# RESTAURANT & BAR

### October 26 to November 8, 2025

## Select Your Starter

#### √ Tarhana Çorbası (Fermented Turkish Soup)

Tomato, Onions, Yogurt and Dill Finished with House-Made Fresh Herbed Croutons (Note: Contains Unbleached Flour)

or

#### Gavurdağı Salad

Fresh Tomato, Red Onion, Persian Cucumber, Feta Cheese and Walnuts
Pomegranate Dressing

# Choose Your Entrée

#### 7oz Pan-Seared Branzino (Sea Bass)

Boneless, skin-on Turkish Branzino Topped with White Wine Caper Sauce Served with Jasmine Rice Pilaf, Roasted Cherry Tomatoes in a Fig-Balsamic Marinade and Baby Arugula

or

#### Australian Slow-Cooked Lamb Shank

Served in a Rich Broth with Rosemary Mashed Potatoes, Pearl Onions, Sweet Green Peas and Rainbow Carrots

## Decide on Dessert

#### Kabak Tatlısı (Jarrahdale Pumpkin Pudding with Clotted Cream)

Tendered and Caramelized Jarrahdale Pumpkin, Roasted Walnuts, and Pomegranate Glaze

or

#### √ Künefe (Turkish Sweet Cheese Pastry)

Unsalted Mozzarella arranged between layers of Kadayıf (shredded phyllo) and baked until golden, House-Made Syrupand Cracked Pistachio



**Chef-Curated Three-Course Meal \$50** 

Vegetarian Option