

DIPS / STARTERS



DIPS (Not included bread)

HUMMUS \$12

GF/DF/ V/ VG

Blended chickpeas, tahini, smoked paprika oil, roasted sesame

MUHAMMARA \$14

GF/DF/V/VG/CN

Blended walnut and roasted red pepper, pomegranate molasses

EZME \$12

GF/DF/V/VG

Spicy blended meze with tomato, onion, capsicum, pomegranate molasses

MUTEBBEL \$14

GF /VG/CN

Smoky eggplant, tahini, garlic yoghurt, roasted pistachio and chilli oil

DIPS SET \$39

Hummus, Muhammara, Ezme and Mutebbel, included 1 flat bread

BREAD

HOUSE-MADE BREAD \$5.5 EACH

Turkish bread

LAVASH BREAD \$4 EACH

Grill flat bread

GLUTEN FREE WHITE BREAD \$3.5





SIDES

pera
kitchen

HALLOUMI \$23 GF/VG/CN

Pan fried Cypriot halloumi, lavender oil, Byron Bay honey and toasted walnut

SUJUK (TURKISH TRADITIONAL SAUSAGE) \$22
GF/DF

Fermented beef sausage, tomato sauce, and sweet Turkish chilli pepper.

COBAN SALATASI (SHEPHERD'S SALAD) \$19
V/VG/GF/DF

Chopped roma tomato, cucumber, green pepper, red onion and parsley, lemon-garlic dressing

PATLICAN SALATASI \$22
GF/DF/V/VG

Smoky eggplant salad with roasted capsicum, fresh pomegranate and parsley

TO SHARE

KARNIBAHAR \$24 GF/DF/ V/ VG/ CN

Roasted Cauliflower, muhammara, toasted almonds, za'atar.

IZGARA LAHANA \$24 GF/ VG/ CN

Grilled Sugarloaf Cabbage, whipped feta, dry apricot, hazelnut, chives oil

AHTAPOT \$32 GF/ DF

Grilled Confit Octopus, mashed celeriac and chat potatoes, served with a side salad.

FALAFEL BOWL \$24 V/VG/DF

Falafel, hummus, mixed house made pickles, side salad

PERA'S FRIES \$14

Crispy French fries with Turkish spices



PIDE

CHEESE PIDE \$28 VG

Mix feta, goat, and kasar cheese, with egg on daily house made dough

VEGETARIAN PIDE \$28 VG

Roast mix veggies, mix feta and kasar cheese on daily house made dough

LAMB PIDE \$32

Diced lamb rump, mix feta and kasar cheese, roma tomato, bullhorn pepper, spanish onion and isot on daily house made dough

SUCUK PIDE \$30

Turkish traditional sausage, mix feta and kasar cheese on daily house made dough



MAINS

IZGARA TAVUK \$30 DF

Grilled Chicken Thigh Fillets, orzo pilaf with lemon and dill

MANTI \$32

Beef Mince Turkish Dumpling, garlic yoghurt, fried mint, maras chilli butter

KOFTE \$32 DF/ GF

Grilled meatballs, warm chat potatoes, tomato sauce and sumac onions.

ALINAZIK \$39 GF

Grilled Lamb Backstrap on smoky eggplant, garlic yoghurt, aleppo chilli butter and dry parsley

LAHMACUN \$24 DF

Lamb Minced Flatbread, sumac onion salad and lemon wedge



DESSERT

HANDMADE TURKISH DELIGHT
\$3.5 /EACH

Pomegranate, Lemon, Mint
or Rose



TURKISH DELIGHT ICE CREAM \$6/ SCOOP
with hazelnut and rose petals topping

IRMIK HELVASI \$14 VG/CN

Hot semolina halva, crushed roasted
hazelnut , rose petals served with turkish
delight ice cream

Dietary Explanation

V/ Vegan

VG/Vegetarian

DF/Dairy Free

GF/ Gluten Free

CN/ Contains Nuts



*PLEASE NOTE SOME SAUCE MAY CONTAIN TREE NUTS. WE KINDLY ASK THAT YOU COMMUNICATE ANY AND
ALL DIETARY REQUIREMENTS TO OUR FRIENDLY STAFF*

Wine List



- See Saw Prosecco-Orange, NSW BTL \$60
- Petit Detours Grenache Rosé-Languedoc, FR BTL \$60
- XO Wine Co. Rosé GLS \$13/ BTL \$50

White Wines

Trentham Estate Pinot Grigio- Mildura, VIC GLS \$14/ BTL \$55

Trentham Estate Sauvignon Blanc-Mildura, VIC GLS \$12/ BTL \$50

Chain of Ponds- Millers Creek - Chardonnay BTL \$50

Buzbag Emir Narince - Dry White Wine (Turkish Wine) BTL \$55

(This splendid wine boasts a rich and complex flavour of floral & green apple characters with hints of citrus)

Karma Chardonnay Narince (Turkish Wine) BTL \$65

(Flavours are complex and layered with herbal notes, citrus and apricot and a white pepper spicy finish)

Red Wines

Trentham Estate Shiraz-Mildura, VIC GLS \$14/BTL \$55

Secret Garden Cabernet Sauvignon -Murray Darling, VIC GLS \$12/ BTL \$50

See Saw Pinot Noir-Orange, NSW BTL \$50

Buzbag Okuzgozu Bogazkere - Dry Red Wine (Turkish Wine) BTL \$55

(The nose hints of ripe sour cherry and blackberry aromas. The palate is full of black fruit and spice aromas)

Kayra Shiraz (Turkish Wine) BTL \$60

(Blackberry, mulberry, black cherry, chocolate and cedar notes. Mouth filling, intense black fruit flavors balanced with ripe tannins and lively acidity)

Beers

XXXX Gold (Lager) \$12

James Squire (Pale Ale) \$12

Efes Pilsener (Lager- Turkish Beer) \$13

Turkish Spirits (grape and aniseed based liqueur)

Yeni Raki BTL 70CL BTL \$110/35 CL BTL \$60

Yeni Raki Single \$9/ Double \$16

Tekirdag Gold BTL 70CL BTL \$125/ 35CL BTL \$70

Tekirdag Gold Single \$11/ Double \$20



Lipton Peach Ice Tea **\$5**

Lipton Lemon Ice Tea **\$5**

Coke **\$5.5**

Coke Zero **\$5.5**

Sprite **\$5.5**

Fanta **\$5.5**

Bundaberg ginger beer **\$6.5**

Turkish Soda **\$4.5**

Classic Gazoz **\$5.9**

(Turkish soft drink- a fizzy, fruity drink
with a sweet and lemony taste)

Orange Gazoz **\$5.9**

(Turkish soft drink- a fizzy, fruity drink
with a sweet and orange taste)

San Pellegrino **\$5.5**

Ayran - Salty yoghurt drink **\$5**

Salgam - Fermented black carrot
juice (spicy or mild) **\$5**

Turkish tea (black tea) **\$3.5**

Turkish Apple tea **\$4**