

# Degustation Menu

## ÇIÇEK DOLMA

crispy zucchini flower filled with goat's feta  
& halloumi cheese; served with a light yoghurt sauce

## KARÍDES

Queensland king prawns pan sautéed with shitake mushrooms  
& baby spinach, served with lemon yogurt sauce

2016 Marc Bredif Vouvray Chenin Blanc – Loire Valley, France

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## ŞIŞ MANTAR

char-grilled spicy field mushroom with rocket salad

## ÖRDEK BÖREK

house made yufka pastry rolls of shredded duck, onions, currants,  
pine-nuts & herbs served with a pomegranate & yoghurt sauce

2017 Tarrawarra Pinot Noir – Yarra Valley, VIC

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## CLEANSING SORBET

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## PÍRZOLA KEKÍKLÍ

thyme & sea salt seasoned Cowra lamb cutlets  
char-grilled, served with potato & green bean salad

## FATUSH SALATA

baby cos lettuce, tomato & cucumber tossed with walnuts &  
pomegranate dressing, pomegranate seeds, lavosh pieces

2017 Nick O'leary Shiraz – Canberra District, NSW

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## KAZANDÍBÍ

baked mastica custard, pomegranate ice-cream, sour cherry sauce

2016 Vietti Moscato d'asti & Cassis

coffee or tea from our selection

\$85 per person- \$125 with wine