

# MED



## PIDE + DIPS

- Fresh Baked Pita Bread 4 pp
- Hummus (V, GF, DF) 12
- Beetroot & Yoghurt Dip (V, GF) 14
- Baba Ganoush (V, GF, DF) 12



## MEZE

- House Pickles (V, GF, DF) 8
- Turkish Dried Olives (V, GF, DF) 9
- Falafel, Herb Tahini (4pc) (V, DF, GF) 14
- Cheese & Spinach Borek, Tzatziki (V) 9ea
- Saganaki- Halloumi, Lemon, Oregano (V, GF) 26
- Cured Kingfish, Horseradish, Fennel & Cucumber (GF) 20
- BBQ Octopus, Harissa Dressing (GF, DF) 28
- BBQ King Prawn, Chilli & Garlic Butter (GF) 14 ea
- Lamb Kofte, Toum, Sumac Onion (2pc) (GF, DF) 16



## FROM THE JOSPER CHARCOAL OVEN & GRILL

- Cauliflower, Preserved Lemon, Yoghurt (GF, V) 28
- BBQ Cabbage, Almond Cream, Spiced Pepita (GF) 20
- Oyster Mushroom, Whipped Feta, Zhoug (V,GF) 20
- Whole Grilled John Dory, Schmaltz Sauce, Chermoula, Burnt Lemon (GF) 78
- Charcoal Roasted Chicken, Turkish Chilli (GF) 38
- Wagyu Beef Shishlik, Herb Yoghurt (GF) 22 ea
- Grilled Lamb Cutlets, Lemon Pepper, Spiced Eggplant (4pc)(GF, DF) 42
- Grilled Barramundi, Freekah Tabbouleh, Brown Butter (GF) 39

# MED



## VEGETABLES, RICE & SALAD

Salt Baked Beetroot Salad, Orange, Feta (V, GF) 14

Stracciatella, Tarragon Green Goddess, Cucumber, Kalamata Olives (V,GF) 16

MED Slaw (V,GF,DF) 12

Mujadara-Lentil & Rice Salad (V, GF, DF) 14

Za'atar Fries (V, GF, DF) 12



## BANQUET

79

Fresh Baked Pide Bread

Hummus & Beetroot Dips

Falafel, Herb Tahini

Lamb Cutlet & Lamb Kofte, Spiced Eggplant

& Lemon Pepper

Charcoal Grilled Chicken, Turkish Chilli

MED Slaw

Mujadara-Lentil & Rice Salad

Baklava Sundae



## VEGETARIAN BANQUET

79

Fresh Baked Pide Bread

Hummus & Beetroot Dips

Falafel, Herb Tahini

Cheese & Spinach Borek, Tzatziki  
Saganaki- Halloumi, Lemon, Oregano  
Cauliflower, Preserved Lemon, Yoghurt

MED Slaw

Mujadara-Lentil & Rice Salad

Baklava Sundae



## DESSERTS

Malabi Custard, Mandarin, Lemon Sorbet, Yoghurt Mousse (V, GF) 14

Semolina & Passion Fruit Mille Feuille (V,) 14

Baklava Ice Cream Sundae (V) 14