

# ALL DAY BREAKFAST

## **Toast – \$5.00**

Bakery fresh Sour dough 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 Turkish za'atar toast or Balkan style with added feta & eggplant (\$2 extra). Add sucuk (\$2 extra).

## **Baked eggs, beans & sucuk – \$16.90**

Eggs baked with spicy baked beans & sucuk (a Turkish beef sausage) served with Turkish za'atar 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) – \$15.90**

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.

## **Spinach, mint & feta eggs – \$15.90**

Scrambled & served with Turkish or sourdough toast.

## **Chackchouka eggs – \$15.90**

Scrambled eggs with capsicum, onion, tomato & North African spices. Served with Turkish or sourdough toast.

## **Basturma eggs – \$15.90**

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

## **Add sides – \$3.50 per serve**

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

# COFFEE & TEA

## **Coffee by The Colombian Reserve**

\$4.00 small / \$4.50 large

## **Loose Leaf Teas**

\$4.50 small pot / \$6.50 large pot / \$2 top up

- Moroccan sweet tea (blend of green tea & fresh mint)
- Chai latte (house blend of spices & honey)
- Turkish apple & cinnamon
- English breakfast
- Earl Grey
- Green tea
- Peppermint
- Chamomile
- Jasmine bloom
- Sweet ginger
- Rose petal
- Lemongrass

# LUNCH (served from 11am)

**Turkish or crisp bread – \$5.00**  
Served hot with olive oil & za'atar

**Olives – \$6.90**  
A mix of Sicilian, Spanish, kalamata olives in a house marinade, served warm.

**Dip & bread (v,gf option) – \$9.90 each**  
House made dip: hummus, baba ganouj or muhammara (roast capsicum) with hot crisp bread (fresh cut vegetables gf option). Additional bread or veges \$5 extra.

**Mezze plate (v,gf option) – \$17.90**  
Our three house made dips served with hot crisp bread & olives (fresh cut vegetables gf option). Additional bread or veges \$5 extra.

**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 size 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).

**Lamb kefta burger – \$15.50**  
Served on Turkish bread with feta, pomegranate onions, lettuce, tomato & hummus.

## **LEBANESE FLAT BREAD PLATES**

**All plates – \$15.50**

Choose from:

- Lamb kefta, mint yoghurt & salad
- Chicken za'atar, baba ganouj & salad
- Chermoula prawns, herbed tahini & salad
- Grilled haloumi, muhammara & salad (v)
- Merguez (lamb sausage), eggplant za'alouk & minted yoghurt

## **SALADS**

**Spinach salad (v,gf) – \$14.50**  
Roasted pumpkin, chickpeas, dates, tomatoes, cucumber & herbs.

**Couscous salad (v) – \$14.50**  
Steamed couscous with fresh & roasted seasonal vegetables, apricots & pinenuts.

**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
- Grilled chicken with za'atar & sumac
- Chermoula prawns
- Grilled haloumi
- Merguez

# DESSERTS

**Sweets plate – \$9.50**  
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.  
Sunday surcharge – \$2pp. Public Holiday surcharge – \$3pp.  
Groups of 10 or more attract a \$3pp service charge.  
We allow BYO (bottle wine only) Monday to Thursday.  
Corkage is \$9.90 per bottle. Cakeage is \$15 per cake.