



## Welcome to Ottoman Cuisine

Chef & owner Şerif Kaya has been wooing diners at Ottoman Cuisine with his much awarded Turkish food since 1992.

Modern day Turkish food is a legacy of the vast Ottoman Empire, spanning over three continents, with access to many markets & cultures, as well as the location & climate of modern day Turkey.

The menu at the Ottoman Cuisine consists of mainly classic Turkish dishes that have withstood the test of time.

There are also the dishes Şerif has created; inspired by his culinary heritage & his new home.

With the specials of the day we bring you the best of the seasonal produce.

In the Ottoman tradition, we recommend sharing your dishes in order for you to experience the fantastic range of flavours on offer.

Please ask your waiter if you would like to try a tasting menu.

## Entrées

### MEZE

selection of house made dips 26  
spinach, onion & yoghurt | carrot & yoghurt | beetroot & yoghurt  
bell-pepper, chilli & yoghurt | hommus | smoky crushed eggplant

PÍDE BREAD baked fresh in house 3

### ZEYTİNYAGLI SEBZE DOLMA

gourmet eggplant stuffed with rice, pine-nuts, 18  
currants, herbs & allspice, cooked with olive oil

### KABAK MÜCVER

zucchini puffs, served with yogurt & dill sauce 18

### MANTAR

char-grilled spicy field mushrooms with rocket salad 21

### MUSKA BÖREK

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

### ÇİÇEK DOLMA

crispy zucchini flowers, filled with goat's feta & halloumi cheese 21  
served with a light lemon yoghurt sauce

### ÖRDEK BÖREK

filo pastry rolls of shredded duck, onions, currants, pine-nuts & herbs 20  
served with a pomegranate & yoghurt sauce

### HALOUMÍ SALATA

goat's & sheep's milk halloumi cheese, pan fried, served with 21  
a salad of green beans, rocket, walnuts & pomegranate dressing

### KARÍDES

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

## Mains

### MANTI

spinach & ricotta ravioli, with yoghurt sauce, burnt butter & toasted walnuts 36

### OTURTMA

eggplant parcel of mushroom, onion & capsicum served with tomato sauce 33

### ŞIŞ BALIK

Hiramasa king-fish slices, marinated & char-grilled, served with  
olive oil braised leeks & baby carrots & lemon dressing 38

### PİLİC

organic chicken, de-boned; marinated with fresh thyme & lemon juice  
char-grilled, served with cracked wheat pilaf & wilted baby spinach 36

### TAVUK IZGARA

organic chicken slices, seasoned with herbs & spices, char-grilled,  
served with warm potato salad & lemon & mustard sauce 35

### ÖRDEK

crispy skin duck legs on mash with baby vegetables & duck jus 36

### DANA KÜLBASTI

thin slices of veal seasoned with mild Aleppo chili, char-grilled  
served with leek & potato skordalia & lemon & mustard sauce 36

### ŞIŞ KEBAB

lamb skewers, marinated & char-grilled, served with spinach yoghurt dip  
olive oil braised English spinach & baby carrots 36

### PİRZOLA KEKİKLİ

thyme & sea salt seasoned Cowra lamb cutlets, char-grilled  
served with potato & green bean salad 36

### KÖFTE

mildly spicy lamb kofte, char-grilled; served with tomato relish & babaghanoush 35

## Salads

### FATUSH SALATA

baby cos lettuce, tomato & Lebanese cucumber with pomegranate dressing  
topped with walnut & lavosh pieces 12

### ÇOBAN SALATA

diced tomato, cucumber, red onion, parsley, with olive oil, sumac & lemon dressing 12

## 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

2019 Nick O'Leary Riesling – Canberra District, NSW

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### ÖRDEK BÖREK

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

### MANTAR

char-grilled spicy field mushroom with rocket salad

2017 Tarrawarra Estate Pinot Noir – Yarra Valley, VIC

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### CLEANSING SORBET

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### DANA KÜLBASTI

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

### FATUSH SALATA

baby cos lettuce, tomato & Lebanese cucumber with pomegranate dressing  
topped with walnut & lavosh pieces

2016 Henschke Henry's Seven Shiraz Grenache Viognier – Barossa, SA

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### KAZANDÍBÍ

baked custard with mastic, pomegranate ice-cream, sour cherry sauce

2018 Vietti Moscato d'asti & Cassis

\$95 per person- \$135 with wine

# 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