



CHEF'S SPECIALS OF THE DAY

ENTRÉES

CARPACCIO \$28

A platter of thin slices of Hiromasa Kingfish, served with a dressing of ginger, eschalot, apple cider vinegar, capers & olive oil

NARLI KARÍDES \$36

Queensland king prawns, pan sautéed with snow peas, shallots with chef's pomegranate & saffron sauce

ETLI DOLMA \$30

Gently braised savoy cabbage rolls, stuffed with rice, chicken mince, herbs & spices, served with yoghurt & garlic sauce

KARNIYARIK \$30

Baby eggplant stuffed with lamb & veal mince cooked with onions, red peppers, tomato, herbs & spices, topped with yoghurt sauce

TARAK \$30

Harvey Bay half shell scallops, chargrilled, topped with pan sauteed spinach, garlic & ginger, served with horse radish dressing

MAINS

BALIK BUGLAMA \$48

Orange Roughy, mussels & prawns cooked in tomato sauce with vegetables

SULTAN'S DELIGHT \$48

Slow cooked wagyu beef cheeks, served on sultan's delight sauce of crushed smoky eggplant, kasseri cheese & nutmeg

BÍFTEK \$55

Char-grilled grass-fed sirloin (LITTLE JOE MB4+ MSA) served with potato skordalia, sautéed local grown exotic mushrooms with spinach & beef jus

FASULYE \$24

Roman flat green beans, slow braised with tomato, onion & basil & olive oil