

## Entrées

### MEZE | ALL DIPS ARE GF | VEG

selection of house made dips 25  
spinach, onion & yoghurt | carrot & yoghurt | beetroot & yoghurt  
bell-pepper, chilli & yoghurt | hommus **DF/GF/VEG** | smoky crushed eggplant **DF/GF**

**PÍDE BREAD** baked fresh in house 3

### ZEYTÍNYAGLI SEBZE DOLMA - **DF/GF/VEG**

gourmet capsicums or vine-leaves stuffed with rice, pine-nuts, 18  
currants, herbs & allspice, cooked with olive oil

### KABAK MÜCVER - **VEG**

zucchini puffs, served with yogurt & dill sauce 18

### ŞIŞ MANTAR - **VEG/DF/GF** if specified

char-grilled spicy field mushrooms with rocket salad 18

### MUSKA BÖREK - **VEG**

house made yufka pastry parcels of feta cheese, spinach & onion 18

### ÇIÇEK DOLMA -**VEG**

crispy zucchini flowers filled with goat's feta  
& halloumi cheese; served with a light lemon yoghurt sauce 19

### ÖRDEK BÖREK

house made yufka pastry rolls of shredded duck, onions, currants, pine-nuts 19  
& herbs served with a pomegranate & yoghurt sauce

### HALOUMÍ SALATA - **GF/VEG**

goat's & sheep's milk halloumi cheese, pan fried, served with 19  
a salad of green beans, rocket, walnuts & pomegranate dressing

### TUNA TATARE - **DF/GF**

Sashimi grade yellow fin tuna cubes marinated with ginger, chili, 21  
capers & apple cider vinegar, served on a bed of baked eggplant

### KARÍDES - **GF**

Queensland king prawns pan sautéed with shitake mushrooms 24  
& baby spinach, served with lemon yogurt sauce

### MOUSAKKA - **GF**

seared scallops on baked eggplant with tomato relish & tarama salata 22

## Mains

### NARLI KARÍDES - DF/GF

Queensland king prawns pan sautéed with snow peas, zucchini & shallot, with saffron & pomegranate sauce 36

### ŞÍŞ BALIK - DF/GF

Hiramasa king-fish skewers, marinated & threaded with bay leaves, char-grilled, served with olive oil braised leeks & baby carrots 35

### MANTI -VEG

Turkish style egg pastry ravioli with baby spinach & goat's feta cheese filling 33

### PÍLÍC BULGUR PÍLAVLI - GF replace pilaf

spatchcock, de-boned; marinated with mild spices & lemon juice, char-grilled, served with cracked wheat pilaf & wilted baby spinach 35

### ŞÍŞ TAVUK SEBZELÍ - GF/DF

organic chicken skewers marinated with spices & saffron, char-grilled, served with barberry pilaf & cucumber yoghurt dip 33

### DANA KÜLBASTI - GF/DF

thin slices of veal seasoned with mild Aleppo chili, char-grilled served with leek & potato skordalia & mustard sauce 35

### ŞÍŞ KEBAB - GF/DF replace yoghurt dip

Cowra lamb skewers, marinated & char-grilled, served with spinach yoghurt dip & olive oil braised English spinach & baby carrots 35

### PÍRZOLA KEKÍKLÍ - GF/DF

thyme & sea salt seasoned Cowra lamb cutlets char-grilled, served with potato & green bean salad 35

### KÖFTE - GF/DF

mildly spicy lamb kofte, char-grilled; served with tomato relish & babaghanoush 33

## Salads

### ÇOBAN SALATA - GF/DF

diced tomato, cucumber, red onions, parsley, with olive oil, sumac & lemon dressing 10

### FATUSH SALATA - DF/GF remove lavosh

baby cos, tomato, cucumber, walnuts, shallot, lavosh & pomegranate dressing 10

# Degustation Menu

## ÇIÇEK DOLMA

crispy zucchini flower filled with goat's feta  
& halloumi cheese; served with a light yoghurt sauce

## KARÍDES

Queensland king prawns pan sautéed with shitake mushrooms  
& baby spinach, served with lemon yogurt sauce

2016 Marc Bredif Vouvray Chenin Blanc – Loire Valley, France

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## ŞIŞ MANTAR

char-grilled spicy field mushroom with rocket salad

## ÖRDEK BÖREK

house made yufka pastry rolls of shredded duck, onions, currants,  
pine-nuts & herbs served with a pomegranate & yoghurt sauce

2017 Tarrawarra Pinot Noir – Yarra Valley, VIC

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## CLEANSING SORBET

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## PÍRZOLA KEKÍKLÍ

thyme & sea salt seasoned Cowra lamb cutlets  
char-grilled, served with potato & green bean salad

## FATUSH SALATA

baby cos lettuce, tomato & cucumber tossed with walnuts &  
pomegranate dressing, pomegranate seeds, lavosh pieces

2017 Nick O'leary Shiraz – Canberra District, NSW

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## KAZANDÍBÍ

baked mastica custard, pomegranate ice-cream, sour cherry sauce

2016 Vietti Moscato d'asti & Cassis

coffee or tea from our selection

\$85 per person- \$125 with wine

# Banquet Menu

## Entrées

### MEZE

selection of house made dips

spinach, onion & yoghurt, carrot & yoghurt, bell-pepper, chili & yoghurt, hommus, smoky crushed eggplant, beetroot & yoghurt

**PÍDE BREAD** baked fresh in house

### KABAK MÜCVER

zucchini puffs served with yogurt & dill sauce

### MUSKA BÖREK

yufka pastry parcels of feta cheese, spinach & onion

### ŞIŞ MANTAR

char-grilled spicy field mushrooms with rocket salad

### KARÍDES

Queensland king prawns with shitake mushroom & baby spinach, served with lemon yogurt sauce

## Mains

### ŞIŞ TAVUK

organic chicken skewers marinated with saffron & mild spices, char-grilled

### DANA KÜLBASTI

thin slices of veal seasoned with mild Aleppo chili, char-grilled, lemon mustard sauce

### KÖFTE

mildly spicy lamb kofte, char-grilled, served with tomato relish

### FATUSH SALATA

baby cos lettuce, tomato & cucumber, tossed with walnuts & pomegranate dressing, pomegranate seeds, lavosh pieces

### SEBZE

Turkish style seasonal vegetables

### PILAV

Turkish style rice cooked with risoni & chicken stock

## Dessert

### ASSIETTE OF

baklava, Turkish delight & Lindt chocolate cake slice

\*minimum four people | all guests must opt for the same menu at the table

\$70 per person

# Week Day Lunch Banquet

## Entrées

### MEZE

selection of house made dips

spinach, onion & yoghurt, carrot & yoghurt, bell-pepper, chilli & yoghurt, hommus, smoky crushed eggplant, beetroot & yoghurt

**PIDE BREAD** baked fresh in house

### KABAK MÜCVER

zucchini puffs served with yogurt & dill sauce

### MUSKA BÖREK

yufka pastry parcels of feta cheese, spinach & onion

### ŞIŞ MANTAR

char-grilled spicy field mushrooms with rocket salad

## Mains

### ŞIŞ TAVUK

organic chicken skewers marinated with saffron & mild spices, char-grilled

### KÖFTE

mildly spicy lamb kofte, char-grilled, served with tomato relish

### FATUSH SALATA

baby cos lettuce, tomato & cucumber, tossed with walnuts & pomegranate dressing, pomegranate seeds, lavosh pieces

### SEBZE

Turkish style seasonal vegetables

### PILAV

Turkish style rice cooked with risoni & chicken stock

\*minimum four people | all guests must opt for the same menu at the table

\$50 per person