

safran

CONTEMPORARY TURKISH CUISINE AND BAR

SAFRAN EXPERIENCE

Degustation \$128 pp Paired wines \$66 pp
to be ordered by the whole table

Fermented potato bazlama bread
w hummus, & sumac, sesame, herb oil

Zucchini flower, goats cheese and
turlu vegetables, charred tomato

Rosé Prosecco, Villa Sandi DOC Italy 2021

Scallops, pan fried, pea puree, tahini buerre blanc, avruga caviar
Emir Narince, Buzbag Tokat & Cappadocia Turkiye 2021

Market fish, pan fried, braised black eyed bean & tomato pilaki,
potato & rosemary galette, toasted seeds, saffron
Chardonnay, Winmark "Expressions" Hunter Valley NSW 2021

Eriste: traditional house made Turkish pasta, shredded confit duck,
mushroom puree, kes cheese, champagne foam
Pinot Noir, Paringa Estate Mornington Peninsula VIC 2023

Mulberry glazed 30 hour beef short rib, Jerusalem artichoke puree,
confit beetroot, fried shallot
Shiraz Bogazkere, Karma Denizli Turkiye 2017

Pistachio sarma, berry coulis, frozen rose meringue,
vanilla bean ice cream

Muscat de Beaumes De Venise, La Pigeade France 2018

Tatli to finish: bite sized traditional Turkish sweets
Lokum Turkish delight, Revani cake, Sesame Helva

Afiyet olsun!

We regret that changes are unable to be made to our degustation.

WELCOME TO SAFRAN

MEZE	Fermented potato bazlama bread w hummus, & sumac, sesame, herb oil GFA	10
	Mercimek Kofte: Antep capsicum lentil & bulgur kofte, sumac, cibes leaf	4 each
	Zucchini flower, fried, w goats cheese and turlu vegetables, charred tomato	8 each
	Karides Kadayif: prawn wrapped in kadayif pastry, orange syrups	6 each
ENTREE	Hokkaido scallops, pan fried, pea puree, tahini buerre blanc, avruga caviar GFA	28
	Charred octopus. dressed in caper & dill oil, fava bean puree, charred leek, lemon crumble GFA	28
	Gul Boregi: filo pastry spiral borek filled w potato, spinach, haloumi, feta, & mozzarella, w roasted capsicum & walnut muhammara	24
	Eggplant dolma: eggplant shell filled with spice lamb mince & rice, w yoghurt, lamb & tomato jus, capsicum lavosh GFA	26
	Manti: traditional beef filled dumplings, garlic yoghurt, tomato, mint, & maras chilli butter, sumac	24
SIDES	Charred broccolini, almonds, Kars style gruyere cheese GFA	14
	Duck fat potatoes, sucuk Turkish sausage, pickled onion, tomatoes, garlic yoghurt, crumble GFA	14
MAINS	Market fish, pan fried, braised black eyed bean & tomato pilaki, potato & rosemary galette, toasted seeds, saffron cream GFA	46
	Eriste: traditional house made Turkish pasta, shredded confit duck, mushroom puree, kes cheese, champagne foam	38
	Lamb Ali Nazik: thin sliced lamb, grilled smoked eggplant, fried sivri biber peppers, isot salca butter, grilled bazlama	42
	Black Angus eye fillet, charcoal grilled, tulum cheese baked cauliflower, za'atar carrot puree, spiced capsicum & charred tomato jus GFA	54
	Mulberry glazed 30 hour beef short rib, Jerusalem artichoke puree, confit beetroot, fried shallot GFA	48
DESSERT	Pistachio sarma, berry coulis, frozen rose meringue, vanilla bean ice cream	18
	Chocolate mousse, Turkish coffee ice cream, hazelnut foam, pastry crisp GFA	18
	Tatli: bite sized traditional Turkish sweets: Lokum Turkish delight, Revani cake, Sesame Helva	8

Vegetarian & Vegan: Please see our dedicated menus

Most dietary requirements can be catered for. Please inform us of at the time of booking

GFA = Gluten Free Version available. Please inform your waitstaff.

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS