



MEZE POTAMIA

FOOD MENU

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House Mix Pickles <i>Vegan</i>	10	Fattoush Salad <i>Vegan</i>	20
Bread	10	<i>Crispy leaves, radish, cucumber, lemon-garlic dressing, fried lavash</i>	
<i>Freshly baked Turkish bread brushed with extra virgin olive oil.</i>		Potatoes	19
Hummus <i>Vegan</i>	16	<i>Twice cooked chat potatoes, feta cream, ras el hanout</i>	
<i>Pickled wild cucumber, tomato, roast sesame, olive oil.</i>		Market Fish	MP
Muhammara Dip <i>Vegan</i>	16	<i>Baked, caramelised onion yogurt sauce, dried mint.</i>	
<i>Charred red bell peppers, bread crumbs, caramelised walnuts,</i>		Tavuk	34
Roasted Beets	23	<i>Roasted chicken thighs, harissa, pickled peppers, parsley oil.</i>	
<i>Goat cheese labneh, hazelnuts, shanklish cheese, fried mint.</i>		Manti	33
Octopus	32	<i>Turkish little beef dumplings, iskender sauce, garlic yogurt, dried mint</i>	
<i>Butter beans, lemon, coriander, fresh chilli.</i>		Lamb Shish	48
Kibbeh	25	<i>Spice marinated lamb rump skewers, sumac onions, jus.</i>	
<i>Hand-minced beef tartare, bulgur, Turkish spices, pickles, fresh mint.</i>		Ali Nazik	65
Prawn - Imam Bayildi	25	<i>300g 3-week dry aged CopperTree Farms sirloin, eggplant begendi, marash chilli butter</i>	
<i>Olive oil braised eggplant, prawn cutlets, capsicum, umami onion broth</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>	22		
<i>Tahini sauce, red cabbage salad, fermented chilli sauce</i>			
Roasted Cauliflower <i>Vegan</i>	30		
<i>Almond tarator, roasted pepitas, mint oil</i>			

FEAST \$79 pp

Turkish bread

Hummus Dip

Octopus

Halloumi

Onion Dolma

Potatoes

Lamb Shish

Caramelised Pear

** the entire table must participate.*

*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*