage is \$15 per cake.