



Welcome to Ottoman Cuisine

Chef and owner Şerif Kaya has been delighting diners at Ottoman Cuisine since 1992 with his much-awarded Turkish food.

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

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

PÍDE BREAD

baked fresh in house 5

MEZE

selection of house made dips 24

beetroot & yoghurt | bell-pepper, chilli & yoghurt | hummus |
smoky crushed eggplant

PATLICAN DOLMA

baby eggplant stuffed with rice, pine-nuts, 21
currants, herbs & allspice, cooked with olive oil

KABAK MÜCVER

zucchini puffs, served with yogurt & dill sauce 20

SIGARA BÖREK

filo pastry rolls of feta cheese, parsley & dill 21

MANTAR

char-grilled spicy field mushrooms served with rocket salad 24

ÖRDEK BÖREK

filo pastry rolls of shredded duck, pine-nuts, barberry & spices, 27
served with pomegranate dressing & yoghurt sauce

ÇİÇEK DOLMA

crispy zucchini flowers, filled with goat's feta & halloumi cheese 27
served with a light yoghurt dressing

SCALLOP MOUSAKKA

eggplant slices layered with seared scallops, tomato relish & taramasalata 30

KARİDES

Queensland king prawns pan sautéed with shitake mushrooms 36
& baby spinach, served with lemon & yogurt sauce

Mains

IMAM BAYILDI

eggplant stuffed with olive oil braised onion, capsicum & tomato, served with leek & potato skordalia 33

BALIK

Atlantic salmon slices, lightly seasoned, char-grilled, served with olive oil braised leeks & carrots, leek & potato skordalia 46

PÍLÍC

spatchcock, de-boned; marinated with biber salcasi & fresh thyme char-grilled, served on cracked wheat pilaf & wilted baby spinach 46

ŞIŞ TAVUK

organic chicken thigh on skewers, seasoned with saffron & spices, char-grilled, served with Turkish style spicy tabouli salad, pomegranate dressing 38

ÖRDEK MERCIMEKLI

confit duck leg served with Turkish style braised green lentils with potato, carrot & pomegranate jus 36

DANA KÜLBASTI

thin slices of veal seasoned with mild Aleppo chili, char-grilled & served with leek & potato skordalia & lemon mustard sauce 42

PÍRZOLA KEKÍKLÍ

Cowra lamb cutlets seasoned with thyme & sea salt, char-grilled, served with Dutch cream potato chips 46

ADANA KÖFTE

mildly spicy lamb kofte, char-grilled; served with eggplant shakshuka & a creamy spinach & yoghurt dip 38

Salads

FATUSH SALATA

baby cos lettuce, tomato & cucumber with pomegranate dressing tossed with walnuts & lavosh 16

DOMATES SALATASI

heirloom tomato slices, with parsley, shallot, olive oil & lemon dressing 18

Degustation Menu

PÍDE BREAD baked fresh in house

ÇIÇEK DOLMA

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

KARÍDES

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

2025 Nick O'Leary Riesling – Canberra District, NSW

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ÖRDEK BÖREK

yufka pastry rolls of shredded duck, pine-nuts, barberry & spices
served with pomegranate dressing & yoghurt sauce

MANTAR

char-grilled spicy field mushrooms with rocket salad

2024 Yering Station 'Estate' Pinot Noir – Yarra Valley, Victoria

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PÍLÍC

spatchcock, de-boned; marinated with biber salcasi & fresh thyme
char-grilled, served on cracked wheat pilaf & wilted baby spinach

FATUSH SALATA

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

2021 Lark Hill Shiraz Viognier – Canberra District, NSW

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KAZANDÍBÍ

baked custard with mastica, pomegranate ice-cream & morello cherry
sauce

2023 Vietti Moscato d'Asti & Cassis

\$105 per person- \$150 with matching wine

*we ask that all guests opt for the same food menu

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

SIGARA BÖREK

filo pastry rolls of feta cheese, parsley & dill

MANTAR

char-grilled spicy field mushrooms with rocket salad

Mains

BALIK

Atlantic salmon slices, char-grilled; served with olive oil & lemon dressing

ŞIŞ TAVUK

organic chicken thigh on skewers, seasoned with saffron & spices, char-grilled

ADANA KÖFTE

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

FATUSH SALATA

baby cos lettuce, tomato & cucumber with pomegranate dressing

tossed with walnuts & lavosh

PILAV

Turkish style rice cooked with risoni & chicken stock

Dessert

BAKLAVA & LOKUM

baklava fingers with pistachio ice-cream & rose flavour Turkish delight

\$85 per person

*we ask that all guests opt for the same food menu