

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 served with Rice , Salad and Bread)
Mixed Dessert Platter
\$ 40 Per Person
Minimum Two Person

BANQUET - 2

Mixed Dips Platter
Grilled Haloumi
Chargrilled Prawn Skewers
Istanbul Salad
Mixed Grill Platter
(Lamb shish , Chicken Shish , Lamb Cutlets And kofte served with Rice , Salad and Bread)
Mixed Dessert Platter
\$55 Per Person
Minimum Two Person

ISTANBUL SHARE PLATTER FOR 2 PERSONS

\$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

OTTOMAN SHARE PLATTER FOR 2 PERSONS

\$100

1 LAMB SHISH KEBAB
1 CHICKEN SHISH KEBAB
2 CHARGRILLED PRAWNS SKEWERS
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) Sigara Borek	\$12.90
Turkish Cheese Rolls	
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	\$ 28.90
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	\$ 25.90
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	\$ 24.90
Chicken wings served with rice, bread, mashed potato, salad and garlic sauce.	
19) Mixed Grill Platter	\$ 32.90
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 \$ 25.90
Chicken served on special sauce with rice, mashed potato, salad and bread.
- 28) Ali Nazik Adana \$ 26.90
Adana (mince lamb) served on special sauce with rice, mashed potato, salad and bread.
- 29) Ali Nazik Lamb \$ 29.90
Lamb served on special sauce with rice, mashed potato, salad and bread.
- 30) Lamb (Adana) Iskender \$ 25.90
Mince Lamb served with tomato-based sauce, grilled diced bread, Butter and yoghurt.
- 31) Chicken Iskender \$ 25.90
Chicken served with tomato-based sauce, grilled diced bread, butter and yoghurt.
- 32) Chicken Guvec \$ 25.90
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 \$ 24.90
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 \$ 12.90
43) Fish and Chips \$ 12.90
44) Calamari and Chips \$ 14.90

DESSERTS

- 1) Baklava \$ 9.90
(Baklava is a rich, sweet dessert pastry made of layers of filo filled with chopped nuts and sweetened and held together with syrup)
- 2) Sutlac \$ 8.90
(Rice Pudding)
- 3) Turkish Delight \$ 7.90
(Rose Flavour)
- 4) Ice cream \$ 7.90
(Vanilla ice cream with chocolate or strawberry topping)
- 5) Kunefe \$ 14.90
(Buttered kadayif noodles stuffed with unsalted cheese and sweetened with syrup. Served hot for a melting and stringy cheese.)
- 6) Fig Dessert \$ 11.90
(Figs stuffed with walnuts)
- 7) Mixed Dessert Platter \$ 19.90

ISTANBUL 1923 RESTAURANT BEVERAGE MENU



Turkish Drinks

EFES (Turkish beer).	\$ 9
RAKI (Anise-flavoured , also known as Lion's Milk)	\$ 9
AYRAN (made by mixing Yogurt , water and salt)	\$ 4
GAZOZ (Turkish lemonade)	\$ 4

RED WINES

Red Knot Shiraz	\$8 G/ \$30 B
South Australia –Deep blackberry concentration swathed in supporting red fruits, dark plums, complex spices.	
Grant Burge Berryfield Shiraz	\$15 G/ \$65 B
Barossa valley - aromas of lavender, blackberries, dark chocolate and subtle spice.	
Grant Burge Hillcot Merlot	\$13 G/ \$45 B
Barossa valley - ripe plum and cherry flavours enhanced by well-integrated oak.	
Serafino Cabernet Sauvignon	\$14 G/\$50 B
McLaren Vale- Copious amounts of blackcurrant and blueberry fruit await with supreme textural oak balancing the opulence	
Santa Julia Malbec	\$8 G/ \$30 B
Argentina- tastes like cherry, currant and spice.	
Zuccardi Q Malbec	\$15 G/ \$70 B
Argentina- A complex nose of blackberry fruit, spice and licorice.	
Tyrrell's Old Winery Pinot Noir	\$8 G/ \$30 B
NSW- Attractive cherry and strawberry jams, perfumed Spices with restrained oak on the nose	
Rabbit Ranch Central Otago Pinot Noir	\$15 G/ \$70 B
Central Otago- very soft fruit-forward style with soft tannins.	
Borsao Tres Picos Garnacha	\$15 G/ \$60 B
Spain- Tres Picos has boundless aromas of cherry and ripe raspberry with a following palate full of character and complexity	

WHITE WINES

Sileni Cellar Selection Sauvignon Blanc	\$8 G/ \$30 B
New Zealand- classic gooseberry, passionfruit and tropical fruit aromas.	
Cloudy Bay Sauvignon Blanc	\$15 G/ \$70 B
New Zealand -Bright, lifted citrus aromatics of kaffir lime and grapefruit abound, supported by ripe nectarine-like notes	
De Bortoli Sacred Hill Chardonnay	\$8 G/ \$30 B
NSW- A medium bodied Australian Chardonnay with intense varietal fruit flavour and a crisp clean finish.	
Kendall-Jackson Reserve Chardonnay	\$14 G/ \$60 B
USA- aromas of vanilla and honey to create depth and balance throughout..	
De Bortoli Windy Peak Pinot Grigio	\$8 G/ \$30 B
Victoria - Honey and hay aromas with a refreshing palate of herbal fruit flavours.	
Tim Adams Pinot Gris	\$14 G/ \$40 B
South Australia - Nashi pear, green apple and tropical fruit aromas lead into a full-flavoured, rich and textured palate.	
Pewsey Vale Eden Valley Riesling	\$12 G/ \$45 B
South Australia- This wine has great length and depth with limes, fresh rosemary, white pepper and a hint of tropical fruit.	
Brown Brothers Moscato Gold	\$12 G/ \$40 B
Victoria- aromas of lemon pith, fresh grapes, honey and musk	
Gerard Bertrand Cote des Roses Rose	\$13 G/ \$45 B
France – aromas of summer fruits, cassis and floral notes on the nose.	

DESSERT WINE

TOI TOI LATE HARVEST DESSERT WINE 375ML	\$20
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SPARKLING / CHAMPAGNE

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

BEERS

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

CIDERS & CRUISERS

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

SPIRITS

RAKI(Turkish Spirit) \$9

RUM

Bundaberg	\$ 8
Bacardi	\$ 8
Rebellion bay (spiced)	\$10

VODKA

Smirnoff	\$ 8
Absolut	\$ 8
Grey Goose	\$13
Belvedere	\$ 15

SCOTCH WHISKY

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

BOURBON WHISKY

Jim beam	\$ 8
Jack Daniel's	\$ 8
Wild Turkey	\$ 9

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Gordon's	\$ 8
Tanqueray	\$ 10
Hendrick's	\$ 12

LIQUEURS

Baileys	\$ 8
Kahlua	\$ 8
Tia Maria	\$ 8
Cointreau	\$ 8
Midori	\$ 8
Sambuca	\$ 8

SOFT DRINKS

	GLASS	JUG
Coke, Coke Zero, Diet Coke, Sprite, Lemonade, Fanta, Ginger beer, Lemon lime bitters, Lemon Squash, Creaming Soda, Soda Water, Lemon Ice tea, peach ice tea	\$4	\$12

JUICES

	GLASS
ORANGE JUICE	\$4
APPLE JUICE	\$4
APRICOT JUICE	\$4
PEACH JUICE	\$4
SOUR CHERRY JUICE	\$4

Coffee and Tea


Turkish coffee	\$4
Flat white	\$4
Cappuccino	\$4
Latte	\$4
Hot Chocolate	\$4
Apple Tea	\$4
Orange Tea	\$4
English Breakfast Tea	\$4
Green Tea	\$4
Pot of Tea	\$8.90


TURKISH DRINKS


GAZOZ(Turkish lemonade)	\$4
Apricot juice	\$4
Peach juice	\$4
Ayran (salty yogurt drink)	\$4
Raki(Turkish spirit)	\$9
Efes(Turkish beer)	\$9

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