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RAW

Sydney rock oysters, melon vinaigrette	42/84
Oscietra Caviar 10g, simit, labneh	79
Scallop, tuna & kingfish tartare, lemon oil, capers	16 ea
Poached prawns, celery, pistachio, pomegranate	26
Kingfish lakerda, fava, pickled onions	28
Mooloolaba spanner crab, isot mayonnaise, baby cos lettuce	44
Moshari beef tartare, pickled baby eggplant, fennel cracker	12 ea

MEZZE

Mediterranean olives & pickles	11
Strained yoghurt, caramelised charred onion, sumac & isot	21
Whipped taramasalata, lemon, cured roe	19
Antakya-style hummus, fried chickpeas, za'atar, sweet paprika oil	18
Burrata, pomegranate molasses, tomato & pepper ezme	28
OB bakery rustic bread rolls, butter, oregano	12

HOT MEZZE

Crispy Hamsi, Black sea anchovies	26
Braised greens flatbread, barrel aged feta, confit garlic oil, egg yolk	24
White anchovies pide, roasted cherry tomatoes, caramelised onion	26
Kalamar kokoretsi, oregano, turkish chilli, cos lettuce	28
King prawn skewer, walnut harissa, lemon chilli dressing	16 ea

MAINS

Murray cod, charred plum pepper, tumeric, sorrel	59
Grilled swordfish steak, spiced beef jus, charred lemon	88
Baked conchiglie pasta, prawn bisque, spanner crab	59
Half charcoal lobster, lemon butter orzo, bottarga	180
Duck pastilla, Malouf's baharat spices, barberries, almonds	79
Slow roasted Tasmanian lamb shoulder, condiments, saj bread	55
Full blood Wagyu flank MBS9+ 250g, charred eggplant begendi	90
Stockyard Wagyu Kiwami scotch fillet 350g, house condiments	189

SIDES

Baked eggplant, tomato ragu, shanklish cheese	34
Cauliflower, muhammara, vine leaves salsa verde	23
Dakos salad, cucumbers, tomatoes, olives, feta, peksimet	22
Purslane salad, confit garlic dressing, barberry	19
Shoestring fries, fermented tarhana salt	14

TAVERNA

hamsi.

