

# Banquet Menu

## Entrées

### MEZE

selection of house made dips

spinach, onion & yoghurt | carrot & yoghurt | beetroot & yoghurt

bell-pepper, chili & yoghurt | hommus | smoky crushed eggplant

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

### MANTAR

char-grilled spicy field mushrooms with rocket salad

### KARÍDES

Queensland king prawns pan sautéed with shitake mushrooms &

baby spinach, served with lemon yogurt sauce

## Mains

### TAVUK IZGARA

organic chicken slices, seasoned with herbs & spices, char-grilled

### DANA KÜLBASTI

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

### KUZU

slow cooked lamb, char-grilled, served with pomegranate dressing

### FATUSH SALATA

baby cos lettuce, tomato & cucumber, tossed with walnuts

pomegranate dressing & lavosh pieces

### PILAV

Turkish style rice cooked with risoni & chicken stock

## Dessert

### ASSIETTE OF

Turkish delight, Baklava & Lindt chocolate cake slice

\*minimum four people | all guests must opt for the same menu at the table  
\$77 per person