

TURKISH



EST 2000

WODEN

LUNCH MENU

*Chefs fusion specials,
Turkish pides,
banquets & platters*

~ please ask our staff for gluten free options ~

CHEFS FUSION SPECIALS

Gallipoli Fusion **\$26.00**

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

Ephesus **\$26.00**

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

Efendy **\$26.00**

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

Antalya Spatchcock **\$26.00**

partially de-boned spatchcock, lemon & garlic butter served on cracked-wheat pilaf

Akdeniz **\$26.00**

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

Saffron Karides **\$26.00**

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

Turquoise Fusion **\$26.00**

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

Bosphorus **\$26.00**

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

Pasha Kebab **\$28.00**

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

LUNCH MENU

BREADS & DIPS

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) **\$21.90PP**

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

Seafood Platter (min 2 people) **\$35.00PP**

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 **\$17.00**

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

HOT ENTRÉES

Chichek Dolmasi **\$16.00**

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

Kabak Mucver **\$13.50**

crispy zucchini puffs served with yoghurt full dressing

Borek **\$13.50**

hand made filo pastry rolls filled with fetta & dill

Kabak Borek Combo **\$16.00**

3 x zucchini puffs, 3 x filo rolls

Falafel **\$15.00**

served with hummus and 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 **\$19.00**

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

SALADS

Tabouli Salad **\$12.00**

Yesil Salata **\$12.50**

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

Choban Salata **\$12.00**

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 **\$28.00**

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

Sis Kebab **\$21.50**

char-grilled oregano infused lamb skewers

Pirzola **\$24.50**

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

Kofte **\$19.00**

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

Karisik Izgara **\$21.50**

a mixture of char-grilled kebabs

Bonfile Shish **\$21.50**

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

Bifteke **\$26.00**

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

Marmaris **\$26.00**

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

CHICKEN

Sis Tavuk **\$21.00**

smokey Turkish paprika & garlic infused chicken skewers

Tavuk Gogsu **\$21.00**

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

Sultans Choice **\$24.00**

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

Iskenderun **\$22.00**

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 **\$25.00**

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

Seafood Mousakka **\$25.00**

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

Ocakta Balik **\$25.00**

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

Ottomans Delight **\$25.00**

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

VEGETARIAN/VEGAN

Ispanakli Borek **\$19.00**

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

Dolma **\$18.00**

seasonal vegetables stuffed with rice & herbs drizzled with tzatziki yoghurt

vegan option available

Eggplant Moussaka **\$19.00**

with chickpeas served with rice (vegan)

Falafel **\$15.00**

served with hummus & tabouli (vegan)

PIDES - TURKISH PIZZA

Super Sebzeli **\$20.00**

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

Tavuklu **\$20.00**

roasted chicken pieces with cheese & parsley

Ala Turko **\$20.00**

roasted chicken pieces with cheese & pineapple

OzTurk **\$20.00**

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

Mantarli **\$19.50**

sliced Turkish fel fel olives, mushrooms, fetta & cheese

Sujuklu **\$20.00**

spicy Turkish salami with cheese & parsley

Peynirli **\$20.00**

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

Kabakli **\$20.00**

roasted rosemary pumpkin, garlic, Turkish fetta & cheese

Kiyimli **\$20.00**

braised lamb, onions, capsicum & cheese

Kusbasili **\$20.00**

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

Istanbuli **\$20.00**

braised lamb, onions, capsicum cheese and potatoe

GOURMET PIDES

Pide House Special **\$21.50**

Turkish pepperoni, cheese, onions, tomatoes & capsicum

Cappadocia **\$21.50**

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

Turkish Deelite **\$21.50**

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

Mediterranean **\$23.50**

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

Karidesli **\$23.50**

basil prawns, garlic & cheese topped with tomatoes & mushrooms

Vegetarian Deelite **\$21.50**

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

Pide Mousakka **\$21.50**

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

El-Munana **\$21.50**

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

Turkish Supreme **\$21.50**

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

Anatolian **\$21.50**

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

Grand Bazaar **\$21.50**

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

Chicken Tandir **\$21.50**

Tandoori style chicken with mushrooms and spinach

Antioch **\$21.50**

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

BANQUETS & PLATTERS

MINI BANQUET

(min 4 people)

\$22PP

Mezes

a selection of our sensational dips served with freshly baked Turkish Pide bread

Entrées

Kabak Mucver — zucchini puffs

Mains

a selection of Turkish pides (pizzas)

Drinks

house wine or soft drink (1 per person)

SPECIAL BANQUET

(min 2 people)

\$25PP

Mezes

a selection of our sensational dips served with freshly baked Turkish pide bread

Second

Kabak Mucver — zucchini puffs

Third

Turkish pide (pizza)

Fourth

oregano shish kebab (lamb)
smoked Turkish pepper chicken
rice & salad

VEGETARIAN BANQUET

(min 2 people)

\$22PP

Mezes

A selection of our sensational dips served with freshly baked Turkish pide bread followed by a selection of vegetarian dishes including Turkish pide (pizza)

PIDE HOUSE BANQUET

(min 2 people)

\$40PP

Mezes

a selection of our sensational dips served with freshly baked Turkish pide bread

Second

Kabak Mucver — zucchini puffs

Borek — fetta filled filo pastry

Third

Turkish pide (pizza)

char-grilled seafood variety

Fourth

oregano shish kebab (lamb)

smoked Turkish pepper chicken

rice & salad

Fifth

Turkish rolled pastry served with ice-cream

Among the greatest
cuisines, Turkish
is a delight

- unknown

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