

Turkish Dips (Cold Entrees)

Hummus Dip V

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

\$9.5

Beetroot Dip V

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

\$9.5

Carrot Dip V

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

\$9.5

Eggplant Dip V

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

\$9.5

Cucumber Dip V

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

\$9.5

Chilli Dip V

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

\$9.5

Mixed Dip Platter V

Mixed dips served with fresh Turkish Pide Bread.

\$27.50

Turkish Banquet

\$39.50
per person

Minimum 2 people

Entrees

Mixed Dips
Fresh Pide Bread
Kabak (Zucchini puffs)

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)

Vegetarian option available



MENU

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.

\$23.0

Spinach & Cheese Pizza / Peynirli V

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

\$21.0

Potato Pizza / Patatesli Pide V

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

\$21.0

Cheese Pizza / Sade Pide V

Turkish feta cheese and mozzarella cheese with herbs & parsley.

\$18.5

Veggie Pizza / Sebzeli Pide V

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

\$21.0

Chicken Pizza / Tavuklu Pide

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

\$23.0

GF = Gluten Free V = Vegetarian

Mince Pizza / Kiyimli Pide

A popular pizza made with minced lamb, onion, tomato, capsicum, cheese and garnished with parsley.

\$23.0

Garlic Pizza / Sarimsakli Pide V

Turkish pide bread infused with garlic and topped lightly with feta cheese. Excellent on its own or as an accompaniment to other dishes.

\$18.5

Diced Lamb Pizza / Kusbasili

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

\$23.0

Hot Entrees

Kharedes

\$19.5

Large fresh South Australian tiger prawns sautéed with spinach and garlic, a top grilled Turkish bread. (Subject to availability)

Zucchini Puffs V

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

\$18.5

Borek V

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

\$16.5

Mains/Grills

Lamb Skewers / Sis Kebap GF

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

\$28.5

Chicken Skewers / Sis Tavuk GF

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

\$27.0

Lamb Meat Balls / Kofte

Turkish meat balls, marinated and grilled served with Turkish rice and salad (4 per serve).

\$26.0

Mixed Grill / Karisik Izgara

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

\$29.5

Beef Fillet

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

\$27.0

Lamb Cutlets / Pizola GF

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

\$29.0

Sliced Veal / Kul Basti GF

Thin slices of veal seasoned with mild Aleppo chili, char-grilled. Served with Turkish rice, salad.

\$27.0

Grilled Mushroom / Sis Mantar GF/V

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

\$24.5

Stuffed Eggplant Dish GF/V

An iconic Turkish eggplant dish slow cooked with pomegranate molasses, olive oil, capsicum, dil, onion and tomato. Served with Turkish rice and salad. (Subject to availability)

\$24.5

Grilled Halloumi GF/V

Char-Grilled halloumi served with seasonal grilled vegetables along with salad and Turkish rice.

\$23.0

Dessert

Baklava

Filo pastry layered with ground walnuts and soaked in honey syrup. (2 pieces) Served with ice cream.

\$14.5

Turkish Delight GF

Rose flavoured with Almond.

\$9.5

Pear GF

Poached pear, fig & sultanas served with ice cream.

\$12.5