



TAVERNA
hamsi.




PERSIAN CAVIAR

30g Darya Sevruga, Iranian caviar	190
30g Darya Acetra, Iranian caviar	280
30g Darya Beluga, Iranian caviar	350

RAW & CHILLED

Hamsi seafood platter	115
Baller seafood platter, served with caviar	220
Sydney rock oysters, melon vinaigrette	42/84
Scallop, tuna & kingfish tartare, finger lime	16 ea
Poached prawns, celery, pistachio, pomegranate	26
Spencer Gulf kingfish, kumquat, pickled onions	28
Mooloolaba spanner crab, isot mayonnaise, gem lettuce	44
Beef tartare, pickled baby eggplant, fennel cracker	12 ea

MEZZE

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

HOT MEZZE

Crispy Hamsi, Black Sea anchovies	26
Braised greens flatbread, barrel-aged feta, confit garlic, egg yolk	24
White anchovies pide, roasted cherry tomatoes, caramelised onion	26
Kalamar Kokeretsi, oregano, Turkish chilli, gem lettuce	28
King prawn skewer, walnut harissa, lemon chili	16 ea

MAINS

Spiced polenta snapper, muhamarra, burnt butter	55
Dry aged Murray cod, charred plum pepper, turmeric	59
Grilled swordfish steak, spiced beef jus, 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	79
Slow roasted Tasmanian lamb shoulder 500g, condiments, saj bread	59
2GR Wagyu flank MBS9+ 250g, beef jus, marjoram oil	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	22
Purslane salad, confit garlic, sumac dressing, barberry	19
Shoestring fries, fermented tarhana salt	14

\$89pp SHARED MENU

Mediterranean olives & pickles
 Spencer Gulf kingfish, kumquat, pickled onions
 Antakya-style hummus, fried chickpeas, za'atar
 Strained yoghurt, caramelised charred onion, sumac & isot
 OB bakery rustic bread rolls, butter, oregano
Add; King prawn skewer, walnut harissa 16ea

Spiced polenta snapper, muhamarra, burnt butter
 Dakos salad, cucumbers, tomatoes, olives, feta

Lemon revani cake, mascarpone, poppy seed

\$130pp SHARED MENU

Mediterranean olives & pickles
 Scallop, tuna & kingfish tartare, finger lime
 Mooloolaba spanner crab, isot mayonnaise, baby gem
 Antakya-style hummus, fried chickpeas, za'atar
 Strained yoghurt, caramelised charred onion, sumac & isot
 OB bakery rustic bread rolls, butter, oregano
Add; King prawn skewer, walnut harissa 16ea

Grilled swordfish steak, spiced beef jus, lemon
 or

Slow roasted Tasmanian lamb shoulder 500g
 add

Full blood Wagyu flank MBS9+ 250g, beef jus
\$70

Purslane salad, confit garlic, sumac dressing, barberry
 Shoestring fries, fermented tarhana salt

Baked helva & Jersey milk ice cream

WE TAKE ALL EFFORTS TO ACCOMMODATE ALL GUESTS' DIETARY NEEDS, HOWEVER WE CANNOT GUARANTEE THAT OUR FOOD WILL BE ALLERGEN FREE. MENU IS SUBJECT TO CHANGE DEPENDING ON SEASONALITY. SUNDAY SURCHARGE 10%

PUBLIC HOLIDAY SURCHARGE 15% | TABLE OF 7 OR MORE SERVICE CHARGE 10% | CREDIT CARD SURCHARGE 1.65%