

Meze – *Smaller Plates*

Individual dips w Turkish bread \$9 each

- Smoked hummus w baked pine nuts & dates (v)(g)*
- Tarama – Caviar, olive oil & lemon w olives
- Patlican - Smoked eggplant w capsicum, onion & parsley (v)(g)*

Dip platter served w Turkish bread \$23

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

Mantar Dolması – Oven baked thyme & garlic mushrooms filled w cheese \$13.5 (v)

Cheese & sucuk sausage croquettes w smoked paprika mayo \$14

Sigara Böreği – Turkish spring rolls filled w feta cheese, parsley & mint \$11 (v)

Manti – Traditional dish of handmade Turkish ravioli filled w minced meat. Topped w garlic yoghurt & red sauce \$14.5/\$20

Gözleme – Served w yoghurt dipping sauce & pickles \$15

- Herbed chicken w onion, tomato, capsicum & herbs
- Feta cheese & chopped spinach

Tatlılar – *Desserts*

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

Turkish coffee panna cotta w apple tea jelly \$8.5

Mastika scented milk pudding w caramel & biscuit crumb \$10

Izgara – *From the Chargrill*

Kuzu şiş – Marinated lamb backstrap skewers (2) \$17.5 (g)

Tavuk şiş – Marinated chicken thigh skewers (2) \$14.5 (g)

Köfte – Sucuk spiced beef rissoles (3pc) \$14

Chargrilled whole garfish w Mediterranean spices \$16.5 (g)

Chargrilled mixed vegetable skewers \$12 (v)(g)

Mixed grill of lamb, chicken & köfte. Served w rice, grilled veggie skewer, pickles & yoghurt dip \$27

Atıştırmalık – *Sides & Salads*

House made Turkish style pickles \$6

Kisir – Finely ground bulgur wheat w tomato & pepper base & finely chopped herbs \$7 (v)

Çoban Salatası - Shepherd's salad of tomato, cucumber, capsicum, onion & parsley \$6.5 (v)(g)

Crunchy rustic potatoes w rosemary & isot spice \$9.5 (v)

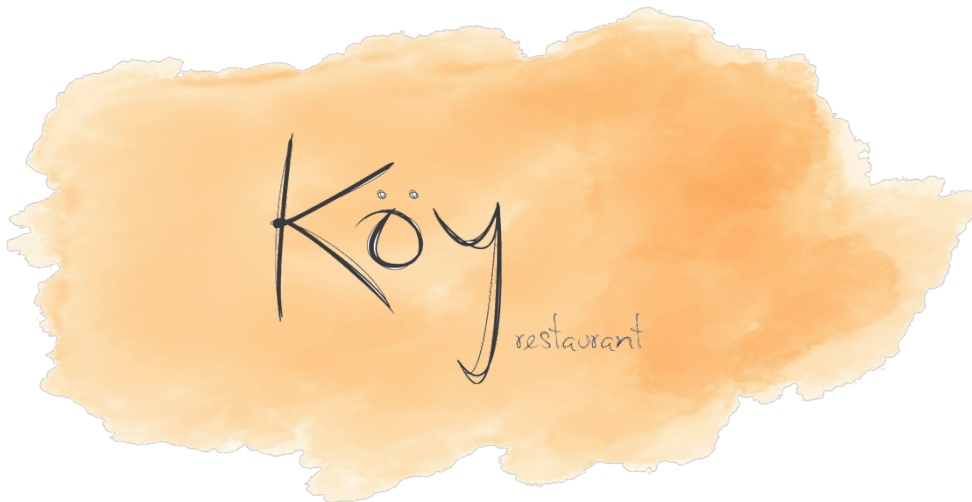
Pickled cauliflower salad w sundried tomato, feta & pomegranate molasses \$13 (v)(g)

Pilav – Turkish style rice \$6 (v)(g)

Turkish bread served warm \$5 (v)

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





Set Menus

Meze Banquet \$30 p/p

- Dip platter w warm bread
- Sucuk sausage croquette
- Turkish spring roll
- Chicken & lamb skewer

4 Course Banquet \$40 p/p

*Chef's choice dessert \$5 p/p

- Dip platter w warm bread
- Turkish spring roll
- Baked stuffed mushroom
- Mixed grill of lamb, chicken, köfte & veggie skewer. Served w rice & pickles

7 Course Banquet \$50 p/p

- Chargrilled 'Charlie Stone' peppers
- Dip platter w warm bread
- Turkish spring roll
- Sucuk sausage croquette
- Baked stuffed mushroom
- Mixed grill of lamb, chicken, köfte & veggie skewer. Served w rice & pickles
- Chef's selection dessert

All guests must be on same menu