



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 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 Turkish pide 14.0

Spinach Borani

With labneh and Turkish pide 12.0

Baba Ganoush Dip

With Turkish pide 14.0

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

Fries

Curly fries served with aioli 8.5
Hand Cut fries served with aioli 8.5
Add crumbled feta 2.0

MAIN

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

Calamari Salad

Giant beans and tomato with 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

Feriza's Dolma

Dolma served with tzatziki and salsa 20.0

Choose from

Slow cooked lamb 10.0
Roasted chicken 8.0

Catch of the Day

Please check with our team for today's special

FROM THE OVEN

Seafood Guvech

Market fish, mussels, squid and shrimp, roasted in a clay dish with vegetables, tomato sauce, mozzarella and Turkish pide 32.0

Beef Guvech

Slow cooked beef meatballs with vegetables in tomato sauce, mozzarella, Turkish pide 29.0

Chicken & Bacon Guvech

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

Iskender

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

Slow Cooked Goat Shank

Cooked in a chickpea yahni broth, served with bulgur pilaf 32.0

FROM THE GRILL

Adana Kebab

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

Feast

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

Choose from

Beef Kebab
Chicken Kebab
Falafel

Ali Nazik

Slow cooked beef on char grilled eggplant with mushroom, served with labneh 32.0

Efes Chicken

Stuffed chicken with currant and pistachio saffron rice pilaf, served with tzatziki and vegetables 36.0

PIZZE

Lahmajun

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

Margherita Pizza

Tomato, mozzarella, basil and Parmesan 23.0

Smoked Chicken Pizza

Rosemary, Brie, cranberries and rocket 26.0

Trio of Cheese Pizza

Mozzarella, Brie, Gorgonzola and crumbled feta 24.0

Istanbul Pizza

Tomato, meatball, sujuk and mozzarella 26.0

GÖZLEME

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



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 13 60

RED

Jackson Estate Homestead I Pinot Noir
MARLBOROUGH 12 54

Rua Estate I Pinot Noir
CENTRAL OTAGO 14 65

Loveblock I Pinot Noir
CENTRAL OTAGO 76

Rockburn I Pinot Noir
CENTRAL OTAGO 100

Matawhero I Merlot
GISBORNE 11.5 52

Grant Burge Hillcot Vineyard I Merlot
BAROSSA VALLEY 12 54

De Bortoli Woodfired I Shiraz
HEATHCOTE 11 55

Pask Gimblett Gravel I Shiraz
HAWKES BAY 11.5 62

Torbreck Woodcutter I Shiraz
BAROSSA VALLEY 85

Chakana Estate I Malbec
ARGENTINA 10.5 55

Pasqua Romeo & Juliet I Passimento
ITALY 11 54

Kavaklidere I Öküzgözü
TURKEY 11 50

Kavaklidere I Kalecik Karasi
TURKEY 11 50

Cocktails

Raki Instanmüle 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 11.5 50

Matawhero Single Vineyard I Rosé
GISBORNE 12 54

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
long or short 4 Chai Latte
sweet or spicy 4.5

Piccolo 4 Hot Chocolate 5

Macchiato long or short 4
Whittaker's Hot
Chocolate 6
White, milk or dark
chocolate

Flat white 4.5 5

Cappuccino 4.5 5 Superfood Latte 5.5

Latte glass or cup 5 5.5
Matcha
Turmeric
Beetroot

Cold Brew 6.5 Turkish Coffee
with Turkish 6

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

