

Maydanoz

"We are excited to present you our winter menu inspired by the vegetable-driven flavours of sunny and warm Aegean cuisine designed to share with friends, accompanied by Raki, local wines of the region, great company, laughter, and joy."

Somer & Arman

Stone baked bread, Aegean olive oil	14
Mussel dolma, black mussels, aromatic rice, pickles, sea grapes	10ea
'Kadinbudu Kofte', mushroom, rice, lentil	12ea
Chilbir on toast; quail eggs, garlic yoghurt, Marash pepper	12ea
Octopus kebab, flat bread, tarhana, pickles, bronze fennel	12ea
Barbecued Tilba haloumi, thyme honey, sesame	14ea
'Cacik', coconut yoghurt, grilled cucumber, dill, mint	25
Whipped feta, pistachios, sweet & sour grapes, basil, dill	32
'Piyaz', white beans, edamame, dill, tahini	23
Salted grilled zucchini, dill yogurt, chilli oil	25
Spring salad, tomatoes, radish, cucumber, tahini yogurt, lavash	24
Brussels Sprout, babaghanoush, pistacio, chilli butter	28
Leek, eggplant & mushroom XO, macadamia, and artichoke cream	32
Wood fired oyster mushroom, tamarind glaze, isot	38
Isot fried calamari, red harissa, curry leaves	23
Kingfish collar kebab, sumac onion, ezme salsa, toum	32
Tencere style chicken, bulgur pilaf, chilli, tomato	32
"Eriste" pasta, king prawn, raki bisque, saffron	44
Hunkar Begendi, lamb loin, smoked eggplant puree, curly pepper	44
"Pideli kebab", beef "kulbasti", Turkish croutons, yoghurt, tomato	48

In a style true to its inspiration of Aegean culture all dishes are designed to share.



FEAST MENU

\$79 per person

In a style true to its inspiration of Aegean culture all dishes are designed to share.

Chilbir on toast, quail eggs, garlic yoghurt, Marash pepper

'Kadinbudu Kofte', mushroom, rice, lentil

Stone baked bread, Aegean olive oil

'Cacik', coconut yoghurt, grilled cucumber, dill, mint

Fire roasted fioretto, fava bean, dill

Leek, eggplant & mushroom XO, macadamia, and artichoke cream

Cabbage kebab, harissa labna, coriander, pul biber

Kunefe, pistachio, rose

————— ADD ON —————

Barbecued Tilba haloumi, thyme honey, sesame \$14ea

Hunkar Begendi, lamb loin, smoked eggplant puree, curly pepper \$14pp

Please note that public holidays incur a 15% surcharge. Sundays incur a 10% surcharge.

Groups of 7 or more are required to dine on our feast menu and a 10% service surcharge will be applied.

We endeavour to accommodate dietary requirements and food allergies: However, we can not guarantee against traces of allergens.