

Mixed Pickles 8

Hummus dip

Pickled wild cucumber, tomato, roast sesame, olive oil . 13

Çiğ köfte

Spicy VEGAN köfte, baby radish, cos lettuce, pomegranate molasses 15

Vegan dolma

Olive oil braised cabbage rolls, rice, currants, zucchini, dill, parsley 14

Cos lettuce

Pickled onions, radish, beetroot vinaigrette, shanklish cheese 18

Chat potato

Double cooked, feta cream, ras el hanout 18

(4p) Turkish bread 8

Smoked Eggplant dip

Charred eggplant, roasted pistachio - chilli sauce. 14

Lahmacun

Flat pastry with lamb mince, red onion, parsley- sumac salad 15

Roasted beets

Shanklish and goat cheese, hazelnuts, fried mint, vinegar glaze 18

Halloumi

Grilled halloumi, roasted walnuts, fig marmalade - orange sauce. 18

Prawn güveç

Medium king prawns, garlic, butter, isot, smoked paprika, fried shallot onion 24

Tavuk

Roasted chicken thigh fillets, harissa, pickled peppers, dill. 30

Lamb Shish

Two skewers of marinated lamb fillet with ich pilav, pine nuts 35

Kuzu Tandir

Slow-cook lamb leg, arpa şehriye (orzo pasta) 34

Adana Kebab

Two skewers, bulgur pilav, onion - parsley salad 32

Manti

Turkish beef ravioli, garlic yogurt, tomato sauce and dried mint 30

Cauliflower

Roasted cauliflower, ezme, garlic yogurt, roasted almonds 23

DESSERTS

Kunefe

Kadayif (shredded filo pastry) with pistachio and vanilla ice cream 19


Soğuk Baklava

Home-made milk baklava with chocolate gelato 14

MEZE POTAMIA

Restaurant and Bar

Turkish - Middle Eastern Cuisine

 meze.potamia

 www.mezepotamia.com.au

MEZEPOTAMIA FEAST

60 p/p

Min. 2 pax

Pickles

Hummus
Turkish bread
Çiğ köfte

Lahmacun
Halloumi

Kuzu Tandır
Lettuce Salad

Soğuk Baklava

*This menu is highly recommended for tables of
6 or more people*

