

BODRUM

ESSENDON

SHARING

TRIO OF DIPS | GFO, V | 21

Teaser of smoky hummus, eggplant, cajik, bread basket

SIGORA BOREK | 18

Stuffed w fetta, parsley hand rolled in delicate pastry

FRIED HOT PEPPER DIP | GFO, V | 12

hot peppers, labneh topped w burnt clarified butter

HUMMUS | GFO, VG | 11

chickpeas, confit garlic, tahini, lemon juice, cumin, EVOO w marinated fried chickpeas, paprika oil

WHITEBAIT | GF | 19

Semolina crumbed w honey mustard or tartare sauce

CURED KINGFISH | GF | 28

Marinated kingfish w rainbow radish, cucumber ribbons, lemon gel

You can't look over this

SAGANAKI | GFO, V | 18

Served gooey. It's to die for.

EGGPLANT DIP | GFO, V | 13

Back by popular demand! Chargrilled eggplant, confit garlic, tahini, yoghurt

CACIK | GFO | 11

labneh, cucumber, confit garlic, fresh mint, EVOO, topped w fresh dill

CLAYPOT GREEN OLIVES | GF, V | 10

Warmed in dill, lemon

OYSTERS SHUCKED IN HOUSE | GF | 6.5

w lemon cheek, paprika oil

BREAD BASKET | 4

GLUTEN FREE BREAD BASKET | 5

Next
Level

SEAFOOD PLATTER FOR 2 | GF | 125

King tiger prawns, flathead fillet, rockling, semolina crumbed calamari, whitebait, house shucked oysters, w sea purslane salad, spiced pilaf

Bodrum prides itself on its seafood. We go to the market daily and pick the best produce to bring to our tables.

SEASIDE

FLAT HEAD FILLETS | GF | 36 *Chef's Favourite*

Semolina crumbed w feta and sea purslane salad, honey mustard sauce

GRILLED ROCKLING | GF | 37 *Aydin Loves!*

Sea purslane salad, cucumber ribbons, medley tomato, lemon gel

ANGLER FISH | GFO | 35

Served w roasted vegetable cous cous, cucumber ribbons, lemon gel

CALAMARI | GF | 36

Semolina crumb real calamari, thick cut chips, watercress salad, house-made tartare sauce

WHOLE BAKED FISH | GF | 40 *Locals Love!*

Fish of the day, stuffed with tomato, lemon, parsley, served on spiced pilaf

PASTURE

MARINATED CHICKEN SKEWERS | GFO | 34 *Delicious!*

Served w smoky eggplant dip, roasted vegetable pearl cous cous salad
Extra chicken skewer | 8

BBQ'D RACK OF LAMB | GF | 45

Served w currant, pine nut pilaf and sea purslane salad

ADANA SWORD | GFO | 34

40cm Adana sword on pilaf, cacik, watercress salad
Add a side of chips 10

MEAT PLATTER for 2 | GF | 88

40cm Adana, chicken skewers, lamb cutlets, spice pilav
Amazing with a side of chips 10
Better w Shephard salad 15

BODRUM BANQUET | GFO | 78 per person

(a little taste of everything we do)

Smoky eggplant dip, hummus, cacik, sigora borek, saganaki, flat bread

Grilled rockling, whitebait, semolina crumbed calamari, flat head fillets,
served w watercress salad

Marinated chicken and lamb cutlet served on pilaf

Baclava & Turkish tea.

Add our thick cut chips +4 per person

LIGHT PLATES

SHEPHERD SALAD (GF, V, VGO) | 24

Medley of tomato, cucumber, onion, red & green capsicum

PEARL COUS COUS SALAD (V,VGO) | 24

Medley of roasted summer vegetables

SEA PURSLANE SALAD (GF, V, VGO) | 28

Medley of fresh summer roasted vegetables

TEMPTING SIDES

THICK CUT CHIPS (GF,V,VG) 10

SHEPHERD SALAD (GF,V,VGO) 15 / 24

ROAST VEGETABLE COUS COUS SALAD (VG) 12 / 24

SEA PURSLANE SALAD (GF) 15 / 28

SPICED PILAF (GF,V,VG) 10

SMALL BITES – U10 only

CHICKEN & CHIPS – 2 SKEWERS (GF) | 18

FISH & CHIPS – FLATHEAD (GF) 18

LAMB CUTLET & CHIPS – 2 CUTLETS (GF) 20

MAKE IT ADVENTUROUS W HUMMUS, LOKMA, ICECREAM | +6 EACH

FINALE'

We recommend leaving room for a sweet treat.

CREAM BRULEE SUTLAC (GF,V) | 17

Made w coconut milk, topped w crushed pistachio, seasonal berries

STICKY DATE PUDDING (V) | 15

Butterscotch sauce, vanilla bean ice cream

BAKLAVA (V) | 14

Sweet filo, walnuts, honey topped w pistachio

LOKMA – 15

Fluffy dough balls w honey, thyme syrup or choc hazelnut sauce

KUNEFE - 16

Baked cheese in sweet angel air filo, pistachio, vanilla bean ice cream

**BODRUM IS THE PERFECT VENUE TO GATHER &
CELEBRATE MEMORABLE OCCASSIONS**

**Speak to Aydin or Marisa about
your next special event**