



BREAKFAST

all day

The Eggs you Want

Eggs your way, with tomato, served on a feta parfait and Turkish pide 14.5

Feriza's Benedict

Poached eggs with hollandaise served on a spinach and feta gözleme 18.0

Choose from

Sujuk 8.0

Bacon 6.5

Smoked Salmon 9.0

Gluten free gözleme 3.5

Breakfast in Turkey

Scrambled eggs, sujuk, feta, honey, tomato, cucumber, Kalamata olives, cherry jam and Turkish pide 26.0

Menemen

Turkish eggs with tomato, capsicum, onion, pide 19.0

Lamb Saganaki

Slow cooked lamb topped with eggs, crumbled feta on pide 22.0

Istanbul Omlette

Tomato, feta, sujuk sausage, cheese served with toasted Turkish pide 20.0

Haloumi Bruschetta

With tomato and mint salsa 18.0

Add poached eggs and hollandaise 6.0

Sweet Katmer

Ricotta and semolina gözleme with rhubarb compote, maple syrup, cream and pistachio 18.0

Sides

Sujuk 8.0

Bacon 6.5

2x Eggs 5.0

Tomato 5.0

Haloumi 8.0

Gözleme 8.0

Mushroom 7.0

Pide Bread 5.0

Smoked Salmon 9.0

LUNCH

from 12pm - 3pm daily

Feriza's Mezze

Labneh, beetroot hummus, taramasalata, baba ganoush, pickles, bean salad, olives, feta, Turkish pide and flat bread 28.0

Add

Slow cooked lamb 10.0

Roasted chicken 8.0

Soup of the Day

With Turkish pide 12.0

Calamari Salad

Giant beans, tomato, black garlic aioli 25.0

Fattoush Salad

Crisp leaves, radish, potato piyaz salad with pomegranate vinaigrette and candied walnut

Choose from

Slow cooked lamb

Roasted chicken

Haloumi

Falafel 26.0

Souvlaki Wrap

Served with a mixed salad, tzatziki, sumac rubbed red onion and hand cut fries, wrapped in Greek flat bread

Choose from

Slow cooked lamb 19.0

Roasted chicken 18.0

Market fish 20.0

Haloumi 18.0

Fries

Curly fries served with aioli 8.5

Hand Cut fries served with aioli 8.5

Add crumbled feta 2.0

Sides

Flat Bread 5.0

Turkish Pide 5.0

Bulgar Pilaf 6.0

Potato Piyaz 10.0

Fasulya Piyaz 10.0

Rocket & Parmesan Salad 10.0

Seasonal Vegetables 11.0

GÖZLEME

Gözleme is a traditional savory Turkish flat bread, made of hand-rolled leaves of yufka dough, filled with savoury ingredients, sealed, and cooked over a grill.

Originally a breakfast item or light homemade snack, The name comes from the Turkish word göz, meaning "compartment", in reference to the pocket of dough in which the various fillings are sealed and cooked.

The kitchens of the Ottoman Empire were a hotbed of competition and fierce rivalry as the palace chefs sought to create dishes that would impress the Sultan of the time.

The beauty of Turkish gözleme, and the process involved in its preparation has stood the test of time, from the Ottoman galleries of the past, to the kitchens of today.

GÖZLEME

Served with tzatziki 14.0

Choose from

Spinach, mushroom, feta & cheese

Beef, onion & cheese

Potato, onion, feta, oregano & cheese

Feta, onion & Italian parsley

Gluten free gözleme 3.5

FROM THE OVEN

Slow Cooked Lamb

Roast lamb on beetroot hummus with choban salad and flat bread 24.0

Chicken & Bacon Guvech

Roasted chicken with bacon in tomato sauce, with mozzarella and Turkish bread 29.0

Feriza's Dolma

Dolma served with tzatziki and salsa 20.0

Choose from

Slow cooked lamb 10.0

Roasted chicken 8.0

