



# MEZZE MEZZE

## MAINS

### Lamb Shish \$29.00

Juicy lamb marinated in spices, grilled to perfection and served on skewers with a side of tzatziki sauce, onion salad and house-made pita bread

### Chicken Shish \$27.00

Succulent boneless chicken marinated in lemon, garlic, and herbs, served on skewers with a side of tzatziki sauce, onion salad and house-made pita bread

### Turkish Stuffed Eggplant \$22.00

Charred eggplant halves filled with a savoury medley of slow-braised onions, capsicum, and tomatoes and finished with a generous drizzle of olive oil.

## SIDES

### Hummus \$7.00

A creamy blend of chickpeas, tahini, lemon juice, and garlic.  
*Optional: Add warm, house-made pita bread for +\$3.50*

### Tzatziki \$6.50

A cool and creamy blend of yoghurt, crisp cucumber, fresh dill, fresh mint, garlic, and a splash of lemon juice

### Premium Olives Selection \$8.00

Mediterranean olives marinated to perfection with fresh herbs,

### Seasonal Dip \$8.00

A rotating selection of house-made dips inspired by the season — featuring smoky babaganoush, rich muhammara, and other fresh, flavorful creations

*Optional: Add warm, house-made pita bread for +\$3.50*

### House-Made Pita Bread \$4.00

Warm, soft, and freshly baked pita bread — perfect for dipping, wrapping, or pairing with your favourite meze.

### Tabbouleh \$7.00

A vibrant salad made with finely chopped parsley, mint, tomatoes, onion, and soaked bulgur, tossed in a zesty lemon and olive oil dressing, served on crisp lettuce leaves.

## HOT MEZZES

### Crispy Zucchini Balls \$14.00

Crisp golden zucchini fritters delicately seasoned with lemon and herbs — light, flavourful, and perfect for sharing.

*Optional: Add a side of cool, creamy tzatziki for +\$3*

### Sardalya \$15.00

Crispy fried sardines served with peppery rocket and a squeeze of fresh lemon

### Cauliflower Bites \$13.00

Lightly fried cauliflower florets, crisp on the outside and tender within, tossed with lemon and fresh herbs, and finished with a drizzle of creamy tahini dressing for a bright, nutty finish.

## COLD MEZZES

### Vine Leaves \$13.00

Tender vine leaves wrapped around fragrant rice, fresh herbs, and a hint of pomegranate molasses

*Optional: Add a side of creamy tzatziki for a cooling contrast + \$3.00*

### Lentil Patties \$13.00

Hand-shaped patties made from red lentils and fine bulgur, mixed with fresh herbs and aromatic spices, served on crisp lettuce leaves

*Optional: Add creamy tzatziki for a refreshing twist- + \$3.00*

### Fava \$12.00

A silky puree of slow-cooked broad beans blended with fresh herbs and drizzled with extra virgin olive oil

*Optional: Add warm, house-made pita bread for +\$3.50*

## SALAD

### Freekeh Salad \$16.00

A hearty and refreshing salad of nutty freekeh, tender chickpeas, juicy tomatoes, crisp cucumber, and bursts of pomegranate, all tossed with fresh herbs.

## DESSERT

### Revani \$14.00

A moist semolina cake soaked in fragrant citrus syrup, topped with crushed pistachios and a dollop of airy Chantilly cream