



MEZE POTAMIA

FOOD MENU

MEZE POTAMIA

Sydney Rock Oysters	6ea.	Potatoes	18
<i>Choice of green apple and sumac mignonette or natural.</i>		<i>Twice cooked chat potatoes, feta cream, ras el hanout</i>	
House Mix Pickles <i>Vegan</i>	10	Roasted Cauliflower <i>Vegan</i>	29
Bread	8	<i>Almond tarator, roasted pepitas, mint oil</i>	
<i>Freshly baked Turkish bread brushed with extra virgin olive oil.</i>		Market Fish	MP
Hummus <i>Vegan</i>	14	<i>Pan fried, creamy orzo, zhug.</i>	
<i>Pickled wild cucumber, tomato, roast sesame, olive oil.</i>		Manti	32
Eggplant Dip <i>Vegan</i>	15	<i>Turkish beef little dumplings, garlic yogurt, dried mint.</i>	
<i>Charred eggplant, capsicum, tomato, pomegranate molasses.</i>		Tavuk	34
Roasted Beets	20	<i>Roasted chicken thighs, harissa, pickled peppers, parsley oil.</i>	
<i>Goat cheese labneh, hazelnuts, shanklish cheese, fried mint.</i>		Lamb Shish	48
Sardine-Tomato Salad	20	<i>Spice marinated lamb rump skewers, sumac onions, jus.</i>	
<i>Cured sardine fillets, Ox heart tomatoes, red onion, dill.</i>		Ali Nazik	65
Octopus	30	<i>300g 3-week dry aged CopperTree Farms sirloin, eggplant begendi, marash chilli butter</i>	
<i>Butter beans, lemon, coriander, fresh chilli.</i>			
Kibbeh	24		
<i>Hand-minced beef tartare, bulgur, Turkish spices, pickles, fresh mint.</i>			
Onion Dolma	21		
<i>Onions stuffed with rice and beef, pine nut, garlic yogurt.</i>			
Halloumi	22		
<i>Spiced fig & orange marmalade, roasted walnuts.</i>			
Falafel <i>Vegan</i>	18		
<i>Tahini sauce, red cabbage salad, fermented chilli sauce</i>			
Charred Greens	19		
<i>Silverbeet, cos lettuce, sugar peas, pickled fennel, fava bean puree, kashk cheese.</i>			

FEAST \$79 pp (min 2 ppl)

Turkish bread
Hummus Dip
Octopus
Halloumi
Onion Dolma
Potatoes
Lamb Shish
Caramelised Pear

*For all reservations of 8 guests or more on Friday and Saturday nights, we require the Mezepotamia Feast.
15% Public holiday surcharge and card surcharges apply*