LEZZET

ANATOLIAN KITCHEN

Our new Anatolian Kitchen celebrates the influences of Turkey, Greece, Syria, Armenia, Israel and North Africa. Sharing food through 'Sofra' menus is important in both Kemal's ancestral home and his adopted land. He's also selected Turkish wines for you to try, that interestingly mimic those from Australian regions.

Wine Matching - $40p/p

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MEZE - STARTERS

Mixed Dips 'EZME' 16.5
Seasonal Lezzet favourites with warm Turkish Bread

Zucchini Fritters 'MUJFER' 14.5
Relish, fetta, cucumber, baby cos

Cigars 12.5
Spinach & fetta cheese filo pastry cigars

Stuffed Mushrooms 14.5
Goats cheese, tomato, pistachio

Lentil Kofte 13.5
Bulgur & Lentil kofte, spicy, herbs

Local Calamari 16.5
Sumak, saffron aioli, herb salad

Manti (Dumplings) 16.5
Angus Beef, creamy yoghurt, mint, burnt butter

Kofte 16.5
Lamb shoulder, Sumak Onion, yoghurt

Lamb Ribs 16.5
8hr Slow cooked, Sticky sauce, pistachio

Ekmek (Bread) 3.5

Garlic Ekmek 4

MEZE PLATTER 13.5 p/p

Lezzet dip, warm Turkish bread, lamb croquettes , cheese cigars, Lentil Kofte (min 2 people)

ROUND LAVASH

Peynir Lavash Cheese, garlic, parsley 12.5

Balik Lavash Anchovy, cheese, chili, parsley 12.5

CHILDREN'S MENU

Kofte & chips 12.5

Chicken & pilaf 12.5

SOFRA - FEED ME MENU

(min 2 people)

4 COURSE (10) — 55 p/p

APPETIZER
Atom Yoghurt crispy bread

MEZE
Lezzet Dip, warm Turkish bread, lamb croquettes, cigars & Lentil Kofte

FISH
Atlantic salmon, vine leaves champagne reduction, date mousse & chats

LAMB
Istanbul lamb, begendi, lavash

5 COURSE (12) — 65 p/p

APPETIZER
Atom Yoghurt crispy bread

MEZE
Lezzet Dip, warm Turkish bread, lamb croquettes, cigars & Lentil Kofte

FISH
Atlantic salmon, vine leaves champagne reduction date mousse & chats

LAMB
Chef Choice Lamb Cuts Seasonal Salad

DESSERT
Granita, gazoz sorbet, almond foam, caramalised apricot

LEZZET PLATTER Celebrate The Land Platter 45 p/p

An ever changing, daily platter inspired by Kemal's visit to the market. Various cuts of grilled and slow cooked lamb, accompanied by marinated and grilled chicken, sucuk, from the wood fired oven. All served with mixed grain rice, Turkish bread, saffron aioli, beetroot yoghurt, haloumi chips & garlic chats

(min 2 people)

COPPER WOOD FIRED OVEN 1 metre Lavash Pastry 26

Lahmajun Lamb, cumin, paprika, parsley, tomato, herbs, lemon

MAIN COURSES

Seafood Claypot 32.5
Moreton Bay bug, tiger prawns, salmon, mussels, calamari, scallops, olives, Spices & pilaf

Anatolian Lamb 32.5
Melt in the mouth 18 hr slow cooked lamb w/ fig & date jus, pearl cous cous

Istanbul Lamb 32.5
20 hr slow cooked leg, smoked begendi & crispy lavash

Atlantic Salmon 29.5
Atlantic salmon, wrapped in vine leaves, champagne reduction, date mousse & garlic chat potatoes

Circassian Chicken 29.5
Walnut paste, Grilled chicken, spicy coriander salsa & paprika butter

Icli Pilaf 29.5
Mixed sautéed mushrooms, caramelized onions, dill, almonds, kashar,

Whole Squid 29.5
Grilled whole squid, stuffed spicy pilaf, herb oil garlic & lemon

Sides

Minish Potatoes Rosemary, garlic chat potatoes 9.5

Haloumi Chips Golden crunchy pieces of haloumi cheese 12.5

Pilaf Rice Traditional Turkish pilaf rice w/ fried sehiyre pasta 5.5

Sauteed Seasonal Greens, shaved walnuts, tahini yoghurt 11.5

Salads

Beetroot Beetroot, walnuts, goats cheese, smoked yoghurt, fig jam and crisps 14.5

Mixed Grain Warm cauliflower, fetta snow, bulgur, barley, parsley, mint, chick peas & humus 13.5

Turkish Tomato, cucumber, spring & spanish onions, & grated fetta cheese 12.5