Turkish Dips

Hummus Dip

A smooth blend of chick peas and tahina with a subtle zest of lemon.

\$10.5

\$10.5

\$10.5

\$10.5

\$10.5

Beetroot Dip

Fresh beetroot, shredded and combined with yoghurt, garlic and selection of herbs.

Carrot Dip

A delicate, tasty dip made with grated carrot in a garlic yoghurt base, lightly seasoned & herbs. \$10.5

Eggplant Dip

This traditional baba gonoush is made from eggplant, fresh herbs, garlic and yoghurt.

Cucumber Dip

A fresh combination of crunchy chopped cucumber, yoghurt, herbs and garlic. Healthy dips.

Chilli Dip

A tongue-tingling blend of fresh chillies, walnuts and herbs.

Mixed Dip Platter

Mixed dips served with fresh Turkish Pide Bread. \$19.5

Turkish Banquet

> \$29.50 per person

Entrees

Mixed Dips Fresh Pide Bread Kabak (Zucchini balls)

Mains

Sis Kebap (Lamb skewers) Sis Tavuk (Chicken skewers) Kofte (Meat balls) Turkish Rice Garden Salad

Dessert

Baklava (Filo pastry layered with ground walnuts & soaked in honey syrup)







Turkish Pizzas

Salami Pizza / Sucuklu Pide

Spicy Turkish salami mixed with chopped tomato, sliced capsicum, onion and melted cheese to create a true flavour explosion.

Spinach & Cheese Pizza / Peynirli

Turkish feta cheese, shredded with fresh spinach & parsley. Light & tasty.

Potato Pizza / Patatesli Pide

Finely chopped potato, mixed with onion, herbs seasoning, parsley and melted cheese.

Cheese Pizza / Sade Pide

Turkish feta cheese and mozzarella cheese with herbs & parsley.

Vegaie Pizza / Sebzeli Pide

Mix of onion, capsicum, tomato, olives, mushroom, baby spinach, potato, herbs & melted cheese.

Chicken Pizza / Tavuklu Pide

Roasted chicken pieces, lightly seasoned, with parsley and mozzarella cheese.

Mince Pizza / Kiymali Pide

A popular pizza made with minced	
lamb, onion, tomato, capsicum,	11 11 1
cheese and garnished with parsley.	\$19.

Garlic Pizza / Sarimsakli Pide

Turkish pide bread infused with garlic	
and topped lightly with feta cheese.	
Excellent on its own or as an	1-121
accompaniment to other dishes.	\$14.5

Diced Lamb Pizza / Kusbasili

Diced lamb pieces, chopped onion, tomato and capsicum, this open pizza is made traditionally with \$19.5 melted cheese.

Entrees

Zucchini Puffs

Grated fresh zucchini, fresh dill, herbs and flour and egg formed into balls and cooked in olive oil (6 per serve). \$14.5

Borek

Delicate filo pastry filled with crumbly	
feta cheese, fresh dill and parsley	
cooked in olive oil (6 per serve).	\$12.

Mains/Grills

Lamb Skewers / Sis Kebap

Tender marinated lamb pieces threaded onto three skewers, grilled to perfection and served with Turkish rice and salad.

\$24.5

Chicken Skewers / Sis Tavuk

Chicken pieces infused in herbs and seasoning, grilled on skewers and served with Turkish rice and salad (3 per serve).

\$24.5

Lamb Meat Balls / Kofte

Turkish meat balls, marinated and arilled served with Turkish rice and salad (4 per serve). \$24.5

Mixed Grill / Karisik Izaara

Lamb and chicken skewer, meat ball and lamb cutlet served alonaside Turkish rice and salad.

Beef Fillet

Tenderloin meat, butter salt, black pepper served with toasted turkish bread. Salad on the side.

\$24.5

\$24.5

\$24.5

Lamb Cutlets / Pirzola

Tasty lamb cutlets marinated in olive oil and herbs, arilled and served with Turkish rice and salad.

\$19.5

\$19.5

\$19.5

\$14.5

\$19.5

\$19.5

Sliced Veal / Kul Basti

Thin slices of veal seasoned with mild Aleppo chili, char-grilled. Served with Turkish rice, salad and mustard sauce. \$24.5

Grilled Mushroom / Sis Mantar

Char-grilled spicy field mushrooms with Turkish rice and salad (3 per serve). \$24.5

\$24.5

\$5.5

Breast Roll / Sis Gogus

Slice of chicken breast. Rolled up with garnish onion lemon juice and herbs. Grilled and served with Turkish rice and salad.

Dessert

Baklava

Filo pastry layered with ground walnuts and soaked in honey syrup. Served with ice cream. \$7.5

Turkish Delight

Rose with Almond.

Pear

Poached pear served with ice cream. \$7.5