

BALIK GERDAN - KING FISH COLLAR / BLACK OLIVE & ALEPPO CHILLI PASTE / SPICED FENNEL \$22

MUCVER - FRIED ZUCCHINI & SCHOOL PRAWNS FRITTERS | SMOKED TARAMASALATA | PICKLED

MUSSELS \$24

KALAMAR - CALAMARI PASTA | TURKISH SAUSAGE CREAM | KOHLRABI | GREEN WALNUT TARATOR
LEMON BREAD CRUMBS \$26

SARDALYA DOLMA - STUFFED SARDINES | PINENUTS | CURRANTS | CINNAMON LEMON RICE
TURKISH SUMAC TEA \$26

ICLI KOFTE - BAKED CUMIN LAMB KIBBEH PIE | WALNUT | CURRANTS | CUMIN | BUTTERMILK GARLIC

SAUCE \$26 **MANTI** - TURKISH BEEF DUMPLINGS | GARLIC YOGHURT | ALEPPO CHILLI | MINT | BURNT

BUTTER \$24

ADANA - TULUM STYLE ADANA LAMB SHISH| PISTACHIO | QUINCE | POTATO FLAT BREAD \$19

MAINS

KUZU - BRAISED LAMB SHOULDER | SMOKED EGGPLANT PUREE | PRUNE JAM | TOMATOES BULGUR
RICE BEETROOT MOLASSES \$44

TAVUK - GRILLED SPATCHCOCK | CAULIFLOWER TAHINI HUMMUS / CAULIFLOWER TABOULI
SAFRON ORANGE SAUCE \$42

ADD VICTORIAN BLACK TRUFFLE \$15

BALIK - BARRAMUNDI | TURKISH YAYLA YOGHURT & RICE SOUP | MINTED BROWN BUTTER | PUMPKIN
40

FIREKEH : ANCIENT FREEKEH RICE | PINE MUSHROOMS | KING OYSTER MUSHROOM HAZELNUT |
TURKISH COFFEE PRESERVED LEMON \$38
ADD VICTORIAN BLACK TRUFFLE \$15

SIDES

SALATA - TULUM GREEN SALAD | HERBS | ROASTED CUMIN DRESSING \$12

AHESTE - JASMINE SPICED RICE | CURRANTS | BARBARIES | RIED ONIONS \$18

TULUM COOK BOOK SIGNED \$60

TULUM'S FAMOUS SMOKED DATE BUTTER IN A JAR \$18

SIDES

SALATA - TULUM GREEN SALAD | HERBS | ROASTED CUMIN
DRESSING \$12

AHESTE - JASMINE SPICED RICE | CURRANTS | BARBARIES | RIED
ONIONS \$18

TULUM COOK BOOK SIGNED \$60

TULUM'S FAMOUS SMOKED DATE BUTTER IN A JAR \$18

MEZZES

EKMEK - HOUSEMADE TURKISH SOURDOUGH GRILLED FLAT BREAD
TULUM CHEESE | TURKISH CHILLI JAM \$22
ADD VICTORIAN BLACK TRUFFLE \$15

MANTAR - MIX PINE MUSHROOMS | HAZELNUT BUTTER | TURKISH COFFEE MOUSSE
CONFIT EGG YOLK PUFFED BARLEY \$24
ADD VICTORIAN BLACK TRUFFLE \$15

FAVA - BROAD BEANS & MOLASSES PATE | ROASTED GRAPES | FRESH HERBS | RYE
LAVASH FLAT BREAD \$20 **ADD VICTORIAN BLACK TRUFFLE \$15**

BEZELYE - OLIVE OIL BRAISED PEAS | FETTA CHEESE | BARBERRIES | HAZELNUT
TAHINI
CARAMELISED SWEET ONION | \$20

SU BOREGI - TURKISH SPECIAL BOREK | BLACK TRUFFLE | AGED TURKISH CHEESE
\$24

ENGINAR - BRAISED GLOBE ARTICHOKE | POTATOES | PEAS | CHAMOMILE TEA
BROTH

GARLIC POTATOES CREAM
\$22

**ADD VICTORIAN BLACK
TRUFFLE \$15**

Your allergy is your responsibility.

Please inform us so we may best help you. Please note: all cards incur a 1.5% surcharge