

# SET MENU

\$85 per person

## TO START

**Coal Fired Flatbread** v, vg, GFO  
sesame seeds, hazelnut, dukkah

**Crispy Chickpeas** v, VGO, GF  
hummus, tahini, lemon, brown butter

**Turkish Cacik** v, GF  
yoghurt, cucumbers, sicilian olives, lemon oil

## MEZZE

**Grilled Eggplant** v, VGO, GFO  
tahini, parsley, goat's cheese, farro, walnuts, pomegranate

**Grilled Squid** GF  
fennel, oregano, Sicilian olives, cannellini beans, squid ink aioli

**Sheftalia** GF  
cypriot lamb & pork sausages, chickpeas, black lime

## LARGER PLATES

**Chicken Shish** GF  
cauliflower, tahini, onions, sumac & turkish ezme

**Ricotta Gnudi** v, GF  
silver beet, pistachio, truffle paste, chives, lemon butter

## SIDES

**Patatas** GF  
fried hand cut chips, oregano,  
chives & feta

**Village Fattoush** v, VGO, GFO  
cucumbers, tomatoes,  
fried bread, radishes

## SWEETS

**Chilled Sutlijashs** v, GF  
poached peaches, pistachio,  
saffron, black lime gelato

**Filo & Walnut Cigars** v  
semolina cream, black figs,  
brown butter gelato

+\$10  
per person

V = vegetarian | VG = vegan | VGO = vegan option available | GF = gluten free | GFO = gluten free option available

