



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 Lamb, pine nuts, raisins, molasses	12.5
Mushroom Crouquettes Kashar, pine nuts, saffron aioli	14.5
Lentil Kofte Bulgur & Lentil kofte, spicy, herbs	13.5
Dolma Made By mum - spicy rice, Vine leaves, baby cos	10.5
Ekmek (Bread)	3.5
Garlic Ekmek	4
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Manti (Dumplings) Angus Beef, creamy yoghurt, mint, burnt butter	16.5
Kofte Lamb shoulder, Sumak Onion, yoghurt	15.5
Lamb Ribs 8hr Slow cooked, Sticky sauce, pistachio	15.5
Local Calamari Sumak, saffron aioli, herb salad	18.5

MEZE PLATTER (min 2 people) Lezzet dip, warm Turkish bread, lamb crouquettes, cheese cigars, Lentil Kofte	14 p/p
	(min 2 people)

ROUND LAVASH

Peynir Lavash Cheese, garlic, parsley	14.5
Balik Lavash Anchovy , cheese, chili, parsley	14.5



CHILDREN'S MENU



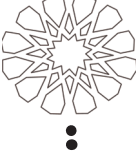

Kofte & chips	12.5
Chicken & pilaf	12.5

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.

SOFRA - FEED ME MENU

4 COURSE (10) WINE MATCHING \$40	(min 2 people)	5 COURSE (12) WINE MATCHING \$50
APPETIZER Tarama, olive oil, croutons		APPETIZER Tarama, olive oil, croutons
MEZE Lezzet Dip, warm Turkish bread, crouquettes, cigars & Lentil Kofte		MEZE Lezzet Dip, warm Turkish bread, crouquettes, cigars & Lentil Kofte
FISH Atlantic salmon, Crispy skin Fava puree, popped beans		FISH Atlantic salmon, Crispy skin Fava puree, popped beans
LAMB Chef Choice Lamb Cuts Seasonal Salad		LAMB Chef Choice Lamb Cuts Seasonal Salad
	55 p/p	65 p/p
		DESSERT Kazan Dibi Vanilla custard, Pismaniye

LEZZET PLATTER (min 2 people) 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	Celebrate The Land Platter 45 p/p Add Seafood 15 p/p
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COPPER WOOD FIRED OVEN 1 metre Lavash Pastry 32 Lahmajun Lamb, cumin, tomato, herbs, onion salad



MAIN COURSES



32.5	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
33.5	Lamb of the Day pomegranate jus, spiced sumak salad, garlic yoghurt (+Begendi \$5)
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, mussels, herb oil garlic & lemon
30.5	Atlantic Salmon Atlantic salmon Crispy Skin, vine leaves, popped beans, fava bean puree

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, figs 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

