

## ISTANBUL 1923 NEW FARM

### BANQUET -1

Mixed dips platter

Grilled haloumi

Calamari and Chips

Istanbul Salad

Mixed grill platter

(Lamb shish, chicken shish, and kofte)

Mixed dessert platter

**\$ 40 per person**

**Minimum two person**

### SHARE MEAT PLATTER FOR 2PERSON \$70

**1 LAMB SHISH KEBAB**

**1 CHICKEN SHISH KEBAB**

**8 CHICKEN WINGS**

**2 LAMB CUTLETS**

**2 KOFTE**

**2 DIPS**

Served with rice, salad and Turkish bread

### ISTANBUL 1923 DIPS & Entrees

- 1) Hummus \$ 9.90  
Chickpeas, tahini, lemon juice and garlic
- 2) Baba Ghanoush Dip \$ 9.90  
Eggplant, tahini, yoghurt and garlic
- 3) Patlican (Eggplant) Dip \$ 9.90  
Capsicum, tomato, eggplant, parsley and garlic
- 4) Spicy Anatolian Dip \$ 9.90  
Capsicum, onion, tomato, parsley and chilly
- 5) Cacik Dip \$ 9.90  
Yoghurt, cucumber, dill and garlic
- 6) Dolma \$ 9.90  
Stuffed rice wrapped in wine leave
- 7) Grilled Haloumi \$ 14.90  
Grilled haloumi served with salad, bread and olive
- 8) Lentil Soup \$ 12.90  
Lentil soup served with Turkish bread
- 9) Icli Kofte( Kibbeh) \$6.90/piece  
Stuffed meatballs made of minced lamb, Walnuts, onion and bulgur
- 10) 1923 Dips Platter \$ 19.90**  
Hummus, Baba ganoush, Patlican and Cacik dips served with Turkish Bread

### ISTANBUL 1923 SALADS

- 11) Chicken Salad \$ 19.90  
Chicken breast, beans, mix mesclun, tomato, cucumber, avocado, and onion with special dressing
- 12) Istanbul Salad \$ 17.90  
Cherry tomato, cucumber, onion, olives and feta cheese with special dressing.

### CHARGRILLED/ KEBABS

- 13) Kuzu (lamb) Shish Kebab \$ 27.90  
Marinated lamb served with rice, salad, bread, mashed potato and garlic sauce.
- 14) Chicken Shish Kebab \$ 24.90  
Marinated chicken served with rice, salad, bread, mashed potato and garlic sauce.
- 15) Adana \$ 24.90  
Mince lamb kebab served with rice, salad, bread, mashed potato and garlic sauce.
- 16) Chicken Breast \$ 24.90  
Marinated chicken breast served with rice, salad, bread, mashed potato and garlic sauce.
- 17) Lamb Cutlets \$ 29.90  
Marinated lamb cutlets served with rice, salad, bread, mashed potato and garlic sauce.
- 18) Grilled Chicken wings \$ 23.90  
Chicken wings served with rice, bread, mashed potato, salad and garlic sauce.
- 19) Mixed Grill Platter \$ 31.90**  
Kuzu shish, chicken shish and kofte served with bread, rice, salad, mashed potato and garlic sauce.

\* Add extra skewer of kuzu shish, chicken shish or Adana For \$15

### ISTANBUL 1923 PIDE

- 20) Cheese Pide \$ 22.90  
Mozzarella and feta cheese with capsicum and tomato.
- 21) Chicken and Mushroom Pide \$ 22.90  
Chicken and mushroom with cheese.
- 22) Sucuk Pide \$ 22.90  
Turkish salami with mozzarella cheese.
- 23) Sucuk Pide with Egg and Cheese \$ 22.90  
Turkish salami with egg and cheese.
- 24) Spinach and Feta Cheese Pide \$ 22.90  
Spinach with mozzarella and feta cheese.
- 25) Mixed Vegetable Pide \$ 22.90  
Capsicum, onion, mushroom, tomato, olive, pineapple and spinach with mozzarella cheese.

### GOURMET DISHES

- 26) Lamb Guvec \$ 26.90  
Lamb, eggplant, capsicum, onion and tomato baked in oven served with rice and bread.
- 27) Ali Nazik Chicken \$ 24.90  
Chicken served on special sauce with rice, mashed potato, salad and bread.
- 28) Ali Nazik Adana \$ 25.90  
Adana (mince lamb) served on special sauce with rice, mashed potato, salad and bread.
- 29) Ali Nazik Lamb \$ 25.90  
Lamb served on special sauce with rice, mashed potato, salad and bread.
- 30) Lamb (Adana) Iskender \$ 24.90  
Mince Lamb served with tomato-based sauce, grilled diced bread, Butter and yoghurt.
- 31) Chicken Iskender \$ 24.90  
Chicken served with tomato-based sauce, grilled diced bread, butter and yoghurt.
- 32) Chicken Guvec \$ 24.90  
Chicken, onion, mushroom, capsicum, eggplant and tomato baked in oven served with Rice and Bread.
- 33) Moussaka \$ 27.90  
Mince lamb cooked with onion, tomato and capsicum layered between sliced eggplant served with rice and Bread.

### ISTANBUL 1923 SEAFOOD

- 34) Calamari \$ 24.90  
Calamari served with chips and salad.
- 35) Grilled Barramundi \$ 24.90  
Grilled Barramundi served with chips and salad.
- 36) Crumbed Fish Bites \$ 24.90  
Fried crumbed Barramundi bites served with chips and salad.

### ISTANBUL 1923 VEGETARIAN

- 37) Vegetarian Guvec \$ 23.90  
Eggplant, potato, peas, beans and carrot cooked with vegetable oil served with rice and bread.
- 38) Cheese Pide \$ 22.90  
Mozzarella and feta cheese with capsicum and tomato.
- 39) Spinach and Feta Pide \$ 22.90  
Spinach with mozzarella and feta cheese
- 40) Vegetable Pide \$ 22.90  
Capsicum, onion, mushroom, tomato, olive, pineapple and spinach with mozzarella cheese.
- 41) Falafel Platter \$ 22.90  
Three falafel pieces served with dips and salad

### KIDS MEAL

- 42) Nuggets and Chip \$ 10.90
- 43) Fish and Chips \$ 10.90
- 44) Calamari and Chips \$ 14.90

## ISTANBUL 1923 RESTAURANT BEVERAGE MENU

### RED WINES

<b>Red Knot Shiraz</b>	<b>\$8 G/ \$30 B</b>
South Australia -Deep blackberry concentration swathed in supporting red fruits, dark plums, complex spices.	
<b>Grant Burge Berryfield Shiraz</b>	<b>\$15 G/ \$65 B</b>
Barossa valley - aromas of lavender, blackberries, dark chocolate and subtle spice.	
<b>Grant Burge Hillcot Merlot</b>	<b>\$10 G/ \$45 B</b>
Barossa valley - ripe plum and cherry flavours enhanced by well-integrated oak.	
<b>Serafino Cabernet Sauvignon</b>	<b>\$14 G/\$50 B</b>
McLaren Vale- Copious amounts of blackcurrant and blueberry fruit await with supreme textural oak balancing the opulence	
<b>Santa Julia Malbec</b>	<b>\$8 G/ \$30 B</b>
Argentina- tastes like cherry, currant and spice.	
<b>Zuccardi Q Malbec</b>	<b>\$15 G/ \$70 B</b>
Argentina- A complex nose of blackberry fruit, spice and licorice.	
<b>Tyrrell's Old Winery Pinot Noir</b>	<b>\$8 G/ \$30 B</b>
NSW- Attractive cherry and strawberry jams, perfumed Spices with restrained oak on the nose	
<b>Rabbit Ranch Central Otago Pinot Noir</b>	<b>\$15 G/ \$70 B</b>
Central Otago- very soft fruit-forward style with soft tannins.	
<b>Borsao Tres Picos Garnacha</b>	<b>\$15 G/ \$60 B</b>
Spain- Tres Picos has boundless aromas of cherry and ripe raspberry with a following palate full of character and complexity	

### WHITE WINES

<b>Sileni Cellar Selection Sauvignon Blanc</b>	<b>\$8 G/ \$30 B</b>
New Zealand- classic gooseberry, passionfruit and tropical fruit aromas.	
<b>Cloudy Bay Sauvignon Blanc</b>	<b>\$15 G/ \$70 B</b>
New Zealand -Bright, lifted citrus aromatics of kaffir lime and grapefruit abound, supported by ripe nectarine-like notes	
<b>De Bortoli Sacred Hill Chardonnay</b>	<b>\$8 G/ \$30 B</b>
NSW- A medium bodied Australian Chardonnay with intense varietal fruit flavour and a crisp clean finish.	
<b>Kendall-Jackson Reserve Chardonnay</b>	<b>\$14 G/ \$60 B</b>
USA- aromas of vanilla and honey to create depth and balance throughout..	
<b>De Bortoli Windy Peak Pinot Grigio</b>	<b>\$7 G/ \$30 B</b>
Victoria - Honey and hay aromas with a refreshing palate of herbal fruit flavours.	
<b>Tim Adams Pinot Gris</b>	<b>\$14 G/ \$40 B</b>
South Australia - Nashi pear, green apple and tropical fruit aromas lead into a full-flavoured, rich and textured palate.	
<b>Pewsey Vale Eden Valley Riesling</b>	<b>\$11 G/ \$45 B</b>
South Australia- This wine has great length and depth with limes, fresh rosemary, white pepper and a hint of tropical fruit.	
<b>Brown Brothers Moscato Gold</b>	<b>\$11 G/ \$40 B</b>
Victoria- aromas of lemon pith, fresh grapes, honey and musk	
<b>Gerard Bertrand Cote des Roses Rose</b>	<b>\$13 G/ \$45 B</b>
France - aromas of summer fruits, cassis and floral notes on the nose.	

### SPARKLING / CHAMPAGNE

<b>Henkell Trocken Dry-Sec Sparkling Piccolo 200mL</b>	<b>\$10</b>
<b>Freixenet Cordon Negro Brut Piccolo Cava 200mL</b>	<b>\$10</b>
<b>Brown Brothers Prosecco Piccolo 200mL</b>	<b>\$10</b>
<b>Freixenet Prosecco NV</b>	<b>\$45</b>
<b>Piper-Heidsieck Brut Champagne</b>	<b>\$85</b>
<b>Lanson Gold Label Vintage Brut</b>	<b>\$120</b>

### BEERS

<b>Efes Pilsner (Turkish Beer)</b>	<b>\$9</b>
<b>Peroni Nastro Azzurro</b>	<b>\$8</b>
<b>Asahi</b>	<b>\$8</b>
<b>Corona</b>	<b>\$7</b>
<b>Heineken</b>	<b>\$7</b>
<b>Stella Artois</b>	<b>\$7</b>
<b>XXXX gold</b>	<b>\$7</b>
<b>Victoria Bitter</b>	<b>\$7</b>
<b>Crown Lager</b>	<b>\$7</b>
<b>Tooheys Extra Dry</b>	<b>\$7</b>
<b>Hahn premium Lite</b>	<b>\$7</b>
<b>Coopers Original Pale Ale 375ml</b>	<b>\$9</b>
<b>Balter XPA Cans 375mL</b>	<b>\$9.90</b>
<b>Stone &amp; Wood Pacific Ale 330mL</b>	<b>\$9.90</b>
<b>Newstead Brewing Co. Pale Ale Cans 375mL</b>	<b>\$9.90</b>

### CIDERS & CRUISERS

<b>Somersby Apple Cider Bottles 330mL</b>	<b>\$9.90</b>
<b>Somersby Pear Cider Bottles 330mL</b>	<b>\$9.90</b>
<b>Vodka Cruiser Juicy Watermelon 275mL</b>	<b>\$9.90</b>
<b>Vodka Cruiser Wild Raspberry 275mL</b>	<b>\$9.90</b>

### SPIRITS

<b>RAKI(Turkish Spirit)</b>	<b>\$9</b>
-----------------------------	------------

### RUM

<b>Bundaberg</b>	<b>\$ 8</b>
<b>Bacardi</b>	<b>\$ 8</b>
<b>Rebellion bay (spiced)</b>	<b>\$10</b>

### VODKA

<b>Smirnoff</b>	<b>\$ 8</b>
<b>Absolut</b>	<b>\$ 8</b>
<b>Grey Goose</b>	<b>\$13</b>
<b>Belvedere</b>	<b>\$ 15</b>

### SCOTCH WHISKY

<b>Johnnie walker (red label)</b>	<b>\$ 8</b>
<b>Johnnie walker ( black label)</b>	<b>\$10</b>
<b>Chivas Regal 12 years old</b>	<b>\$10</b>
<b>Jameson Irish Whisky</b>	<b>\$10</b>
<b>Dimple 12 years</b>	<b>\$12</b>
<b>Glenfiddich 12 years ( single malt)</b>	<b>\$13</b>

### BOURBON WHISKY

<b>Jim beam</b>	<b>\$ 8</b>
<b>Jack Daniel's</b>	<b>\$ 8</b>
<b>Wild Turkey</b>	<b>\$ 9</b>

### GIN

<b>Gordon's</b>	<b>\$ 8</b>
<b>Tanqueray</b>	<b>\$ 10</b>
<b>Hendrick's</b>	<b>\$ 12</b>

### LIQUEURS

<b>Baileys</b>	<b>\$ 8</b>
<b>Kahlua</b>	<b>\$ 8</b>
<b>Tia Maria</b>	<b>\$ 8</b>
<b>Cointreau</b>	<b>\$ 8</b>
<b>Midori</b>	<b>\$ 8</b>
<b>Sambuca</b>	<b>\$ 8</b>

### DESSERTS

1) Baklava	\$ 7.90
2) Sutlac ( Rice pudding)	\$ 7.90
3) Turkish Delight	\$ 7.90
4) Sekerpare	\$ 9.90
5) Ice cream	\$ 7.90
6) Kunefe	\$ 14.90
7) Fig Dessert	\$ 11.90
8) Mixed Dessert Platter	\$ 19.90