

## **Mezze**

Homemade dips made fresh on the premises each morning.

1 dip with bread **\$7.0**

### **Humus**

A classic favourite of pounded chickpeas, sesame tahini, lemon juice and garlic

### **Beetroot**

Finely grated beetroot, light spices and herbs in a yoghurt base

### **Carrot**

A creamy dip of carrot, garlic, yoghurt and fresh herbs

### **Chilli**

Red chilli, walnuts, onion and cumin pounded into a zingy dip

### **Baba Ganoush**

Soft smoky eggplant smashed with garlic, lemon and yoghurt

## **Starters**

### **Kabak \$1.5 each**

Traditional-style zucchini puffs served with homestyle garlic yoghurt

### **Sigara Borek \$1.5 each**

Tasty fetta cheese, parsley, sea salt and cracked pepper wrapped in crispy filo pastry

### **Potato balls \$1.5 each**

Crispy balls of potato, cheddar cheese and herbs

### **Chargrilled mushrooms \$8.0**

Marinated mushrooms crusted in herbs and spices and chargrilled until tender

## **Salads**

Each salad filling comes served in a base of lettuce leaves, carrot and red cabbage.

Chargrilled capsicum, marinated eggplant and crumbly soft fetta **\$9.0**

Grilled chicken breast lightly infused with herbs and spices **\$11.0**

Lightly crisped calamari tossed in sea salt and cracked pepper **\$12.0**

Slices of fresh Atlantic salmon marinated in lemon, chilli and garlic **\$14.0**

Chargrilled lamb fillet served with tabouli and humus **\$12.0**

Chargrilled baby octopus **\$12.0**

## **Classic Salads**

T/A sml **\$6** lge **\$8**

Eat in sml **\$7** lge **\$10**

**Shepherd's Salad** Chopped tomato, cucumber, fetta, Spanish onion, parsley and sumac lightly tossed through with a herb and lemon dressing

**Potato Salad** Tender potato cubes, red capsicum, Spanish onion, dill, sumac and capsicum flakes

**Kisir** Bulgur (cracked wheat), chopped tomato, parsley, shallots, capsicum paste and a dash of pomegranate syrup

**Red bean** Tender kidney beans mixed with red capsicum, Spanish onion, parsley and a lemony vinaigrette

**Lentil** Green lentils with red capsicum and parsley

## **Mains from the grill**

All served with pilav rice and tossed green salad.

### **Chicken Shish \$15**

Chargrilled chunks of chicken breast marinated in herbs and spices

### **Lamb Shish \$15**

Tender skewers of juicy lamb pieces marinated and cooked to perfection

### **Pirzola \$17**

Grain fed lamb cutlets rubbed with lemon juice, olive oil, oregano and sea salt

### **Kofte \$15**

Handmade meatballs of minced lamb, crushed garlic, fresh tomato and herbs

### **Grilled salmon \$21.0**

Fresh Atlantic salmon steak infused with lemon, chilli, garlic and olive oil

## **Turkish Pide**

Lunch size **\$7.5**

**Spinach** Wilted spinach and creamy fetta mixed through with egg

**Lamb** Minced lamb, diced onion, red capsicum, herbs and cheese

**Chicken** Spiced chicken, sliced button mushrooms and shredded cheese

**Vegetarian** A delightful mixture of vegetables including capsicum, onion, spinach and mushroom

**Salami** Spicy Turkish salami and cheese

## **Hot drinks range**

### **Espresso (Short Black)**

Rich and complex, the connoisseur's only choice

### **Macchiato**

An espresso touched with a dash of textured milk for a smoother finish

### **Long Black**

An espresso drawn out with hot water for a milder experience

### **Cappuccino**

The world's favourite style of espresso coffee

### **Flat White**

A close cousin of the cappuccino without the dense creamy head

### **Cafe Latte**

A slightly larger proportion of textured milk than the flat white

### **Mocha**

A single shot of espresso blended with hot chocolate

### **Hot Chocolate**

Rich and smooth, the way drinking chocolate should be

### **Chai Latte**

An exotic blend of milk, black tea, cinnamon and spices

### **Piccolo**

Small Caffè Latte, made with a single espresso shot and milk

### **Tea**

## **Lunch Banquet \$19.5 per person min 4 people**

### **Mezze**

#### **Trio of dips**

With freshly baked Turkish bread

#### **Traditional-style zucchini puffs**

Served with homestyle garlic yoghurt

#### **Tasty feta cheese**

Parsley, sea salt and cracked pepper wrapped in crispy filo pastry

### **Mains**

#### **Chicken Shish**

Chargrilled chunks of chicken breast marinated in herbs and spices

#### **Lamb Shish**

Tender skewers of juicy lamb pieces marinated and cooked to perfection

#### **Kofte**

Handmade meatballs of minced lamb, crushed garlic, fresh tomato and herbs, pilav rice and tossed green salad

### **Dessert**

Espresso coffee or brewed tea  
Turkish delight