

## 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

Lahana Dolması – Cabbage leaves stuffed w fragrant rice, ground beef & lamb. Topped w herbed yoghurt \$14 (g)

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

Prawns wrapped in kadayif, watermelon, grilled sucuk & mint mayo \$18

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

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

Steamed Tasmanian mussels infused in a white wine & gorgonzola sauce. Served w crunchy sourdough \$17

Zucchini, vegetable & feta fritters served w capsicum yoghurt sauce \$13.5 (v)

Mantı – 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

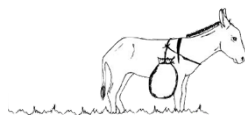
- Herbed chicken w onion, tomato, capsicum & herbs
- Feta cheese & chopped spinach

(v) Vegetarian

(g) Gluten Free

\* Bread served isn't (g)

Credit & debit cards incur 1.3%



## Izgara – *From the Chargrill*

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

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

Lamb cutlets (3) w isot spice & herb salad \$19.5 (g)

Chargrilled mushrooms w balsamic cream & parsley \$11.5 (v)(g)

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

## Atıştırmalık – *Sides & Salads*

House made Turkish pickles \$6

Bulgur & pistachio salad w finely diced cucumber, tomato, onion & capsicum \$8.5 (v)

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

Fasulye – Traditional Turkish green beans w tomato & onion \$10 (v)(g)

Pilav – Turkish style rice \$6 (v)(g)

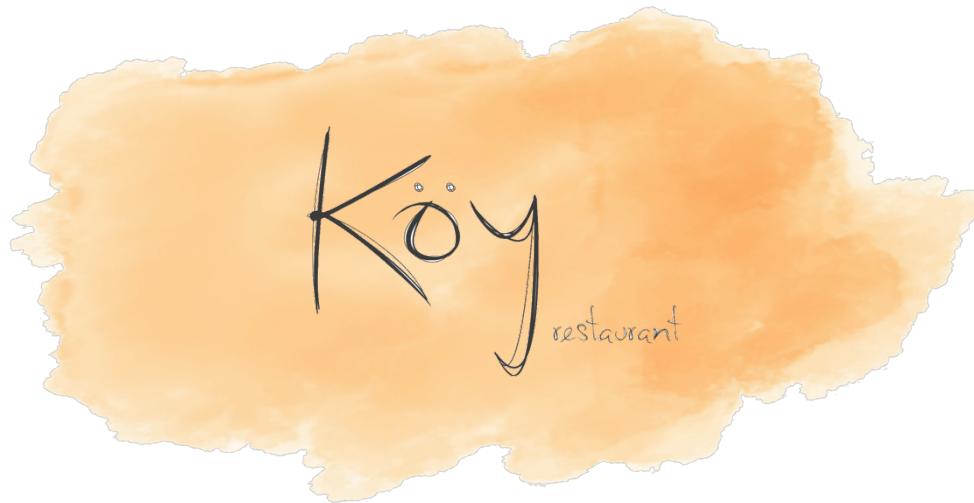
Turkish bread served warm \$5 (v)

## Tatlılar – *Desserts*

House made chocolate baklava w pişmaniye & ice cream \$11.5

Galaktoboureko dessert of semolina custard in filo. Served w fresh berries \$10

Baked helva w ice cream, strawberries & pistachio \$10.5



## 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
- Zucchini & feta fritter
- Mixed grill of lamb, chicken, köfte & veggie skewer. Served w rice & pickles

### **7 Course Banquet \$55 p/p**

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

\*All guests must be on same menu\*