

Banquet Menu

Entrées

PÍDE BREAD

baked fresh in house

MEZE

selection of house made dips

beetroot & yoghurt | bell-pepper, chili & yoghurt | hummus |

smoky crushed eggplant

KABAK MÜCVER

zucchini puffs served with yogurt & dill sauce

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

BALIK

king-fish slices, marinated & char-grilled; with olive oil & lemon dressing

TAVUK IZGARA

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

KÖFTE

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

FATUSH SALATA

baby cos lettuce, tomato & cucumber with pomegranate dressing

topped with walnuts & lavosh

PILAV

Turkish style rice cooked with risoni & chicken stock

Dessert

BAKLAVA

filo pastry layered with ground walnuts, soaked in honey syrup,

served with yoghurt mousseline & honey yoghurt sorbet

\$90 per person

*all guests must opt for the same menu