

Taste of TURKEY

since 1671

Lunch & Dinner Menu

Please Ask Us For Our Banquet Menu



Halal



Vegetarian
Friendly



Vegan
Friendly



Bring Your
Own Bottle

Please notify staff of any allergies or dietary requirements, however, we cannot guarantee that cross contamination will not occur.

Mezes

1. Stuffed Vine Leaves 10
Mix of rice and fresh herbs rolled in vine leaves (2 pcs)

2. Stuffed Vegetables 9
Sundried eggplant and capsicum stuffed with a mixture of rice and fresh herbs (3 pcs)

3. Mücver 14
Zucchini fritters topped with yoghurt (4 pcs)

4. Çiğ Köfte 12
Spicy bulgur mixed with pomegranate molasses & isot chilli (4 pcs)

5. Falafel 12
Fried falafel balls topped with tahini sauce (4 pcs)

6. İçli Köfte 14
Crisp croquettes of minced meat (2 pcs)

7. Sigara Böreği 7
Mozzarella and feta cheese spring rolls (2 pcs)

8. Halloumi 12
Deep fried halloumi, topped with pomegranate molasses (2 pcs)

9. Lentil Soup 13
House made lentil soup served with Turkish bread



10. Cold Meze Platter 12pp
Stuffed vine leaves, cig köfte, eggplant salad (Min. 2 ppl)

11. Hot Meze Platter 13pp
İçli köfte, Sigara böreği, Mücver (Min. 2 ppl)

House Made Dips

\$12 each

Choice of house made dip served with Turkish bread

12. Cacik
Yoghurt, grated cucumbers, mint, garlic and topped with olive oil

13. Hummus
Chickpeas blended with spices, olive oil and lemon juice

14. Beetroot
Beetroot blended in yoghurt and spices

15. Carrot
Sautéed carrots grated in yoghurt

16. Atom
Hot fried chillies blended with yoghurt

17. Ezme
Mashed tomato and peppers with spices

18. Eggplant salad
Oven roasted eggplant and peppers mixed with olive oil



Mixed Dips served with Turkish bread

Small 20
(Suitable for 2 people)

Large 27
(Suitable for a group of 4 people)

Pides

Go Vegan +3

Extra Topping +3

Vegetarian

Garlic Pide 18

Garlic, cheese, oregano

Peynirli 18

Feta and Mozzarella Cheese
Add Egg +2

Spinach & Cheese 20

Feta and Mozzarella Cheese
Add Egg +2

Sebzeli Pide 20

Cheese, onion, capsicum, tomato,
mushroom, spinach

Lahmacun 14

Crispy thin pastry topped with spiced
ground lamb

Kıymalı 21

Ground lamb and spices
Add cheese +2 | Add egg +2

Sucuklu 22

Turkish sausage, cheese, egg
Add Spinach +2

Chicken 22

Pulled chicken, cheese, mushroom,
onion, tomato, capsicum

Pastırmalı 23

Cured beef, cheese, mushroom, egg

Karışık 24

Sucuk, pastırma, cheese, mushroom, egg

Kuşbaşıllı 24

Diced lamb, tomato, peppers
Add cheese +2

Kavurmalı 24

Sliced lamb, cheese, onion, mushroom
Add Egg +2



Meat Lovers

Try This

NEW

Off the Grill

All shish plates come with a choice of white rice, bulgur or fries

Adana Shish 25
Ground lamb skewers with mixed leaf salad, cacik, pita bread



Chicken Shish 27
Tender chicken breast skewers with mixed leaf salad, cacik, pita bread

Lamb Shish 29
Tender lamb backstrap skewers with mixed leaf salad, cacik, pita bread



Mixed Shish 34
Tender lamb backstrap skewers with mixed leaf salad, cacik, pita bread

Köfte Piyaz 25
Ground lamb meat balls (4pcs), served with fries, bean salad and cacik

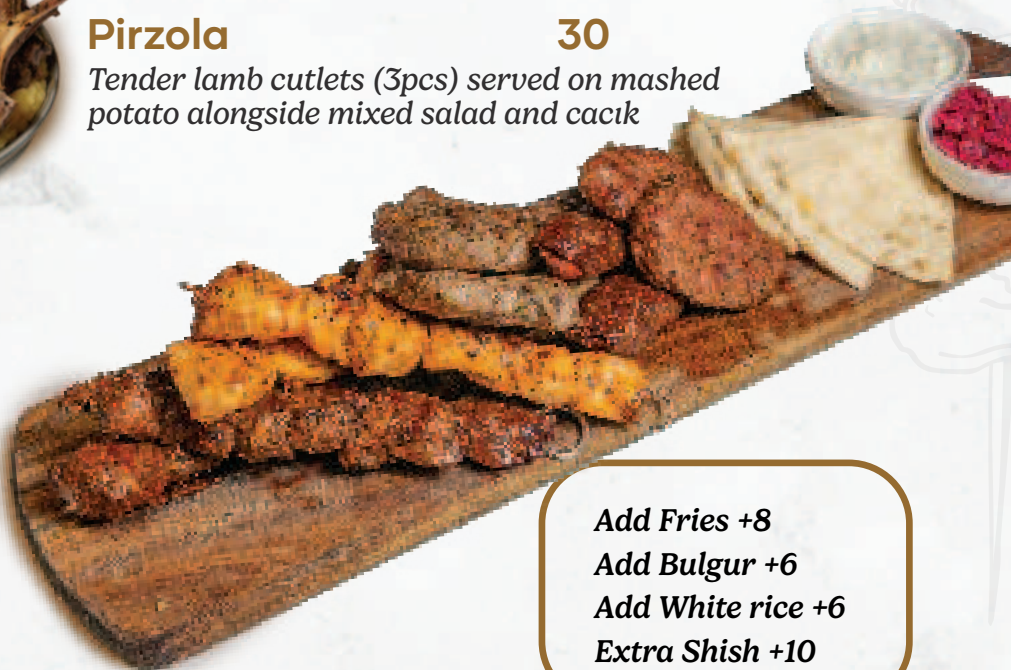


Pirzola 30
Tender lamb cutlets (3pcs) served on mashed potato alongside mixed salad and cacik

Mixed Grill Platter

34 per person
(Min. 2 ppl)

Lamb, chicken, adana, köfte, lamb cutlets served with dipping sauces & pita bread



Add Fries +8
Add Bulgur +6
Add White rice +6
Extra Shish +10

Mains



Beyti Kebab

26

(Ground lamb wrapped with cheese in thin pastry served with bulgur and yoghurt)

Manti

25

Turkish dumplings filled with meat topped with yoghurt and spiced butter sauce



Hünkar Beğendi

28

Smoked eggplant puree topped with tender lamb loin and burnt butter

Iskender Kebab

28

Fine sliced lamb served on top of Turkish bread alongside yoghurt



Etlı Güveç

25

Diced lamb and vegetables slow cooked in traditional clay pot served with bulgur

Vegetarian Bowl

26

Stuffed eggplant and capsicum, zucchini fritter, eggplant salad, bean salad, veggie shish



Salads



Shepherd Salad

14

Diced seasonal vegetables with pomegranate molasses and Turkish dressing

Bean Salad

11

A mix of butter beans and kidney beans tossed with parsley and onions



Mediterranean Salad

15

Seasonal vegetables and green leaves mixed with feta cheese and olives)

Sides



Fries

8

Bulgur

6

White rice

6

Turkish bread

4



Kids Menu



Nuggets & Chips

12

Chicken Shish & Chips

14

Fish Fingers & Chips

12

Junior Cheese Pide

14

Desserts



Sütlaç

Oven baked rice pudding

10

Trileçe

Caramel or Raspberry

Light cake soaked in milk topped with caramel or raspberry

12



Kazandibi

Milky pudding with a golden brown coating of caramelised sugar

11

Künefe

Add ice cream +4

17

Small

29

Large



Carrot slice baklava

Filled with crushed walnut

10

Baklava

filled with crushed pistachio 10

10



San Sebastian Cheesecake

Famous baked cheesecake, served with melted Belgian chocolate sauce

15

Drinks

Mocktails 12

- o Lemon and mint crush
- o Watermelon crush
- o Mango Tango

Iced Coffee 6

- o Iced Latte
- o Iced Chocolate
- o Iced Long Black

Soft Drinks 5

- o Coke
- o Coke No Sugar
- o Fanta
- o Sprite
- o Solo
- o Iced Tea
- o Ginger beer
- o Apple juice
- o Orange Juice
- o Sparkling water

Turkish Drinks 4

- o Gazoz
- o Ayran
- o Soda water

House Limonata 8

Turkish style lemon squash

House Ayran 4

Jug Sparkling Water 7

Jug Ayran 13

Cold press juices

Apple or Orange 8

Green With Envy 10

Apple, celery, spinach, kale, cucumber, lemon, parsley

Sweet Cheeks 10

Apple, watermelon, cucumber, lime, and raspberry

Coffee

- o Latte 4.5
- o Cappuccino 4.5
- o Mocha 5
- o Flat white 4.5
- o Espresso 3.5
- o Piccolo 4
- o Macchiato 4

Chai latte 4.5

Hot Chocolate 4.5

Turkish Coffee 4

Small 6 Large 9

Teas

- o Earl Grey
- o English Breakfast
- o Lemongrass & Ginger
- o Chamomile
- o Peppermint
- o Green Tea

Turkish tea pot 10 13

Small Large

Turkish tea 3

