

TURKISH



EST 2000

WODEN

# DINNER MENU

~ please ask our staff for gluten free options ~

## CHEFS FUSION SPECIALS

*Our chef has taken traditional recipes & matched them with complementing tastes from other cuisines*

***Gallipoli Fusion*** **\$30.00**

char-grilled duck served on mash with bar-berry jus

***Ephesus*** **\$30.00**

slow cooked lamb shoulder served with saffron risotto & lamb semi glaze

***Efendy*** **\$30.00**

veal medallions, char-grilled, eggplant, tomato sugo, basil prawns served on eggplant mash

***Antalya Spatchcock*** **\$30.00**

partially de-boned spatchcock, cannelloni beans, white wine and roasted tomato coulis, parmesan. Served on cracked-wheat pilaf.

***Akdeniz*** **\$30.00**

swordfish infused with, garlic, olive oil, tahini, and lemon sauce, served with saffron risotto.

***Saffron Karides*** **\$30.00**

pan-fried QLD prawns cooked in saffron with snow peas & a hint of pomegranate molasses served with cracked bulgur pilaf

***Bosphorus*** **\$30.00**

salmon & prawn rolls wrapped in vine leaves, lightly battered in a savoury piquant sauce, served with cracked bulgur pilaf

***Pasha Kebab*** **\$32.00**

250g fillet steak served with char-grilled prawns & a creamy mushroom sauce on mash

# BANQUETS & PLATTERS

## *Small Banquet (min 2 people)*

**\$30PP**

1. garlic bread
2. a selection of our sensational dips served with freshly baked Turkish pide bread
3. kabak mucver (zucchini puffs)  
falafel
4. smoky paprika infused chicken shish
5. rice & salad

## *Special Banquet (min 2 people)*

**\$39.90PP**

1. mezes – a selection of our sensational dips served with freshly baked Turkish pide bread
2. kabak mucver (zucchini puffs)
3. Turkish pide (pizza)
4. spicy kafta on cracked wheat pilaf
5. oregano shish kebab (lamb)
6. smoked Turkish pepper chicken
7. rice & salad

## *Vegetarian Banquet (min 2 people)*

**\$35PP**

1. mezes – a selection of our sensational dips served with freshly baked Turkish pide bread
2. a selection of vegetarian dishes including Turkish pide

## *Pide House Banquet*

*(min 2 people, includes wine)*

**\$50PP**

1. mezes – a selection of our sensational dips served with freshly baked Turkish pide bread
2. kabak mucver (zucchini puffs)  
borek (jetta filled filo pastry)
3. Turkish pide
4. char-grilled seafood variety, oregano shish kebab (lamb), smoked Turkish pepper chicken  
rice & salad
5. Turkish rolled pastry served with icecream

## BREADS

### *Breads*

garlic bread with cheese	\$12.00
olive bread with fetta	\$12.00
sun-dried tomato & fetta	\$12.00
Turkish bread	\$3.00

### *Mezes*

served with a basket of Turkish bread

additional baskets of bread + \$3.00

### *Chilli Hummus* \$10.50

chickpeas, tahini, capsicum, walnuts, garlic & olive oil

### *Beetroot* \$10.00

beetroot, olive oil, garlic, yoghurt & herbs

### *Carrot* \$10.00

carrot, olive oil, garlic, yoghurt & mint

### *Cacik* \$10.00

cucumber, olive oil, garlic, yoghurt & mint

### *Hummus* \$10.00

chickpeas, tahini, olive oil & garlic

### *Eggplant* \$10.00

char-grilled eggplant, tahini, olive oil & garlic with a hint of yoghurt

### *Chilli* \$10.50

capsicum, walnut, paprika, olive oil & herbs

## SHARING PLATTERS

*Small Mix Platter* **\$20.00**

*Large Mix Platter* **\$25.00**

*Platters include a mixture of our sensational dips served with one basket of freshly baked Turkish bread  
additional baskets of bread + \$3.00*

*Kebab Platters (min 2 people)* **\$30.00PP**

*a selection of char-grilled meats, served with rice & salad*

*Seafood Platter (min 2 people)* **\$35.50PP**

*a selection of char-grilled seafood options, served with rice & salad*

*Hot Entrée Platter* **\$18.00**

*2 x zucchini puffs, 2 x borek (fetta rolls), 2 x falafel, 2 x vine leaves*

## HOT ENTRÉES

*Chichek Dolmasi* **\$18.00**

*stuffed zucchini flowers with goats & fetta cheese  
& roasted pine nuts*

*Kabak Mucver* **\$15.00**

*crispy zucchini puffs served with yoghurt full dressing*

*Borek* **\$14.50**

*hand made filo pastry rolls filled with fetta & dill*

*Kabak Borek Combo* **\$17.00**

*3 x zucchini puffs, 3 x filo rolls*

*Falafel* **\$17.00**

*served with hummus & tabouli with a drizzle of tahini*

*Turlu* **\$15.00**

*seasonal vegetables cooked with smoked Turkish pepper paste  
& infused with herbs*

*Yaprak Sarma* **\$15.00**

*vine leaves stuffed with rice, currants & onions*

*Sucuk* **\$18.00**

*thinly sliced strips of Turkish salami cooked in roma tomatoes  
with onions & capsicum, lightly infused with cumin*

*Tava Karides* **\$19.90**

*pan-fried prawns infused with garlic, oregano & olive oil*

## SALADS

*Tabouli Salad* **\$12.00**

*Yesil Salata* **\$14.00**

mesculin lettuce, Turkish fel fel olives, cucumber, Turkish fetta with balsamic & pomegranate

*Choban Salata* **\$13.00**

finely chopped tomatoes, Lebanese cucumbers & Spanish onions dressed in sumac & olive oil

*Kulbasti Salad* **\$24.00**

thinly sliced organic chicken with roasted pumpkin, kale & chickpeas

*Prawn Salad* **\$24.00**

char-grilled QLD prawns tossed in mesculin leaves & infused in a tangy balsamic & pomegranate dressing

*Calamari Salad* **\$24.00**

grilled calamari coated with chilli & olive oil tossed in mesculin leaves

*Aegean Salad* **\$24.00**

thinly sliced lamb salad tossed on baby spinach, olives & fetta, roma tomatoes & Lebanese cucumbers dressed with mint yoghurt

*Mediterranean Salad* **\$24.00**

tender char-grilled chicken breast tossed in mesculin, roma tomatoes, rocket & Lebanese cucumbers, served with a savoury piquant dressing & croûtons

*Fattoush Lamb Salad* **\$24.00**

lettuce, Lebanese cucumber, pomegranate seeds, onions, tomatoes, radish, toasted Lebanese bread topped with shredded lamb & Sumac dressing

*Seafood Salad* **\$25.00**

grilled seafood salad including salmon, prawn & calamari, cooked to perfection — no words to describe!

*All mains served with rice & vegetables*

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## **LAMB/BEEF & VEAL**

*Lamb Rack Ala-Turko* **\$30.00**

Cowra rack of lamb, char-grilled & served with a seedy mustard jus, served on mash

*Sis Kebab* **\$28.00**

char-grilled oregano infused lamb skewers

*Pirzola* **\$30.00**

Cowra lamb cutlets char-grilled & flavoured with paprika, olive oil & oregano

*Kofte* **\$25.00**

Turkish style meatballs cooked with bitttoni tomato sauce & drizzled with mint yoghurt

*Karisik Izgara* **\$29.00**

a mixture of char-grilled kebabs

*Bonfile Shish* **\$28.50**

beef skewers marinated with sea salt, black pepper & olive oil

*Bifteke* **\$30.00**

250g scotch fillet served with mash, shiitake mushrooms & a red wine jus

*Marmaris* **\$28.00**

thinly sliced veal seasoned with mild Aleppo chilli, char-grilled & served on smoky eggplant mash

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## **CHICKEN**

*Sis Tavuk* **\$28.00**

smoky Turkish paprika & garlic infused chicken skewers

*Tavuk Gogsu* **\$28.00**

marinated chicken breast char-grilled & infused with mild Aleppo chilli & garlic

*Sultans Choice* **\$28.00**

char-grilled breast of chicken served with prawns & a creamy mushroom sauce, served with cracked wheat pilaf

*Turquoise Fusion* **\$28.00**

thinly sliced organic chicken seasoned with mild spices & lemon served on smokey eggplant mash

*All mains served with rice & vegetables*

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## SEAFOOD

*Sis Karides* **\$30.00**

char-grilled prawns infused with garlic & olive oil with a touch of za'atar herb

*Seafood Mousakka* **\$30.00**

layers of prawns & scallops tossed through eggplant, topped with a tomato buittoni sauce

*Ocakta Balik* **\$30.00**

char-grilled Atlantic salmon, infused with garlic & olive oil, with a touch of za'atar dressing

*Ottomans Delight* **\$30.00**

pan-fried salmon simmered in a creamy sauce with sautéed mushrooms & onions

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## VEGETARIAN/VEGAN

*Ispanakli Borek* **\$24.00**

Turkish style vegetarian lasagne with mushrooms, onion, capsicum, parmesan & ricotta cheese served with salad

*Dolma* **\$22.00**

seasonal vegetables stuffed with rice & herbs drizzled with tzatziki yoghurt

vegan option available

*Eggplant Moussaka* **\$25.00**

with chickpeas served with rice (vegan)

*Falafel* **\$18.00**

served with hummus & tabouli (vegan)



# PIDES - TURKISH PIZZA

*Super Sebzeli* **\$22.50**

spinach, mushrooms, tomatoes, capsicum, onions, potatoes, Turkish fetta & cheese

*Tavuklu* **\$22.50**

roasted chicken pieces with cheese & parsley

*Ala Turko* **\$22.50**

roasted chicken pieces with cheese & pineapple

*OzTurk* **\$22.50**

organic pepper smoked chicken, mushrooms, onion & capsicum with BBQ sauce & cheese

*Mantarli* **\$22.50**

sliced Turkish fel fel olives, mushrooms, fetta & cheese

*Sujuklu* **\$22.50**

spicy Turkish salami with cheese & parsley

*Peynirli* **\$22.50**

baby spinach & Turkish fetta, with a touch of garlic & cheese

*Kabakli* **\$22.50**

roasted rosemary pumpkin, garlic, Turkish fetta & cheese

*Kiyimli* **\$22.50**

braised lamb, onions, capsicum & cheese

*Kusbasili* **\$22.50**

smoky pepper infused lamb pieces with tomato, onions & capsicum (no cheese)

*Istanbuli* **\$22.00**

braised lamb, onions, capsicum cheese and potatoes

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## GOURMET PIDES

*Pide House Special* **\$23.50**

Turkish pepperoni, cheese, onions, tomatoes & capsicum

*Cappadocia* **\$23.50**

tender beef strips, cheese, Persian fetta, onions, capsicum, tomato & Turkish fel fel olives drizzled with mint yoghurt

*Turkish Deelite* **\$23.50**

organic roasted chicken, chilli aioli, onions, capsicum & tomatoes drizzled with mint yoghurt

*Mediterranean* **\$24.00**

salmon & prawns infused with smoked pepper & garlic, topped tomato, mushrooms & cheese

*Karidesli* **\$24.00**

basil prawns, garlic & cheese topped with tomatoes & mushrooms

*Vegetarian Deelite* **\$23.50**

roasted pumpkin & potatoes, Persian fetta, garlic, onions & topped with pesto aioli

*Pide Mousakka* **\$23.50**

marinated artichokes, roasted eggplant & sun-dried tomatoes, onions, cheese, Turkish fetta & pesto aioli

*El-Munana* **\$23.50**

meat lovers — spicy Turkish pepperoni & salami, braised lamb, onions, capsicum, tomatoes & BBQ sauce

*Turkish Supreme* **\$23.50**

smoked Turkish salami, Greek olives, cheese, tomato, basil & pesto aioli, onion, capsicum

*Anatolian* **\$24.00**

garlic & basil prawns, baby spinach, mushroom, tomatoes & sweet chilli

*Grand Bazaar* **\$23.50**

organic chicken pieces, sun-dried tomatoes, baby spinach, onions, capsicum & pesto aioli

*Chicken Tandir* **\$23.50**

Tandoori style chicken with mushrooms & spinach

*Antioch* **\$23.50**

slow braised lamb with onion, capsicum, mushrooms, baby spinach, cheese, topped with peri peri sauce

Among the greatest  
cuisines, Turkish  
is a delight

- unknown

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