

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

ŞIŞ KEBAB

veal skewers, marinated & char-grilled

KUZU

slow cooked lamb, 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
\$80 per person