



# **MEZE POTAMIA**

**FOOD MENU**



# MEZE POTAMIA

Sydney Rock Oysters 6ea.  
*Choice of green apple and sumac mignonette or natural.*

House Mix Pickles *Vegan* 10

Bread 8  
*Freshly baked Turkish bread brushed with extra virgin olive oil.*

Hummus *Vegan* 14  
*Pickled wild cucumber, tomato, roast sesame, olive oil.*

Eggplant Dip *Vegan* 15  
*Charred eggplant, capsicum, tomato, pomegranate molasses.*

Roasted Beets 20  
*Goat cheese labneh, hazelnuts, shanklish cheese, fried mint.*

Prawn - Imam Bayildi 24  
*Olive oil braised eggplant, prawn cutlets, capsicum, umami onion broth*

Octopus 30  
*Butter beans, lemon, coriander, fresh chilli.*

Kibbeh 24  
*Hand-minced beef tartare, bulgur, Turkish spices, pickles, fresh mint.*

Onion Dolma 21  
*Onions stuffed with rice and beef, pine nut, garlic yogurt.*

Halloumi 22  
*Spiced fig & orange marmalade, roasted walnuts.*  
*Vegan*

Falafel 18  
*Tahini sauce, red cabbage salad, fermented chilli sauce*

Charred Greens 19  
*Silverbeet, cos lettuce, sugar peas, pickled fennel, fava bean puree, kashk cheese.*

Potatoes 18  
*Twice cooked chat potatoes, feta cream, ras el hanout*

Roasted Cauliflower *Vegan* 29  
*Almond tarator, roasted pepitas, mint oil*

Market Fish MP  
*Pan fried, creamy orzo, zhug.*

Manti 32  
*Turkish beef little dumplings, garlic yogurt, dried mint.*

Tavuk 34  
*Roasted chicken thighs, harissa, pickled peppers, parsley oil.*

Lamb Shish 48  
*Spice marinated lamb rump skewers, sumac onions, jus.*

Ali Nazik 65  
*300g 3-week dry aged CopperTree Farms sirloin, eggplant begendi, marash chilli butter*

## 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*