

# ENTREE

Peynirli Sigara   Melted cheese mixed with parsley, rolled in a crunchy pastry V	\$14
Kiymali Sigara   Lamb & melted cheese rolled in a crunchy pastry	\$14
Homus   Chickpea & garlic dip served with Turkish bread V	\$16
Jajik   Cucumber, yoghurt & garlic dip served with Turkish bread V	\$16
Beetroot   Beetroot, sour cream & Tahini dip served with Turkish bread V	\$16
Carrot   Specially seasoned yoghurt dip served with Turkish bread V	\$16
Babaganoush   A chargrilled, seasoned eggplant dip served with Turkish bread V	\$16
Dips & Turkish   Homus, Carrot & Babaganoush dips served with Turkish bread V	\$20
Entree Falafels   Four delicious falafels served with dip and Special House Sauce V	\$17
Mercimekli Corba (Winter Only)   Red lentil soup, seasoned with aromatic flavours, served with Turkish bread V	\$14

## GOZLEME

Gozleme is crispy, golden flatbread stuffed with a variety of fillings and is served with salad, beetroot dip & lemon

Ispanakli   Silverbeet & cheese cooked to perfection V	\$20
Kiymali   Specially marinated lamb & cheese with onion	\$22
Tavuklu Mantar   Specially marinated chicken, mushroom & cheese	\$22
Sebzeli   Fresh silverbeet, mushroom, onion & cheese V	\$22
Sucuklu   Authentically crafted Turkish Salami & cheese	\$22
Little Turkey Special   A perfect combination of silverbeet, cheese & lamb, sprinkled with chilli flakes	\$26
Meat Lovers   A trio of chicken, lamb and sucuklu (Turkish Salami), cheese & chilli flakes	\$28
Patatesli   Special spiced potato mixed with onion and cheese	\$22

# TURKISH PILAV BOWLS

Turkish Pilav Bowls are our take on the classic burrito bowl - Turkish rice with your blend of salads, meats and sauces

Doner Pilav Bowl   Seasoned doner beef & lamb on a bed of Turkish rice, topped with your choice of sa	alads & <b>\$22</b>
sauces	
Chicken Doner Pilav Bowl   Seasoned, succulent doner chicken on a bed of Turkish rice, topped with y	your choice of \$22
salads & sauces	
Mixed Doner Pilav Bowl   Seasoned doner beef, lamb & chicken on a bed of Turkish rice, topped with y	your choice of \$22
salads & sauces	
Falafel Pilav Bowl   Crunchy falafels on a bed of Turkish rice, topped with your choice of salads & sauc	ces <b>V</b> \$19
Pilav Bowl Topping Salad   Lettuce, tomato, onion, cheese (\$1 extra), tabouli & carrot	

**Options** 

Sauce | Tomato, barbecue, chilli, sweet chilli, sour cream, garlic, homus, jajik, beetroot dip,

carrot dip, babaganoush dip

## MEZE

(minimum 2 people)

E	Entree   Choice of either Cheese or Lamb Sticks & Mixed Dips	\$55
5	Second Entree   One choice of Gozleme	PP
ľ	Main   Lamb & Chicken Shish (one Shish per person), salad & rice	
[	Dessert   One choice of Baklava, Lokum or Nutella Sticks	

Please speak with staff for any dietary requirements | 10% surcharge on Sundays and 15% on Public Holidays



COLD DRINKS

**Bottles** 

Cascade Range

**Imported Turkish Drinks** 

Cans

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# MAINS

Except for the Salata & Iskender Dishes, all mains served with your choice of either: Chips & Salad, Rice & Salad or Rice & Chips Separate Sides | Rice or Salad | Small \$8 or Large \$10

Mixed Grill Plate   Mixed skewers of Kuzu Shish, Tavuk Shish & Kofte, all served with Turkish bread & Jajik	\$55		
<b>Double Shish  </b> Choose two from Kuzu Shish, Tavuk Shish, Tavuk Kanat, Kofte served with Turkish Bread & Jajik	\$42		
<b>Kuzu Shish  </b> Chargrilled lamb skewers marinated in a special house seasoning, served with Turkish Bread & Jajik	\$32		
Pirzola   Chargrilled lamb cutlets marinated in a special house seasoning, served with Turkish Bread & Jajik	\$47		
<b>Tavuk Shish  </b> Chargrilled chicken skewers marinated in a special house seasoning, served with Turkish Bread & Jajik	\$28		
<b>Kofte Shish  </b> Fresh Turkish skewered minced lamb flavoured with exotic spices, served with Turkish Bread & Jajik	\$28		
Tavuk Kanat   Specially marinated chicken wings, served with Turkish Bread & Jajik	\$25		
Doner Plate   Seasoned & shaved doner lamb, beef served with Turkish Bread & Jajik	\$23 \$30		
	\$30 \$30		
Chicken Doner Plate   Seasoned & shaved doner chicken, served with Turkish Bread & Jajik			
Mixed Doner Plate   Combination of doner lamb, beef & chicken, served with Turkish Bread & Jajik	\$30		
Falafel Plate   Homemade, perfectly cooked falafels with Special House sauce, served with Turkish Bread & Jajik V	\$26		
Imam   Slow cooked succulent eggplant half filled with a seasoned blend of capsicum, mushroom, onion & tomato V	\$28		
Kuzu Guvec   Tender, slow cooked lamb casserole combined with seasoned potato, tomato, capsicum & mushroom	\$30		
Falafel Salata   Crisp garden salad with falafel and Special House sauce tossed with the finest olives, feta cheese,	\$24		
fresh beetroot & pomegranate. V			
Tavuk Salata   Crisp garden salad with grilled chicken, tossed with olives, feta cheese, fresh beetroot & pomegranate	\$28		
Kuzu Salata   Crisp garden salad with chargrilled lamb, tossed with olives, feta cheese, fresh beetroot & pomegranate	\$32		
Doner Iskender   Flavoured lamb & beef, Turkish croutons, homemade yoghurt, Turkish Rice, special iskender sauce	\$32		
Chicken Iskender   Flavoured chicken, Turkish croutons, homemade yoghurt, Turkish Rice, special iskender sauce	\$32		
KIDDOS MENU			
Mini Ispanakli Gozleme   Silverbeet & Cheese folded between fresh flatbread V	\$14		
Mini Cheese Gozleme   Nice & simple cheese in fresh flatbread V	\$14		
Mini Tavuklu Gozleme   Chicken & Cheese folded in fresh flatbread	\$14		
Mini Kiymali Gozleme   Full of flavour ground lamb & cheese in soft flatbread	\$14		
Mini Doner Plate   Doner beef served with rice & choice of sauce	\$16		
Mini Chicken Doner Plate   Doner chicken served with rice & choice of sauce	\$16		
Small Chippies   Small bowl of chips with your choice of sauce	\$10		
Large Chippies   Large bowl of chips with your choice of sauce	<b>\$14</b>		
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DESSERTS			
Baklava   Sweet, buttery dessert made from traditional, delicate pastry layered & filled with	\$10		
ground walnuts, cooked until golden, topped with traditional syrup	7		
Lokum   Traditional Turkish Delight - succulent, sugary cubes flavoured with delicate rosewater	\$10		
Nutella Sticks   Warmed Nutella rolled inside a deep fried crunchy pastry	\$16		
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ESPRESSO BAR OPEN UNTIL 7PM - ASK STAFF FOR COFFEE OPTIONS

**Turkish Coffee** 

\$4

\$3

\$5

\$6

TURKISH DRINKS

orange, sweet lemon, mixed fruits

Turkish Tea Pot (serves up to 4) | Black, apple, sweet

Turkish Iced Tea | Apple, sweet orange or sweet lemon

\$6

\$15

\$10

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