

OTTO
NOORBA

Thank you & enjoy your meal...

 **VG** = VEGAN

 **VT** = VEGETARIAN



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DINING MENU

Welcome to



Where healthy food is served...

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APPETIZERS p1

Garlic Bread (AP-01) 	\$6
<i>Turkish pita bread with garlic and spreadable olive oil.</i>	
Herb Bread (AP-02) 	\$6
<i>Turkish pita bread with herbs and spreadable olive oil.</i>	
Chips (AP-03) 	\$8
<i>French fries.</i>	
Bruschetta (AP-09)  	\$12
<i>Toasted bread topped with fresh tomato, basil, onion and olive oil. (2 Pieces)</i>	
Zucchini Delight (AP-04)  	\$14
<i>Zucchini fritters served with garlic yogurt dip or hummus. (4 Pieces)</i>	
Crumbed Haloumi Cheese (AP-06) 	\$16
<i>Fried Haloumi cheese served with drizzled pomegranate vinegar reduction. (5 Pieces)</i>	
Cheese and Spinach Cigars (AP-07) 	\$14
<i>Cheese and spinach cigars served with garlic yogurt dip. (4 Pieces)</i>	
Baked Hummus (AP-08) 	\$15
<i>Served in a clay pot with melted dairy cheese.</i>	
Meatballs (AP-10)	\$15
<i>Grandma's recipe in Napoletana sauce served with bread.</i>	
Mix Dips (AP-11) 	\$16
<i>Served with four kinds of dips (Hummus, Babaganush, Roasted Capsicum, Roasted Carrot) and it can be prepared as vegan as well. Mix dips platter comes with homemade fresh bread.</i>	
Calamari (AP-12)	\$16
<i>Fresh calamari with a light crust, served with salad and aioli.</i>	
Mezze (AP-13)  	\$30
<i>Served with four kinds of dips (Hummus, Babaganush, Roasted Capsicum, Roasted Carrot) and combination of seasonal Mezzes. This menu item can be prepared as vegan as well, mezze comes with homemade fresh bread. Good for two people. Add \$15 per additional person.</i>	

DESSERTS p10

Turkish Delight (DS-07)	\$2
<i>Two pieces of traditional gelatinous sweet covered in powdered sugar.</i>	
Baklava (DS-02)	\$6
<i>Two pieces of sweet pastry made filo dough, filled with chopped walnut served with ice cream.</i>	
Tiramisu (DS-05)	\$12
<i>A light sponge, soaked with coffee and liqueur and layered in mascaporne.</i>	
Chocolate Tortino (DS-04)	\$12
<i>Cake with hot melted dark chocolate filling served with ice cream.</i>	
Creme Brulee (DS-03)	\$12
<i>Rich flavored custard beneath a glassy toffee crust.</i>	
Nutellasimo (DS-06)	\$15
<i>Calzone with Nutella and mascaporne cheese topped with powdered sugar served with ice cream.</i>	
Kunefe (DS-01)	\$15
<i>Cheese and shredded Kadayif(thin noddles) in sweet syrup.</i>	



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SIDE DISHES

p9

Chips (SI-01)		\$5
Steamed Vegetables (SI-02)		\$5
Roast Potatoes (SI-03)		\$5
Mashed Potatoes (SI-04)		\$5
Side-Green Salad (SI-05)		\$5
Side-Garden Salad (SI-06)		\$5
Side-Greek Salad (SI-07)		\$8



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SOUP & SALADS

p2

Soup of the Day (SP-01)		\$8
<i>Served with freshly baked homemade bread – ask for daily special.</i>		
Garden Salad (SA-03)	 	\$15
<i>Lettuce, spinach, mushroom, carrot, Spanish onion tossed in olive oil and lemon juice.</i>		
Shepherd Salad (SA-07)		\$15
<i>Tomatoes, cucumber, capsicum, onion, parsley tossed in olive oil and lemon juice.</i>		
Rocket and Pear Salad (SA-01)		\$17
<i>Fresh baby rocket, pear, Parmesan, walnut tossed in dressing and drizzled with balsamic reduction.</i>		
Greek Salad (SA-02)		\$17
<i>Pieces of tomatoes, sliced cucumbers, onion, feta cheese, and olives drizzled with olive oil and fresh lemon juice.</i>		
Caprese Salad (SA-06)	 	\$19
<i>Sliced Bocconcini cheese with fresh tomato, basil and olive oil.</i>		

**For SIDE DISHES please refer to PAGE 9*



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MAIN - KEBABS p3

- Kofte Kebab Platter (KB-02)** \$21
Spiced lamb meatballs cooked on charcoal, served with a garden salad, rice, cucumber garlic yogurt and homemade bread.
- Double Skewers Kebab (KB-01)** \$29
Tender and marinated LAMB or CHICKEN or ADANA skewer of your choice cooked on charcoal, served with a garden salad, rice, cucumber garlic yogurt and homemade bread.
- Lamb Iskender (KB-04)** \$29
Spiced lamb, thin sliced, served with bread, drizzled in a tomato mint sauce and topped with garlic yogurt.
- Mixed Souvlaki Platter (KB-03)** \$42
Marinated skewers of lamb, chicken and adana cooked on charcoal, served with a garden salad, rice, cucumber garlic yogurt and homemade bread.

***For SIDE DISHES please refer to PAGE 9**

MAIN - STEAKS

- Mushroom Chicken (SK-02)** \$25
Grilled chicken served in a mushroom cream sauce with steamed vegetables.
- Lemon Chicken (SK-01)** \$25
Grilled chicken served in a lemon cream sauce with steamed vegetables.
- Lamb Babaganush (SK-05)** \$27
Pan seared lamb served on a stuffed eggplant with smoky eggplant puree topped with a tomato mint sauce.
- Lamb Shank (SK-04)** \$27
Slow cooked lamb shank served on creamy mashed potato, steamed vegetables and lamb broth.
- Scotch Fillet (SK-03)** \$32
Grilled prime grain-fed 350g fillet served with steamed vegetables, semi glaze sauce and beer battered chips.

BURGERS p8

- Angus Beef Burger (BU-01)** \$15
Caramelized onion, eggs and melted smoked cheese BBQ sauce with chips.
- Chicken Schnitzel Burger (BU-02)** \$15
Melted smoked cheese, fresh tomato, lettuce and aioli sauce with chips.
- Crumbed Halloumi Burger (BU-03)** \$15 
Cucumber, tomato, lettuce, sweet chilli aioli sauce with chips.

***For SIDE DISHES please refer to PAGE 9**

***ALL BURGERS SERVED WITH CHIPS**



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MAIN - VEGETARIAN & VEGANS **p7**

Parmigiana (VG-02)   **\$18**
Layers of grilled eggplant, zucchini and carrot with Bocconcini and Napoletana sauce, served with a roast potato and steamed vegetables.

Stuffed Eggplant (VG-03)   **\$20**
Eggplant stuffed with caramelized onion, tomatoes and garlic, drizzled with homemade tomato sauce, served with traditional rice and either yogurt or hummus for vegan.

Vegetable Stew (VG-01)  **\$20**
Traditional vegetable stew served with homemade bread.

***For SIDE DISHES please refer to PAGE 9**

At OTTO most menu items can be adapted in VEGAN.



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MAIN - SEAFOODS **p4**

Garlic King Prawns Casserole (SF-02) **\$19**
King prawns in garlic and cherry tomato sauce, served with homemade bread.

Mixed Seafood Casserole (SF-01) **\$21**
King prawns, mussels, calamari and fish cooked in a saffron and cherry tomato sauce, served with homemade bread.

Grilled Salmon (SF-04) **\$32**
Crispy skinned grilled fillet Salmon served on creamy mashed potato, steamed vegetables and an olive, capers and lemon drizzle.

Grilled Barramundi (SF-03) **\$32**
Crispy skinned grilled fillet Barramundi served on creamy mashed potato, steamed vegetables and an olive, capers and lemon drizzle.

***For SIDE DISHES please refer to PAGE 9**



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MAIN - PIZZAS & PIDES p5

Pizza Garlic (PZ-08)  	\$12
<i>Hand tossed 12 Inches pizza with Mozzarella cheese and minced garlic.</i>	
Pizza Margharita (PZ-01)  	\$16
<i>Fresh tomato, oregano, garlic and cheese.</i>	
Pizza Vegetarian (PZ-02)  	\$18
<i>Capsicum, onion, mushroom, olives and cheese.</i>	
Pizza Bolognese (PZ-03)	\$19
<i>Minced meat in a Neapolitan sauce with cheese.</i>	
Pizza BBQ Chicken (PZ-05)	\$19
<i>Roast chicken, mushrooms, onions and BBQ sauce.</i>	
Pizza Gorgonzola (PZ-07)  	\$19
<i>Hand tossed 12 Inches pizza with Mozzarella and Gorgonzola cheese and topped with mushrooms.</i>	
Pizza Moroccan Lamb (PZ-04)	\$22
<i>Lamb, onion, fresh tomato, baby spinach and mint yogurt.</i>	
Pizza Meat Lovers (PZ-06)	\$22
<i>Lamb, beef, Turkish pastrami, Turkish sausage, onion and tomato.</i>	
Garlic and Cheese Pide (PD-01)  	\$12
<i>Hand tossed pide with garlic and Mozzarella cheese.</i>	
Spinach Pide (PD-03)  	\$16
<i>Hand tossed pide with spinach, tomato, onion and cheese.</i>	
Turkish Sausage Pide (PD-02)	\$18
<i>Hand tossed pide with Turkish sausage, cheese and egg.</i>	
Minced Beef Pide (PD-04)	\$17
<i>Hand tossed pide with marinated minced beef, onions and tomato.</i>	
Chicken Supreme Pide (PD-05)	\$17
<i>Hand tossed pide with marinated chicken, mushrooms, spinach and cheese.</i>	
Vegetarian Supreme Pide (PD-06)  	\$17
<i>Hand tossed pide with mushrooms, capsicum, onion, tomato, marinated eggplant, spinach and cheese.</i>	

MAIN - PASTAS “Gluten free pasta add \$4 surcharge” p6

Spaghetti Bolognese (PS-11)	\$17
<i>With tomato sauce, minced beef, garlic, wine and herbs.</i>	
Penne Arrabbiata (PS-15)  	\$18
<i>Penne pasta with olives, garlic and chilli in Neapolitan sauce.</i>	
Spaghetti Norma (PS-13)  	\$18
<i>Spaghetti with eggplant, olives and garlic in Neapolitan sauce.</i>	
Beef Lasagne (PS-12)	\$18
<i>Homemade lasagne served with a side salad.</i>	
Pesto Gnocchi (PS-09) 	\$18
<i>Basil pesto and cream sauce.</i>	
Penne al Pollo (PS-05)	\$19
<i>Chicken, mushrooms, semi dried tomatoes in a cream sauce.</i>	
Gnocchi in Cherry Tomato Sauce (PS-17)  	\$20
<i>Small Gnocchi dumplings baked in sandstone oven with Bocconcini.</i>	
Tagliatelle Primavera (PS-01)  	\$21
<i>Mushrooms, mixed vegetables, cherry tomatoes and garlic in a white wine sauce.</i>	
Lamb Risotto (PS-08)	\$21
<i>Risotto pasta with boneless lamb, sautéed mushrooms in pink sauce.</i>	
Gorgonzola Gnocchi (PS-10)  	\$21
<i>Blue cheese, walnuts with a touch of cream.</i>	
Mushroom Risotto (PS-07)  	\$22
<i>Risotto pasta and sautéed Porcini mushrooms with a touch of cream.</i>	
Fettucine Salmon (PS-02)	\$22
<i>Atlantic Salmon and red onion in a lemon cream sauce.</i>	
Spinach and Ricotta Ravioli (PS-06)  	\$22
<i>Homemade Ravioli in cherry tomato sauce.</i>	
Tagliatelle Scallops (PS-04)	\$24
<i>Scallops, prawns and zucchini in a light bisque sauce.</i>	

***For SIDE DISHES please refer to PAGE 9**