



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 - 5pm 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



WINE

TURKISH REDS

Kavaklidere I Öküzgözü
TURKEY 11 50

Kavaklidere I Kalecik Karasi
TURKEY 11 50

WHITE

Mionetto I Prosecco
ITALY 10 52

Akarua I Brut NV
CENTRAL OTAGO 16 70

Pol Roger I Brut Reserve
FRANCE 20 150

Jules Taylor I Sauvignon Blanc
MARLBOROUGH 10.5 50

Lake Chalice 'Raptor' I
Sauvignon Blanc
MARLBOROUGH 11 50

Loveblock Organic I Sauvignon Blanc
MARLBOROUGH 60

Winemakers Wife I Riesling
WAIPARA HILL 12 50

Brookfields Robertson I Chardonnay
HAWKES BAY 11 46

Jules Taylor I Chardonnay
GISBORNE 12.5 58

Pask Small Batch Wild Yeast I
Chardonnay
HAWKES BAY 60

Brookfields Robertson I Pinot Gris
HAWKES BAY 52 11

Peregrine I Pinot Gris
GISBORNE 59

Zephyr I Pinot Gris
GISBORNE 60 13

RED

Jackson Estate Homestead I Pinot Noir
MARLBOROUGH 54 12

Rua Estate I Pinot Noir
CENTRAL OTAGO 65 14

Loveblock I Pinot Noir
CENTRAL OTAGO 76

Rockburn I Pinot Noir
CENTRAL OTAGO 100

Matawhero I Merlot
GISBORNE 52 11.5

Grant Burge Hillcot Vineyard I Merlot
BAROSSA VALLEY 54 12

De Bortoli Woodfired I Shiraz
HEATHCOTE 55 11

Pask Gimblett Gravel I Shiraz
HAWKES BAY 62 11.5

Torbreck Woodcutter I Shiraz
BAROSSA VALLEY 85

Chakana Estate I Malbec
ARGENTINA 55 10.5

Pasqua Romeo & Juliet I Passimento
ITALY 54 11

Kavaklidere I Öküzgözü
TURKEY 50 11

Kavaklidere I Kalecik Karasi
TURKEY 50 11

Cocktails

Raki Instanmule 18 Pome Pamukova 16
Raki, Mount Gay Bourbon, maple
Gold Rum, lime juice syrup, orange bitters
topped with ginger and pomegranate
beer tea

Bon Appetea 16 Berry Martini 16
Gin, lime, Turkish Gin, French sweet
apple tea, topped vermouth, cherry,
with prosecco raspberry and
Chambord

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



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

ROSÉ

Domaine Houchart I Rosé
FRANCE 50 11.5

Matawhero Single Vineyard I Rosé
GISBORNE 54 12

BEER & MORE

TAP

Estrella Damm I Lager SPAIN 330ml 9 500ml 12

Asahi Super Dry I Lager JAPAN 330ML 9.5 500ML 13

Mountain Goat Organic I Steam Ale NZ 400ML 11

Somersby I Cider NZ 400ML 10

BOTTLE

Efes Zero I Non Alcoholic TURKEY 330ml 7

Efes Light 3.0% I Lager TURKEY 330ml 8

Efes I Pilsner TURKEY 330ml 8

Corona I Pale Lager MEXICO 330ml 9

Peroni I Lager ITALY 330ml 9

Boundary Road Brewery

'Thomas Edison' 2.5% I Light Beer NZ 330ml 9

'The Chosen One' I Golden Lager NZ 330ml 9

'Chocka Riwaka' I South Island Pale Ale NZ 330ml 9

'Chocolate Moose' I Porter NZ 500ml 16

'Stolen Base' I American Double Pale Ale NZ 500ml 16

Temple Brewing Company

Rye Hard I IPA NELSON 330ml 10

New World Order I American Stout NELSON 330ml 10

CIDER

Honesty Box I Strawberry & Lime NZ 330ml 10

Somersby I Blackberry NZ 330ml 9

TURKISH

Turkish Coffee & Turkish Delight 6

Raki I TURKEY 9

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 a
orange wedge

East Imperial Sodas 4.5
Inspired by a 1903 recipe,
the Champagne of
tonic waters

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

Thai Dry Ginger Ale
Made with natural
ginger root and a low
cane sugar content to
allow the natural spice
to shine through

NON ALCOHOLIC

COFFEE

Espresso Small Large Chai Latte
long or short 4 sweet or spicy 4.5

Piccolo 4 Hot Chocolate 5

Macchiato 4
long or short
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
Latte
glass or cup 5 5.5
Turkish Coffee
with Turkish 6

Cold Brew 6.5

TEA

5 tea for one
8 tea for two
Fruit
Roseberry
Ginger & Lemon

Black
Earl Grey Superior
English Breakfast Organic
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 TURKEY 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's Sundae

Turkish delight and other fun stuff 16.0

DESSERT WINE

Loveblock Organic I Sweet Moscato
CENTRAL OTAGO 500ml 12 58

