

ALL DAY WELLNESS

★ SÜREYYA'S SIGNATURE BREAKFAST (THE ROYAL SPREAD FOR 2) GFO	52.9
Selection of feta cheese, kaşar cheese, fresh tomato, cucumber, avocado, pastırma (cold meat), 2 hard boiled eggs, olives, hummus, ajvar, ricotta cheese, stracciatella topped with Hum honey, ‘pekmez’ (sweetened tahini), seasonal fruits, Süreyya’s jam, and premium Italian butter, served with sourdough, Simit, and Turkish bread	
THE KÖY DELUXE V, GFO	29.9
Selection of humus, feta cheese, fresh tomato, cucumber, avocado, hard boiled egg, Süreyya’s jam, and premium Italian butter, served with sourdough and half Simit	
★ ROSE PORRIDGE V	19.9
Australian oats cooked with milk of your choice, rosewater and honey, topped with KN+12 Vanilla Protein* infused Greek yoghurt and pistachios [KN+12 provides extra <u>5g.protein</u> & <u>1.5g.creatine</u>]	
MEATBALL WRAP	24.9
Turkish meatballs with humus, fresh tomatoes, rocket, feta cheese, and pickled onion, wrapped in warm lavash bread	
CHICKEN WRAP	24.9
Moroccan chicken with humus, fresh tomatoes, rocket, feta cheese, and pickled onion, wrapped in warm lavash bread	
FALAFEL WRAP V	24.9
Falafel with humus, fresh tomatoes, rocket, feta cheese, and pickled onion, wrapped in warm lavash bread	

SIMITS

AVO ON SIMIT V	24.9
Avocado slices, fresh tomatoes, crumbed feta, humus, pickled red onion, and olive oil inside warm Simit	
★ SIMIT MELT	24.9
Pesto, melting <i>fior di latte</i> , pastırma (seasoned beef), pickles and olive oil inside toasted Simit	
EGGS ON SIMIT V	24.9
Beetroot puree, Moroccan spiced eggs, pickled onion, olives, and olive oil inside warm Simit	
STRACCIATELLA & HONEY V	24.9
Premium Italian Stracciatella cheese and ‘cold fusion’ Hum Honey inside warm Simit	

ADD ONS	
Hard boiled egg	4.9
Chicken Breast (125g)	8.9
Turkish Meatballs (4)	9.9
Smoked Salmon	9.9
Simit	5.9

Please advise staff of any allergies.

★ *signature dishes*

Süreyya
K A H V E

TOASTS

SOURDOUGH & SÜREYYA JAM V, GFO	13.9
2 slices of sourdough, served with Süreyya’s jam and premium Italian butter	
MEDITERRANEAN TOAST V, GFO	15.9
Sourdough, toasted and layered with beetroot puree, avocado, dukkah, and olive oil	
EGGS AND TOAST V, GFO	15.9
2 hard boiled eggs, served with 2 slices of sourdough, and side of ricotta cheese	
AVO TOAST V, GFO	22.9
Avocado, fresh tomatoes, crumbed feta, pickled red onion, beetroot puree, and olive oil served with 2 slices of sourdough	
SALMON ON TOAST GFO	24.9
Sourdough, toasted and layered with humus, smoked salmon, pickled red onion, and olive oil, accompanied with a hard boiled egg [simit option +\$5]	
★ ZA’ATAR & STRACCIATELLA V	24.9
Za’atar bread, served warm and topped with Premium Italian Stracciatella cheese	

WELLNESS PICK & GO

- See our display fridge for:
- nutritious salads + proteins
 - overnight oats, chia puddings
 - granola, energy balls, and more

Weekend surcharges apply

THE STORY BEHIND SÜREYYA

Süreyya is the coming together of two lifelong passions - wellness and hospitality.

Founded by husband and wife team, Kristy Morris and Dr Özgür (Oz) Dedehayır, Süreyya represents a shared vision of creating spaces that enrich people's lives through connection, nourishment and care.

Kristy is the founder of the multi-award-winning KAILO Wellness Medispa, widely recognised as a pioneer in redefining the wellness industry. Long before wellness became a global movement, KAILO brought together luxury, preventative health, longevity, medical expertise and holistic wellbeing under one roof, creating a world-class destination dedicated to helping people look after themselves from the inside out.

This philosophy was later expanded through KAILO Nutrition, an internationally recognised wellness brand dedicated to supporting health and longevity through evidence-based nutrition. Awarded the title of the World's Leading Luxury Wellness Brand, KAILO Nutrition products are now enjoyed by customers and stocked by partners across Australia, the USA, the UAE and Europe, reflecting the brand's commitment to helping people pursue better health wherever they are in the world.

Alongside Kristy, Oz has built an international academic career studying food innovation, entrepreneurship and the creation of food ecosystems that enable people, businesses and communities to thrive. As Director of Export and Innovation at KAILO Nutrition, he also shares a deep commitment to advancing wellness and helping Australian innovation reach global markets.

The inspiration behind Süreyya is deeply personal.

Named after Oz's beloved late grandmother, Süreyya honours the woman who helped shape some of his fondest childhood memories. Growing up in İstanbul, Oz spent countless hours watching his grandmother prepare delicious meals, learning that food was never simply about nourishment, it was about family, generosity, storytelling and bringing people together around the table. Today, those memories live on through Süreyya.

More than a café, Süreyya is a celebration of Turkish hospitality and the belief that food has the power to connect people and create community. It is a place where guests are welcomed like family, where traditions are shared, and where every meal is an invitation to slow down and enjoy life's simple pleasures.

Together, KAILO and Süreyya reflect the values that Kristy and Oz hold closest: wellbeing, longevity, connection, innovation and genuine care for others.

We hope you feel at home at Süreyya Kahve.

www.kailo.com.au @kailo_au

Süreyya
KAHVE

www.kailomedispa.com.au @kailo_medispa