



Set Menus

Meze Banquet \$30 p/p

- Dip platter w warm bread
- Sucuk sausage croquettes
- Turkish spring rolls
- Chicken & lamb meze

4 Course Banquet \$40 p/p

- Dip platter w warm bread
- Turkish spring rolls
- Baked stuffed mushrooms
- Mixed grill, pilav & salad

7 Course Banquet \$50 p/p

- Chargrilled peppers
- Dip platter w warm bread
- Sucuk sausage croquettes
- Turkish spring rolls
- Baked stuffed mushrooms
- Mixed grill, pilav & salad
- Chef's selection dessert

Meze – *Smaller Plates*

Chargrilled 'Charlie Stone' **Charleston peppers** w sherry vinegar dressing \$8.5 (v)(g)

Smoked hummus w baked pine nuts & dates. Served w flat bread \$10 (v)(g)*

Dip platter w Turkish bread & olives \$21 (v)(g)*

Kuzu şiş – **Lamb shoulder** on mash w peppercorn jus & za'atar spice \$15

Tavuk şiş – Marinated **chicken thighs** w pumpkin purée, herbed yoghurt \$14.5

Feta Saganaki – **Pan-fried feta cheese** w caramelised orange & honey sesame dressing \$13 (v)

Cheese & sucuk sausage croquettes w smoked paprika mayo \$12.5

Kiliç Balığı – Grilled **swordfish** served w herb salad \$15.5

Kıymalı Börek – **Minced meat & vegetable börek** w sumac yoghurt \$13.5

Mantar Dolması – **Oven baked field mushrooms** filled w haloumi cheese, spring onion, parsley & spices \$12.5 (v)(g)

Mediterranean **chargrilled Octopus** w balsamic cream & cherry tomatoes \$21

Köfte Meze – **Chargrilled köfte** w caramelised onion & roasted capsicum. Topped w herb yoghurt & dukkah spice \$15

Sigara Böreği – **Turkish spring rolls** filled w feta cheese, parsley & mint \$10 (v)

Sides

Çoban Salatası - Shepherd's salad of tomato, cucumber, capsicum, onion & parsley \$6 (v)(g)

Roasted cauliflower w greens, sundried tomato, feta, currants, roasted nuts & pomegranate molasses \$13 (v)(g)

Pilav – Turkish style rice \$5 (v)(g)

Bulgur pilavı – **Durum wheat pilav** w onion, tomato, capsicum & spices \$6 (v)

Bazlama – House made Turkish bread served warm \$5 (v)

Büyük Tabaklar – *Bigger Plates*

Karışık Izgara - **Mixed grill** of lamb, chicken, fish, Adana köfte & sucuk sausage. Served w rice & salad \$55 (g)* (*min 2 people*)

Nohutlu Köfte Guveç - **Slow cooked meatball & chickpea stew** topped w yoghurt, dried figs & pistachios \$17.5 (g)

Pırasa – **Casserole of leeks** & vegetables w pilav in lemon broth. Topped w crumbed feta \$17 (v)(g)

Manti – Traditional dish of **handmade Turkish ravioli** filled w minced meat. Topped w garlic yoghurt & red sauce \$20

Fasulye – Traditional **green bean stew** w slow cooked **beef** \$18 (g)

Chargrilled spicy **Adana köfte** served on pita bread w hummus, red sauce & parsley \$18.5

Tatlılar - *Desserts*

Apple & sultana cinnamon spiced **börek** w ice cream & caramel \$11.5

Ekmek Kadayıf – Mastika custard & whipped cream kadayıf pastry w pistachios \$10

House made **baklava** w pişmaniye & ice cream \$11

(v) = Vegetarian
(g) = Gluten Free
* = Bread served isn't (g)

