

All Day Breakfast

Toast	sourdough / multigrain / fruit loaf house jam / peanut butter / vegemite / honey	7
Bacon & egg	1 slice of toast, 1 fried egg, 1 rasher bacon	8
Free range eggs	poached, scrambled or fried eggs w/ white sourdough or multigrain	11
Sides	House jam / gluten free Poached egg / grilled tomato / mixed greens Smashed avocado / marinated goat's cheese Bacon / sucuk	+2 +3 +5 +6
Granola	house granola in molasses, chia seeds, seasonal fruit & goji berries, Greek or coconut yoghurt	14
Smashed Avocado	feta, lemon, tomato, mint & pepitas on multigrain toast	14
Cilbir eggs	3 poached eggs, garlic & herb labneh, smoked paprika, Maras pepper burnt butter & house flatbread add sucuk +6	16
Willsmere feast	poached egg, 1 rasher bacon, sucuk, grilled tomato, mixed greens, house dips & flatbread	18
Menemen	Turkish style scrambled eggs w/ peppers, tomato, onion, garlic & house flatbread	16

Lunch

Lamb / Sucuk flatbread	beetroot hummus, dill labneh, barberries, pistachio, green leaf salad	16
Fish flatbread	sardines wrapped in vine leaves, dill labneh, mixed salad, fusion fish sauce	18
Spiced pilav	barberries, almonds, pistachios, lemon, mixed herbs w/ baked sardines or sous-vide lamb shoulder	S18 L26
Manti	Turkish beef ravioli w/ garlic yoghurt & aleppo pepper butter	S16 L22
Stew	slow cooked duck or sous-vide lamb shoulder w/ spiced tomato sauce, labneh & house flatbread	24
Cauliflower florets	hickory smoked cauliflower, chilli, beetroot hummus	14

Dinner Menu



Manti	Turkish beef ravioli w/ garlic yoghurt & Maraş pepper butter	S16 L22
Hünkar beğendi	slow cooked lamb on eggplant purée	26
Duck stew	slow cooked duck w/ spiced tomato sauce, labneh & house flatbread	26
Lamb stew	sous-vide lamb shoulder w/ spiced tomato sauce, labneh & house flatbread	24
Spiced pilav	barberries, almonds, pistachios, lemon, mixed herbs w/ baked sardines or sous-vide lamb shoulder	S18 L26
Lamb flatbread	köfte, beetroot hummus, dill labneh, barberries, pistachio, green leaf salad	16
Sucuk flatbread	beetroot hummus, dill labneh, barberries, pistachio, green leaf salad	16
Fish flatbread	sardines wrapped in vine leaves, dill labneh, mixed salad, fusion fish sauce	18

Sides



Eggplant chips	fried eggplant chips w/ spiced aioli	10
Chickpea salad	stirfried chickpeas w/ cherry tomato & bell pepper	14
Cauliflower florets	hickory smoked cauliflower, chilli, beetroot hummus	14
Seasonal greens	sauteed seasonal greens w/ almonds	14

Sweets & Desserts



Waffle 18

house made waffle w/ Turkish ice-cream, pistachio, white chocolate & apple crumble, cacao nibs, seasonal fruit

Künefe 15

kadaif pastry wrapped around stretchy cheese, w/ Turkish ice-cream and syrup
Ask wait staff for flavours

Rice Pudding 14

baked chai flavoured rice pudding w/ brandy date puree

Ganache 14

coffee & chocolate flavoured ganache w/ almond crumble & fairy floss

Turkish Ice-Cream 8

two scoops of Turkish ice-cream
Ask wait staff for flavours

Turkish Delight 3

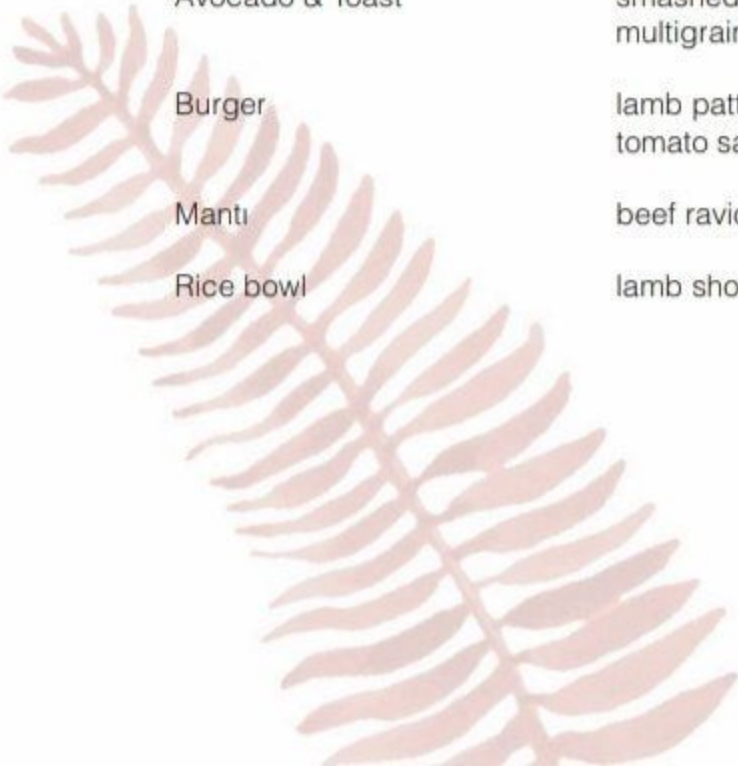
rose water & pistachio Turkish Delight



Kids

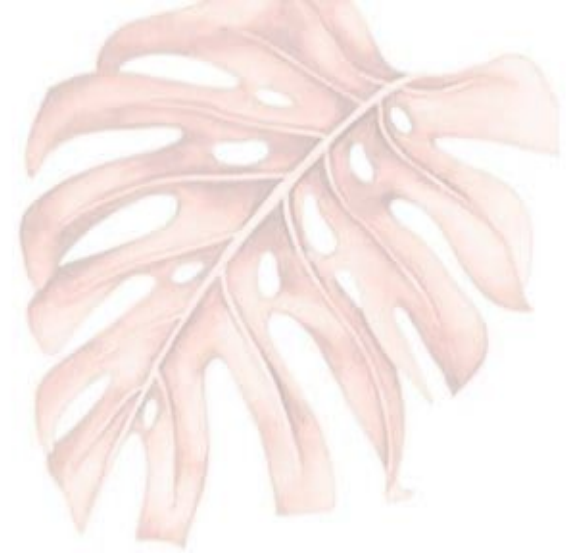


Egg on toast	poached, fried or scrambled w/ white sourdough or multigrain	7
Boiled egg w/ soldiers	dippy egg w/ sourdough or multigrain soldiers	7
Avocado & Toast	smashed avocado on sourdough or multigrain toast	7
Burger	lamb patty, cheese, tomato, lettuce tomato sauce in brioche bun	12
Manti	beef ravioli w/ garlic yoghurt	14
Rice bowl	lamb shoulder on rice w/ mixed vegetables	14



Grazing Menu

Herbed & salted flat bread	3
Mixed olives	6
Spiced cauliflower	6
House pickles	8
Eggplant chips w/ spiced aioli	10
Selection of dips & flatbread	12
Lamb köfte (3) w/ labneh	12

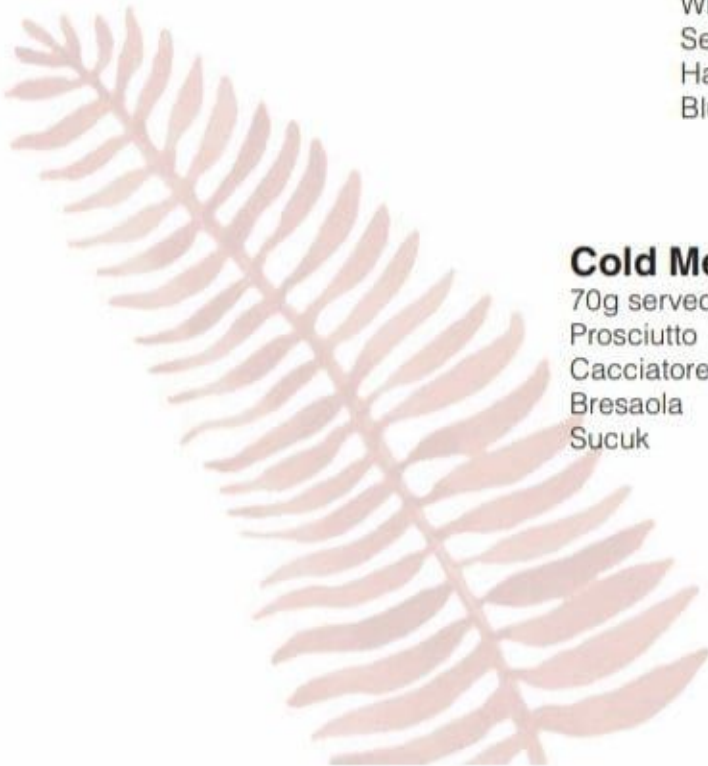


Cheese

50g served w/ bread	15 Each
White mould	
Semi hard	
Hard	
Blue	

Cold Meats

70g served w/ bread	14 Each
Prosciutto	
Cacciatore	
Bresaola	
Sucuk	



Drinks

Coffee:

Small	4.00
Large	4.50
Extra shot	+.50
Bonsoy	+.50
Milk Lab almond	+.50

Mocha	4.5
Hot chocolate	4
Prana chai	5

Batch brew	4.5
Cold drip	5
Ice coffee	6
Ice chocolate	6
Babycino	1

Premium Tea's

Tumeric, beetroot, ginger	5
Eucalyptus, lemon myrtle, sage	5
Wild ancient black tea (Gold label)	7

Tea's

Chai	4
English breakfast	4
Earl grey	4
Green	4
Peppermint	4

Other drinks

Orange juice	6
Sparkling water w/ house syrup	6
Sparkling water (unlimited)	2 per table

Wines

FIZZ

- Handpicked Prosecco (organic) | Veneto, ITALY 12 55
- Louis Roederer|Reims, FR 110

WHITE

- 2018 Handpicked Sauv Blanc | Marlborough NZ 11 48
- 2017 Handpicked Pinot Grigio | Venezia Giulia, Italy 12 55
- 2013 Suvla Chardonay | Gallipoli, Turkey 10 45
- 2016 Kayra Narince | Tokat, Turkey 55
- 2017 Vinkara Winehouse Hasandede | Ankara, Turkey 75
- 2017 Handpicked chardonay | Wombat Creek, VIC 75

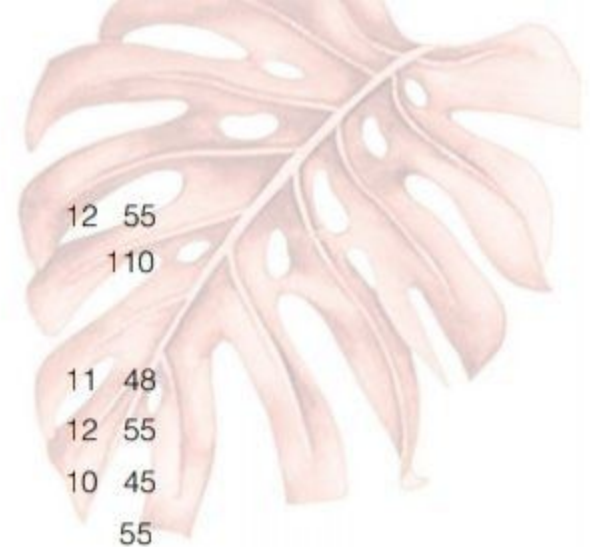
ROSÉ

- 2018 Trial Batch Nebbiolo Rosé | Pyrenees 12 55
- 2015 Vinkara Kalecik Karasi Minoj | Ankara, Turkey 12 55

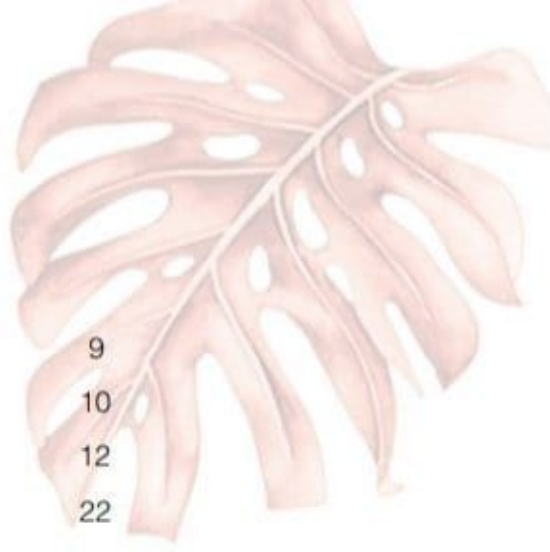
RED

- 2018 Handpicked Pinot Noir | Mornington Peninsula VIC 13 60
- 2015 Handpicked Shiraz | Barrosa Valley, SA 12 55
- 2017 Trial Batch | Nero d'Avola | Murray Darling 12 55
- 2014 Vinkara Doruk Kalecik Karasi | Ankara, Turkey 13 60
- 2013 Vinkara Winehouse Öküzgözü | Ankara, Turkey 14 65
- 2017 Lokum Boğazkere | Doorie, Vic 65
- 2013 Vinkara Mahzen Boğazkere | Ankara, Turkey 90
- 2017 Nanny Goat Pinot Noir | Central Otago, NZ 70

Ask for this week's guest wines



SPIRITS



Glengrant Major Reserve (SCO)	9
Glendronach 12yr (SCO)	10
Kilchoman Sanaig (SCO)	12
Iniquity Batch 8 (SA, AUS)	22
Hakushu Distiller's Reserve (Jap)	11
Hibiki 17 (JAP)	30 55

COCKTAILS



- Willsmere Fashion <i>Whiskey, Yunnan tea, Angustura bitters, Applewood smoke</i>	20
- The Station Spritz <i>Prosecco, Aperol, Orange blossom soda</i>	14
- Espresso Martini <i>Vodka, Ethiopian natural espresso, Mr Black liqueur</i>	16
- Negroni (Classic) <i>Gin, Vermouth, Campari</i>	16
- Willsmere Sour <i>Pisco, Egg white, Yuzu</i>	18
- Charlie Willsmere <i>Lime, Orange blossom brandy, Sloe gin</i>	18