

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, lemon & garlic butter served on cracked-wheat pilaf

Akdeniz **\$30.00**

fish of the day infused with rosemary & lemon garlic, served with Turkish 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

Turquoise Fusion **\$28.00**

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

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 eye 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

Antep Lavash **\$25.00**

metre long lavash bread topped with beef, lamb & tzatziki sauce

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

Duck Salad **\$24.00**

confit duck tossed in mesculin, cabbage, roma tomatoes & Lebanese cucumbers dressed in white wine & raspberry vinegar

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 & croutons

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

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

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

Iskenderun **\$28.00**

whole breast of chicken stuffed with sun-dried tomatoes & Turkish fetta drizzled with a pesto sauce

All mains served with rice & vegetables

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

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

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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