Dishes are designed to SHARE, freshly prepared & served as ready unless requested otherwise.

Turka
CAFÉ | MEZE | BAR

Turka Set Menus
Min 2 people - Available for Entire Table

Chef's Selection Tasting Menu | 45 pp | 19 Kids
Chef's Selection of 3 Dips, 2 Cold Meze, 2 Hot Meze

Journey to Turkey Tasting Menu | 55 pp | 25 Kids
Your Choice of 3 Dips, 3 Cold Meze, 2 Hot Meze and Salad

The Turka Feast | 69 pp | 29 Kids
Chef's Selection of 3 Dips, 3 Cold Meze, 3 Hot Meze, Salad & Dessert

Homemade Dips
Served with Toasted Bread

Humus - Hummus | 9
Authentic Chickpeas & Tahini with Lemon Olive Oil

Cacık - Garlic Yoghurt | 9
Traditional Garlic Yoghurt with shredded Cucumbers

Zeytin Ezme - Green Olives & Feta | 9
Turkish Green Olives with Feta Cheese & Pine Nuts

Pancar Ezme - Creamy Beetroot | 9
Mediterranean Style Creamy Beetroot

Peynirli Ispanak Ezme - Spinach & Feta | 9
Homemade Roasted Baby Spinach & Feta

Közlenmiş Kırmızı Biber - Smoked Red Capsicum | 9
Authentic Smoked Red Capsicum

Dip Trio *Choice of 3 Dips* | 24

Dip Star *Choice of 5 Dips* | 29

Salads

Çoban Salata - Shepherd's Salad | 15
Cucumbers, Tomatoes, Red Onions, Capsicum, Feta Cheese & Oregano with Lemon-Olive Oil Dressing

Divan Salata - Divan Spinach Beetroot Salad | 15
Spinach, Beetroot, Hazelnuts, Chickpeas, Carrots, Feta Cheese, Pomegranate Sauce and Sultanas

Tabouli Salad | 15
Freshly Chopped Parsley, Tomatoes, Onions & Cracked Wheat with Lemon Olive Oil Dressing

Ada Salata - Island Rocket Salad | 15
Rocket with Dried Figs & Semi-Dried Tomatoes, Feta, Red Onions, Walnuts and Seeded Mustard Dressing

Akdeniz Somonlu Salata - Mediterranean Salmon Salad | 18
Seared Atlantic Salmon with Cucumbers, Tomatoes, Red Onions, Capsicums Drizzle of Pomegranate Sauce

Sides

Patates Fırın - New Potatoes | 9
Deep Fried chat potatoes with garlic sumac olive oil sauce

Patates Tava - *Hot Chips* | 7

Bulgur Pilav - *Homemade Cracked Wheat Rice Pilaf* | 7

Ekmek Sepeti - *Bread Basket* | 5

Cold Meze

Şakşuka - Authentic Vegetable Ragout | 14
Fried and dried Aubergine, Potato & Zucchini Cubes with Authentic Garlic Tomatoes Sauce

Annemin Sarımsaklı Kabağı - Mum's Garlic Courgettes | 13
Sautéed Courgette with Garlic Yoghurt & Walnuts

Közlenmiş Patlıcan - The Ottoman Smoked Aubergine | 16
Homemade Smoked Aubergine Garnished with Olive Oil, Tomatoes & Parsley

Parmak Yaprak Sarma - Finger Dolma | 12
Traditional Stuffed Vine Leaves with Rice & Herbs

Ege Zeytinyağlı Taze Fasulye - Aegean Green Beans | 13
Authentic Homemade Green Beans with Virgin Olive Oil

Enginar - Artichoke Hearts | 13
Marinated Baby Artichoke Hearts in Pomegranate Molasses, Olive Oil Garnished with Tomatoes, Feta & Fresh Mint

Közlenmiş Kırmızı Biber - Smoked Capsicums | 14
Smoked Marinated Red Capsicums Stuffed with Homemade Cheese Walnuts and Dried Apricots

Gemlik Zeytin Tabağı - Gemlik Olives | 9
Selection of Mixed Turkish Olives

Karışık Ev Turşusu - House Pickles | 8
Traditional Homemade Pickled Vegetables

Cold Meze Trio *Choice of 3 Mezes* | 34

Cold Meze Star *Choice of 5 Mezes* | 49

Hot Meze

İzmir Karides Tava - İzmir Prawns | 19
Tiger Prawns with Burned Paprika, Chilli & Butter Sauce

Kayseri Sucuk Tava - Kayseri Turkish Chorizo | 18
Traditional Pan Fried Turkish Sucuk With Capsicums & Chilli

Kıbrıs Izgara Hellim - Cyprus Honey Halloumi | 19
Grilled Halloumi Cheese with Honey Sauce

Bodrum Kalamar Tava - Bodrum Calamari | 18
Salt & Pepper Baby Squid Rings with Homemade Turkish Tartare Sauce

İskenderun Falafels - Iskenderun Falafels | 17
Chef's Famous Homemade Chickpea Falafels on a bed of Hummus and Pickles

Kuzu Tandır - Slow-cooked Pulled Lamb | 23
Traditionally Marinated Slow-Cooked Pulled Lamb Over Bed of Eggplant and Garlic Tomato Sauce

Izgara Köfte - Homemade Authentic Meatballs | 18
Chargrilled homemade Lamb & Beef Meat Balls served Sumac, Tomatoes & Red Onions

Kaşarlı Köfte - Meatballs with Kashar Cheese | 19
Chargrilled Homemade Meat Balls with Cheese

Izgara Tavuk Şiş - Grilled Chicken | 18
Turkish Spices & Herbs Marinated Chargrilled Chicken

Acılı Tavuk Şiş - Chilli Chicken | 18
Homemade Chilli Marinated Chargrilled Chicken

Sultan Kuzu Şiş - Sultan's Lamb | 23
Chargrilled Succulent Lamb Backstrap Skewers on a bed of Hummus with Pickles

Dana Rosto - Beef Brisket | 21
Marinated Slow-Cooked Beef Brisket with Sautéed Capsicums & Chickpeas On A Bed Of Cracked Wheat Rice Pilaff

CATERING FOR ALL OCCASIONS
www.turka.com.au - info@turka.com.au

Disclaimer: While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur, and our restaurant is unable to guarantee that any item can be completely free of allergens. Patrons are encouraged to their own satisfaction, to consider this information in light of their individual requirements and needs.