



BRUNCH

SALADS

KALE AVO TABOULEH SALAD (V) \$18
kale, fresh avo, cucumber, mixed peppers, chickpeas, polenta and cashew pesto dressing (vegan)
optional add on Feta Cheese +\$3

BLACKENED SQUID QUINOA SALAD \$19
blackened salt & pepper squid head, quinoa salad, chickpea, mixed peppers, cucumber & mixed greens

ANTIPASTI DIP PLATTER \$32

choice of 3 dips (artichoke & burrata / french onion & red pepper / armenian beetroot & tahini / vegan cashew pesto)

chorizo, mortadella, parma ham, cucumber pickles, cold artichoke, kalamata olives, sourdough toast

BREAD & DIP

comes with bread (sourdough / turkish bread)

ARTICHOKE & BURRATA \$8

FRENCH ONION & RED PEPPER \$8

ARMENIAN BEETROOT & TAHINI \$8

CASHEW PESTO (VEGAN) \$8

QUICK & EASY

BUTTER CROISSANT \$3

add Mortadella Ham & Cheese +\$7

SOURDOUGH TOAST \$5

served with butter

optional add on of honey & cream cheese / blueberry jam & peanut butter +\$1

ZAATAR MINI PIZZA (V) \$7

woodfired original herb bread blend of thyme, oregano, marjoram, cumin, coriander, sesame seeds, sumac

SOUJOK MINI PIZZA \$8

chorizo sausage, halloumi, tomato & red pepper

TURKISH PIZZA \$14

pita bread, goats cheese tzatziki, fried eggs, sundried tomato pesto, dill, feta

CHEESE PIE (V) \$7

combination of akkavi cheese, feta & halloumi in crusty puff pastry
add spinach +\$2

BRUNCH

TURKISH SMASHED AVO TOAST \$15
fresh sourdough toast, smashed avo, quinoa, poached eggs

NDUYA BURRATA TOAST \$18
whipped nduya's spread, buffalo burrata, poached eggs & fresh herbs

THE GOZ - ZILLA \$18
spinach, ricotta & mozza in crusty puff pastry

EGYPTIAN TUSCAN CHICKEN \$19
in-house marinated woodfired chicken thigh, mediterranean sauce, corn and potato mash

HOT MINCED LAMB "PATE" \$22
smoked lamb, liver, jalapeno, handmade rosti

GREEN LIME PANCAKE \$22
baby spinach, cumin, handmade green butter, maple syrup, fresh whipping cream

LAMB & AUBERGINE MOUSSAKA \$24
smoked lamb & grilled aubergine, tomato gravy, mozzarella, poached egg & toasted sourdough
add on halloumi +\$5

VEGETARIAN AUBERGINE MOUSSAKA \$24
grilled aubergine, red pepper, spinach, mushroom, tomato gravy, mozzarella, poached egg & toasted sourdough

BEEF GOULASH BOWL \$24
smoked beef short rib, polenta, beetroot pickle, poached eggs, toasted sourdough

SPANISH FRY UP \$32
chorizo sausage, bacon, mushroom, fried tomato, baked beans, tabouleh salad, choice of eggs, toasted sourdough