CASPIAN CAVIAR

10g Georgian Asetra, *nutty with hints of sea brine (I)*	69
30g Darya Sevruga, *intense, saline, marine (I)*	190
30g Darya Asetra, *nutty, rich, slightly briny (I)*	240
30g Darya Beluga, *delicate, buttery, smooth (I)*	290

RAW & CHILLED

Sydney rock oysters, melon vinaigrette (A)	44 / 88
Scallop, tuna & kingfish tartare, finger lime (M)	18 ea
Beef tartare, pickled baby eggplant, fennel cracker	14 ea
Poached prawns, grated heirloom tomato, celery, pistachio, pomegranate (A)	26
Spencer Gulf kingfish, green chilli & lime, kumquat, pickled onions (A)	29
Fresh seafood platter (M)	119

MEZZE

Mediterranean olives & pickles	14
O.B. bakery rustic bread rolls	15
Taramasalata, lemon oil, cured roe *(A)*	19
Antakya-style hummus, za'atar, sweet paprika oil	18
Burrata, pomegranate molasses, tomato & pepper ezme	29
Mütebbel, charred eggplant, tahini, pistachio, pomegranate molasses, crispy onion	29

HOT MEZZE

King prawn skewer, walnut harissa, lemon chilli (A)	19 ea
Wagyu rump cap skewer, Anatolian herbs salsa	18 ea
Hand-stretched halloumi, honey, pangrattato	26
Crispy Hamsi, Black Sea anchovies *(I)*	28
Braised greens flatbread, barrel-aged feta, confit garlic, yolk	26
White anchovies pide, cherry tomatoes, caramelised onion *(I)*	28
Charcoal baby calamari, fermented tomato, burnt rosemary *(A)*	28
Spinach börek, Ezine cheese, burnt butter	26

hamsi
TAVERNA

MAINS

Grilled Barramundi, caramelised leek, butter beans, capers *(A)*	39
Polenta crumbed snapper, muhammara, burnt butter (A)	49
Dry aged Murray cod, almond cream, charred white grapes, peas *(A)*	68
Char grilled swordfish steak, spiced beef jus, lemon *(A)*	79
Baked conchiglie pasta, prawn bisque, spanner crab *(A)*	64
Half charcoal lobster, lemon butter orzo, bottarga *(A)*	185
Duck pastilla, Malouf's baharat spices, barberries	59
Slow roasted Tasmanian lamb shoulder 500g, condiments	69
2GR Wagyu flank MBS9+ 250g, beef jus, marjoram oil	79
Stockyard Kiwami scotch fillet MBS9+ 350g, condiments	199

SIDES

Mücver, zucchini & carrot fritters, fresh herbs	19
Roasted Dutch carrots, lor cream, Kalamata olives, walnut	26
Summer tomatoes, shaved fennel, cucumber, fresh herbs	24
Purslane salad, confit garlic sumac dressing, barberry	19
Shoestring fries, fermented tarhana salt	16

$89pp Shared Menu

Mediterranean olives & pickles

Spencer Gulf kingfish, green chilli & lime, kumquat, pickled onions *(A)*

Antakya-style hummus, fried chickpeas, za'atar, paprika

Burrata, pomegranate molasses, tomato & pepper ezme

O.B. bakery rustic bread rolls

Add; Hand-stretched halloumi, pangrattato $26

Polenta crumbed snapper, muhammara, burnt butter (A)

Summer tomatoes, shaved fennel, cucumber, fresh herbs

Baked helva & Jersey milk ice cream

$139pp Chef's Menu

Scallop, tuna & kingfish tartare, finger lime *(M)*

Spencer Gulf kingfish, green chilli & lime, kumquat, pickled onions *(A)*

Poached prawns, grated heirloom tomato, celery, pistachio, pomegranate (A)

O.B. bakery rustic bread rolls

Charcoal baby calamari, fermented tomato, burnt rosemary *(A)*

King prawn skewer, walnut harissa, lemon chilli (A)

Add; Hand-stretched halloumi, pangrattato $26

Grilled swordfish steak, spiced beef jus, lemon *(A)*

or

Slow roasted Tasmanian lamb shoulder 500g with condiments

Add; 2GR Wagyu flank MBS9+ 250g, beef jus, marjoram oil $60

Purslane salad, confit garlic sumac dressing, barberry

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.

SEAFOOD PROVENANCE | *(A) AUSTRALIA* | *(I) IMPORT* | *(M) MIX*

SUNDAY SURCHARGE 10% | PUBLIC HOLIDAY SURCHARGE 15% | TABLE OF 7 OR MORE SERVICE CHARGE 10%

hamsi

TAVERNA

DESSERTS

Baked Helva, caramelised sesame & Jersey milk Ice cream		**27**
Amaro Montenegro	Italy, Bologna	12
Turkish mess, crisp meringue, custard & fresh fruit		**18**
2024 Sauvignon Blanc Terre à Terre Crayères Vineyard	Wrattonbully, Australia	22
Lemon sorbet		**18**
2024 Massolino Moscato d'Asti	Piedmont, Italy	20
Sgroppino for two, prosecco, Absolut vodka, lemon sorbet		**49**

SWEET & FORTIFIED WINE

2024 Massolino Moscato d'Asti 125ml	Piedmont, Italy	20
2024 Sauvignon Blanc Terre à Terre Crayères Vineyard	Wrattonbully, Australia	22

TEA & COFFEE

Turkish coffee	6
Turkish tea	3