# başlangıçlar

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baked egaplant -
                     fırınlanmıs patlıcan
                                          (v)(g)
slices of oven baked eggplant, dressed with yoghurt and homemade tomato salcha.
served cold
vine leaves -
                dolma/sarma
                                - 4 pieces
                                           (v)(g)
seasoned rice wrapped in fresh grape vine leaves, topped in our special vinaigrette.
served cold
red beans -
               barbunya pilaki
red beans, infused with the flavours of tomato, onion and carrot, simmered with traditional herbs and spices.
served cold
green beans -
                 yesil fasulye
                                (v)(g)
fresh green beans combined with diced onion and carrot, topped with olive oil and
sautéed in a light tomato relish, served cold
capsicum delight -
                     közlenmiş biber
                                       (v)(g)
roasted red capsicum, dressed with our special vinaigrette and olive oil, with a
sprinkle of fresh parsley. served cold
mixed pickles -
                  karışık turşu
                                 (v)(g)
seasonal vegetables pickled traditionally. crunchy and tangy. served cold
                                                                               12
zucchini fritters -
                    mücver - 2 pieces
                                      (v)
flavoursome combination of grated zucchini and vegetables, in an egg based batter.
served hot, with a side of tzatziki
                                      13.5
arilled tomato & chilli -
                          mangalda biber ve domates
                                                        (v)(g)
char grilled hot green chilli peppers and tomato wedges, char grilled
                                                                          12
falafel - 5 \text{ pieces} (v)(g)
medallions of ground chickpea, herbs and spices. served hot, with a side of hummus
               mercimek çorbası
                                  (v)(g)
traditional blend of red lentil, chopped vegetables and hints of authentic herbs and spices
                                                                                               14.5
turkish beef dumplings -
                           mantı
small pasta pieces filled with seasoned beef, served topped with yoghurt and drizzled
with tomato and burnt butter sauce
                                      18
potato chips -
                 patates kızartması
crunchy potato chips
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## mains-grills

### ana-yemekler

main meals served with home style pilav rice and garden salad

doner kebab- (g) 28 tender shavings of seasoned lamb traditionally grilled on the vertical rotisserie iskender kebab-(g) sizzling clay-pot of sliced doner kebab, dressed with fresh tomato salcha and yoghurt "not served with rice or salad". optional crouton base lamb shish- 4 skewers succulent grass grazed spring lamb fillet, marinated, char grilled 34 chicken shish- 4 skewers organic free-range chicken breast, marinated, char grilled 32 kofte- 5 pieces premium beef and lamb blend skinless sausages, char grilled 31 adana kebab-(g) succulent ground lamb, traditionally seasoned with fresh red bell peppers and herbs, char grilled 30 mixed grill for onemouth-watering kebabs & grills. Lamb & chicken shish kebab, lamb cutlet, doner kebab & kofte 35 lamb cutlets- 4 pieces (g) 36.5 succulent grass grazed spring lamb cutlets, marinated traditionally, char grilled quails- 4 halves (g) yarra valley gourmet quails, traditionally marinated, char grilled until golden crispy 36.5 sujuk- 4 pieces (g) beef pepperoni w/ authentic herbs and spices, char grilled 29 vegetarian clay-pot= (v) (g) sizzling dish of baked eggplant, roast capsicum, red and green beans, topped with tomato salcha and yoghurt, served on pilav rice, "not served with salad" 29 kids meal- children <8 years choice of: either one of doner kebab, lamb, chicken shish or kofte with rice & salad 18.5

banquets set-menu

#### classic menu-

#### entrée-meze

4 dips - hummus, eggplant, tzatziki & spinach w/ warm turkish bread vine leaf dolma, baked eggplant, green beans

#### main courses

iskender clay-pot

pilav rice

garden salad

3 piece mixed grill – lamb shish, chicken shish & kofte

-vegetarian available upon request-

dessert

hazelnut kadayif and turkish delight

\$55 pp

### special menu-

#### entrée-meze

5 dips - hummus, eggplant, tzatziki, spinach & carrot w/ warm turkish bread grilled haloumi, capsicum delight, vine leaf dolma, baked eggplant & green beans main courses

iskender clay-pot

pilav rice

garden salad

4 piece mixed grill – lamb shish, chicken shish, kofte & lamb cutlet

-vegetarian available upon request-

#### <u>dessert</u>

baklava and turkish delight

\$65 pp

Please inform our staff of dietary requirements.

turkish pizzas pideler

ground lamb - samsun ground lamb seasoned with traditional herbs and spices, tossed with diced onion 22 and parsley, enclosed in a thin boat shaped pastry	
lamb & vegetables - lahmacun/kıymalı premium marinated lamb, crushed tomato, capsicum and onion, infused with traditional 22 herbs and spices, spread over a thin flat pastry	
feta cheese & egg - peynirli(v) grated feta cheese covered in golden free range egg and herbs, spread over a thin flat pastry	21
spinach & feta cheese - <i>Ispanaklı</i> (v) Juicy baby spinach and melted grated feta cheese, enclosed in a thin boat shaped pastry 21	
potato - <i>patatesli (v)</i> sautéed grated potato and sliced onion with herbs, enclosed in a thin boat shaped pastry 21	
turkish pepperoni & egg - sujuklu mild beef pepperoni slices on a thin flat pastry, topped with a golden layer of beaten 22 free-range egg	
combinations - karışık pideler combine two of your favourites. popular combinations~ -samsun & spinach -potato & sujuk -samsun & potato - kıymalı & egg 24	

salads salatalar

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mediterranean garden salad - bahçe salatası
                                               (v)(g)
freshly chopped lettuce, tomato, cucumber, red cabbage, red onion and rocket
                                                                                       14.5
w/ pomegranate molasses & vinaigrette
feta cheese salad - peynir salatası (v)(g)
slices of white feta, cucumber, tomato, olives and rocket
                                                              16.5
w/ pomegranate molasses & vinaigrette
grilled halloumi salad - hellim salatası
                                        (v)(g)
                                                                             16.5
char grilled mediterranean style cheese, on a bed of lettuce, with rocket,
tomato and cucumber
w/ pomegranate molasses & vinaigrette
tabouli salad - tabule salatası
                                (v)
freshly chopped crisp parsley, diced tomato, red capsicum, spring onion and bulgur
                                                                                         14.5
w/pomegranate molasses & vinaigrette
arda salad - kaşık salatası
                             (v)(g)
red capsicum, tomato and red onion, tossed with fine chopped parsley
                                                                            15.5
w/ pomegranate molasses & vinaigrette
shepherd's salad - çoban salatası
                                       (v)(g)
cucumber, tomato and red onion tossed with parsley
                                                          15.5
w/ pomegranate molasses & vinaigrette
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desserts tatlılar

baklava crushed walnuts in filo pastry, baked to crunchy perfection, rested in raw syrup 12 - ice cream turkish delight lokum (v)(g)(n)various flavours of delights, coated in fluffy icing sugar and sprinkled with crushed pistachio 8.5 tahin helvası (v)(g)(n)broken tahina set in and raw sugar jam. sprinkled with pistachio 8.5 sultans dessert plate - per person tasting plate of traditional baklava, halva and turkish delight chocolate layer cake çikolatalı pasta (v)(n) chocolate biscuit sponge, layered with cocoa sauce. topped with crushed pistachio - ice cream 3 hazelnut kadayif shredded pastry, oven baked until golden. soaked in milky syrup, served with 12 crushed hazelnut - ice cream 3 künefe -(v)(n) special turkish dessert cheese covered with shredded kadayif pastry. 18.5 oven baked, then soaked in golden syrup. served with crushed pistachio and ice cream. perfect for sharing ice cream dondurma (v)(g) chocolate, strawberry or caramel topped vanilla ice cream 7.5

thank you for dining with us... afiyet olsun...

dips mezeler

chickpeahummus (v)(g) pureed chickpea, tahina, lemon, garlic and olive oil eggplantpatlican (v)(g) smoked eggplant, yoghurt, garlic and olive oil 8 tzatzikicacık (v)(g) fresh cucumber, yoghurt, garlic and olive oil spinachıspanak (v)(g) poached baby spinach, tahina, yoghurt, garlic and olive 8 capsicumbiber (v)(g) roasted red capsicum, yoghurt, garlic and olive oil 8 carrothavuç (v)(g) roasted carrot, yoghurt, garlic and olive oil 8 caviartarama (g) creamy fish roe, an ocean derived delicacy, bread crumbs, garlic and olive oil crushed chilli tomato antep (v)(g)

9

- dips are served with a basket of warm turkish bread

crushed tomato, capsicum, onion, parsley, chilli, garlic and olive oil

- additional basket bread 6