



Simit , Turkish style bagel, coated with sesame	12
Rustic Village Bread , vine leaves ripened butter	14
Cig kofte , cracked wheat, Urfा spices, baby lettuce	9ea
Spiced beef tartare , 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
Mutebbel , charred eggplant, tahini yogurt.	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
Grilled King Oyster Mushroom , Burnt Cauliflower Puree	22

MAINS

Calamari , isot pepper, hazelnut tarator	28
King prawns , preserved lemon, fennel seeds	25
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
Brussel sprouts , garlic bread crumbs, sesame	22
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

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

A N A S O N