



BREAKFAST

Breakfast in Turkey

Scrambled eggs, sujuk, feta, honey, tomato, cucumber, Kalamata olives, fig jam, pide 26.0

Menemen

Turkish baked eggs with tomato, capsicum, onion, pide 19.0

Lamb Saganaki

Slow cooked lamb topped with eggs, crumbled feta and tomato on pide 19.0

Istanbul Omlette

Tomato, feta, sujuk sausage, potato, 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

Gözleme with rhubarb compote, maple syrup, cream, pistachio 18.0

Feriza's Benedict

Poached eggs with hollandaise served on a spinach and feta gözleme 22.0

Choose from sujuk, salmon or haloumi

The Eggs you Want

Eggs your way, with tomato, served on a feta parfait and spinach gözleme 14.5

Sides

Sujuk 8.0	Gözleme 8.0
2x Eggs 5.0	Mushroom 7.0
Tomato 5.0	Pide Bread 5.0
Haloumi 8.0	Smoked Salmon 9.0

LUNCH

Soup

With Turkish pide 12.0

Tandoori Lamb

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

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

Fries

Curly fries served with aioli 8.5

Hand Cut fries with crumbled feta, served with aioli 9.5

Gözleme

Served with tzatziki 14.0

Choose from

Spinach, feta & cheese
Beef, onion & cheese
Potato, onion, feta & cheese
Mushroom, spinach and cheese

Gözleme Combo 17.0

Any gözleme with you choice of

- Soda Ayran (yoghurt drink)
- Homemade Limonata
- Pomegranate Iced Tea

ANYTIME

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
Roasted chicken
Haloumi 10.0

Adana Kebab

Adana skewer (hand minced lamb with capsicum and spices), served with baba ganoush, sumac onion salad, roast tomato, hand cut fries and flat bread 32.0

Feast

All served with salad, hummus, ezme, tzatziki, bulgar pilaf and flat bread 30.0

Choose from

Beef Kebab
Chicken Kebab
Grilled Sujuk
Falafel

Lahmajun

Turkish street pizza with spiced mince, sliced tomato and rocket 24.0
Add cheese 3.0

Istanbul Pide

Meatballs, sujuk and buffalo mozzarella 26.0

Trio of Cheese Pide

Mozzarella, brie, gorgonzola and crumbled feta 24.0

Smoked Chicken Pide

Rosemary, brie, cranberries and rocket 26.0
Gluten Free 12" 3.0

Calamari Salad

Giant beans and tomato, garlic aioli, curly endive 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

Feriza's Dolma

Capsicum and cabbage dolma served with tzatziki and salsa 28.0

Choose from

Slow cooked lamb
Roasted chicken

Sides

Gözleme 8.0	Potato Piyaz 10.0
Flat Bread 5.0	Fasulya Piyaz 10.0
Pide Bread 5.0	Rocket & Parmesan Salad 10.0
Bulgar Pilaf 6.0	Seasonal Vegetables 11.0

DINNER

Small Shares

Mixed Olives & Feta

With almonds and dates 10.0

Hummus & Falafel

Pumpkin seeds, parsley, falafel, flat bread 15.0

Haloumi Bruschetta

With roast capsicum and fresh mint 18.0

Cauliflower Fritters

With tzatziki 14.0

Meatballs

With celeriac dip 18.0

Octopus

With potato piyaz, shallots, sumac, oregano, olive oil and black garlic aioli 18.0

Sigara Borek

Cheese and potato filled filo cigars served with tzatziki 14.0

Fasulya Piyaz Salad

With sumac rubbed red onion, butter beans, fresh herbs and spices 14.0

Walnut Celeriac Dip

With garlic pide 14.0

Spinach Borani

With labneh and pide 12.0

Baba Ganoush Dip

With Turkish pide 14.0

FROM THE OVEN

Seafood Guvech

Market fish, mussels, squid and shrimp, roasted in a clay dish with vegetables, tomato sauce, mozzarella and Turkish bread 28.0

Beef Guvech

Beef meatballs with vegetables in tomato sauce, mozzarella and Turkish bread 28.0

Iskender

Scotch strips on grilled Turkish pide with broccolini, yoghurt dressing and rich tomato sauce 28.0

Efes Chicken

Stuffed chicken with currant and pistachio saffron rice pilaf, served with tzatziki and vegetables 32.0

Ali Nazik

Slow cooked beef on pan fried eggplant with mushroom and shallots, served with labneh 32.0

Catch of the Day

Please check with our team for today's special



WINE

WHITE

Mionetto Prosecco ITALY 52	10	52
Akarua Brut NV CENTRAL OTAGO	16	70
Pol Roger Brut Reserve FRANCE	20	150
Jules Taylor Sauvignon Blanc MARLBOROUGH	10.5	50
Lake Chalice 'Raptor' Sauvignon Blanc MARLBOROUGH	11	50
Loveblock Organic Sauvignon Blanc MARLBOROUGH		60
Winemakers Wife Riesling WAIPARA HILL	12	50
Brookfields Robertson Chardonnay HAWKES BAY	11	46
Jules Taylor Chardonnay GISBORNE	12.5	58
Pask Small Batch Wild Yeast Chardonnay HAWKES BAY		60
Brookfields Robertson Pinot Gris HAWKES BAY 52	11	52
Peregrine Pinot Gris GISBORNE		59
Zephyr Pinot Gris GISBORNE	13	60

ROSÉ

Domaine Houchart Rosé FRANCE	11.5	50
Matawhero Single Vineyard Rosé GISBORNE	12	54

RED

Jackson Estate Homestead Pinot Noir MARLBOROUGH	12	54
Rua Estate Pinot Noir CENTRAL OTAGO	14	65
Loveblock Pinot Noir CENTRAL OTAGO		76
Rockburn Pinot Noir CENTRAL OTAGO		100
Matawhero Merlot GISBORNE	11.5	52
Grant Burge Hillcot Vineyard Merlot BAROSSA VALLEY	12	54
De Bortoli Woodfired Shiraz HEATHCOTE	11	55
Pask Gimblett Gravel Shiraz HAWKES BAY	11.5	62
Torbreck Woodcutter Shiraz BAROSSA VALLEY		85
Chakana Estate Malbec ARGENTINA	10.5	55
Pasqua Romeo & Juliet Passimento ITALY	11	54
Kavaklidere Öküzgözü TURKEY	11	50
Kavaklidere Kalecik Karasi TURKEY	11	50

Cocktails

Raki Instanmule 18
Raki, Mount Gay Gold Rum, lime juice topped with ginger beer

Bon Appetea 16
Gin, lime, Turkish apple tea, topped with prosecco

Minico Espresso Martini 18
Spiced rum, Frangelico, Cointreau, espresso and crushed peanuts

Pome Pamukova 16
Bourbon, maple syrup, orange bitters and pomegranate tea

Berry Martini 16
Gin, French sweet vermouth, cherry, raspberry and Chambord



BEER & MORE

TAP

Estrella Damm Lager SPAIN 330ml 9 500ml 12
Asahi Super Dry Lager JAPAN 330ML 9.5 500ML 13
Mountain Goat Organic Steam Ale NZ 400ML 11
Somersby Cider NZ 400ML 10

BOTTLE

Efes Zero Non Alcoholic TURKEY 330ml 7
Efes Light 3.0% Lager TURKEY 330ml 8
Efes Pilsner TURKEY 330ml 8
Jack the Sipper London Porter 330ml 9
Corona Pale Lager MEXICO 330ml 9
Peroni Lager ITALY 330ml 9
Boundary Road Brewery
'Thomas Edison' 2.5% Light Beer NZ 330ml 9
'The Chosen One' Golden Lager NZ 330ml 9
'Chocka Riwaka' South Island Pale Ale NZ 330ml 9
'Chocolate Moose' Porter NZ 500ml 16
'Stolen Base' American Double Pale Ale NZ 500ml 16

Founders
1946 Pilsner BRUNSWICK EAST 330ml 10
1981 Pale Ale BRUNSWICK EAST 330ml 10
2009 IPA BRUNSWICK EAST 330ml 10
Temple Brewing Company
Rye Hard IPA NELSON 330ml 10
New World Order American Stout NELSON 330ml 10

CIDER

Honesty Box Strawberry & Lime NZ 330ml 10
Somersby Blackberry NZ 330ml 9

TURKISH

Turkish Coffee & Turkish Delight 6
Raki TURKEY 11
Kavaklidere Öküzgözü TURKEY GLASS 11 BOTTLE 55
Kavaklidere Kalecik Karasi GLASS 11 BOTTLE 55

GIN & TONIC

The Botanist Dry Island Gin 14
With East Imperial Ginger Ale, garnished with star anise and an orange wedge

Hayman's London Dry Gin 14
With East Imperial Ginger Beer, Garnished with a lime wedge

Rogue Society Premium Dry Gin 14
With East Imperial Grapefruit Tonic, garnished with a grapefruit wedge

Rogue Society Premium Dry Gin 14
With East Imperial Yuzu Tonic, garnished with an orange wedge

World Tonic
Pair with the more bold herbaceous new western style gins

Burma Tonic
Pair with more traditional citrus driven and London Dry style Gin

Yuzu Tonic
Pair with traditional London Dry Gins and citrus-forward spirits

Grapefruit Tonic
Pair with traditional London Dry Gins and citrus-forward spirits

Mombasa Ginger Beer
Incredible long lasting ginger spice makes it the perfect complement to spirits

NON ALCOHOLIC

COFFEE

Espresso long or short	Small 4	Large 4	Chai Latte sweet or spicy 4.5
Piccino	4		Hot Chocolate 5
Macchiato long or short	4		Whittaker's Hot Chocolate 6 White, milk or dark chocolate
Flat white	4.5	5	Superfood Latte 5.5 Matcha Turmeric Beetroot
Cappuccino	4.5	5	Turkish Coffee with Turkish 6
Latte glass or cup	5	5.5	
Cold Brew	6.5		

TEA

5 small 8 large	Fruit Roseberry Ginger & Lemon
Black Earl Grey Superior English Breakfast Cassia Chai	Herbal Pure Peppermint Moroccan Mint
Turkish Pomegranate Apple Turkish Black	Green Japanese Green Sencha

COLD DRINKS

Soft Drinks 6.5
Cola, Diet Cola, Lemonade, Gingerale

Iced 8.5
Chocolate, Coffee, Mocha

Sparkling Water 8
750ml

Something Special
Salep 7.5
Creamy, cinnamon chai latte style drink

Ayran 7.5
Refreshing yoghurt drink

Limonata 5.5
Pomegranate Iced Tea 5.5

Juice 7.5
Orange, Apple, Pineapple, Tomato, Cranberry

Smoothies 9
Juicy Mango
Apple, mango, vanilla

Feijoa & Apple
Feijoa, apple, vanilla

Berry Burst
Blackberry, blackcurrant, banana & strawberry

Power Granate
Pomegranate, apple, strawberry & blackcurrant

DESSERT

Taste of Turkey

Baklava, Turkish delight, pashmak, pistachio ice cream 16.0

Loukoumades

Deep fried doughnut balls soaked in honey syrup, served with chocolate sauce, walnuts and pistachio ice cream 16.0

Künefe

Kadaifi cooked with cheese, soaked in lemon honey syrup, served with pistachio and vanilla ice cream 16.0

Keshkul

Turkish style almond pudding served with hazelnuts and pistachio ice cream 16.0

"Feriza"
Oil on Canvas by Giles Smith
NY ART DEPT.

