



MEZE - STARTERS



Mixed Dips 'EZME' Seasonal Lezzet favourites with warm Turkish Bread	16.5
Zucchini Fritters 'MUJFER' Relish, fetta, cucumber, baby cos	14.5
Cigars Spinach & fetta cheese filo pastry cigars	12.5
Stuffed Mushrooms Goats cheese, tomato, pistachio	14.5
Lentil Kofte Bulgur & Lentil kofte, spicy, herbs	13.5
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Local Calamari Sumak, saffron aioli, herb salad	16.5
Manti (Dumplings) Angus Beef, creamy yoghurt, mint, burnt butter	16.5
Kofte Lamb shoulder, Sumak Onion, yoghurt	16.5
Lamb Ribs 8hr Slow cooked, Sticky sauce, pistachio	16.5
Ekmek (Bread)	3.5
Garlic Ekmek	4
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MEZE PLATTER

Lezzet dip, warm Turkish bread, lamb croquettes, cheese cigars, Lentil Kofte (min 2 people) 13.5 p/p

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

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

Wine Matching - \$50p/p

SOFRA - FEED ME MENU

4 COURSE (10)

(min 2 people)

5 COURSE (12)

APPETIZER

Atom Yoghurt crispy bread

MEZE

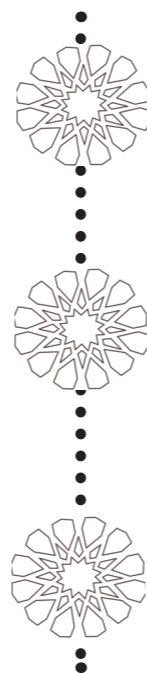
Lezzet Dip, warm Turkish bread, lamb croquettes, cigars & Lentil Kofte

FISH

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

LAMB

Istanbul lamb, begendi, lavash



55 p/p

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 Moreton Bay bug, tiger prawns, salmon, mussels, calamari, scallops, olives, Spices & pilaf	32.5
Anatolian Lamb Melt in the mouth 18 hr slow cooked lamb w/ fig & date jus, pearl cous cous	32.5
Istanbul Lamb 20 hr slow cooked leg, smoked begendi & crispy lavash	32.5
Atlantic Salmon Atlantic salmon, wrapped in vine leaves, champagne reduction, date mousse & garlic chat potatoes	29.5
Circassian Chicken Walnut paste, Grilled chicken, spicy coriander salsa & paprika butter	29.5
Icli Pilaf Mixed sautéed mushrooms, caramelized onions, dill, almonds, kashar,	29.5
Whole Squid Grilled whole squid, stuffed spicy pilaf, herb oil garlic & lemon	29.5
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
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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

