

Simit, Turkish style bagel, coated with sesame	12
Home made Turkish bread, vine leaves ripened butter	14
Cig kofte, cracked wheat, Urfa spices, baby lettuce	9ea
Turkish spiced beef, charred peppers, cumin cracker	12ea
Sydney rock oysters, shalgam and pickle juice, shallots	1/2 doz 36
	1 doz 72
MEZES	
Hummus, a la Oz lemon dukkah, macadamia, olive oil	18
Atom, labne, isot butter, green pepper jam	18
Aegean-style tarama, sumac onion chutney, bottarga	20
Chargrilled eggplant, capsicum, cherry tomato	24
Grilled green olives, mung beans and walnut piyaz	18
Tilba haloumi, honey, lavender oil	29
Pickled sardines, tarama, lime Aegean olive oil, Marash pepper	22
Mujver, green herb zucchini and feta, tahini terettur	22
MAINS	
Calamari, isot pepper, hazelnut tarator	28
King prawns, saffron and raki bisque	38
Octopus, fava bean, pickled chilli, bronze fennel	36
John Dory, citrus butter, black garlic, peas tendrils	59
Manti, mini beef parcels, sujuk XO, confit garlic yogurt, mint, sumac	30
Half chicken, chilli pomegranate, baby zucchini and pickled pepper	48
Lamb shoulder tandir, lamb jus, bitter leaves	56
Yogurt kebab, 72 hours Wagyu tri-tip, croutons, burnt butter	62
Cauliflower, Turkish pepper and kale ezme, za'atar	32
SIDES	
Chat potatoes, tarhana salt, mayo	18
Shishito peppers, truffle kashar cheese, black salt	18
Choban salad, ox-heart tomatoes, sumac onion, baby cucumber	20
Charred brocollini, preserved lemon and olive oil, roasted almonds	18
Efendy salad, grapes, rucola, Tulum cheese, walnut	20

NOSANA

In a style true to its inspiration of Istanbul Meyhane, all dishes are designed to share

