

# **DINE-IN LUNCH MENU**

\$25.00

\$30.00

# **SHARING PLATTERS**

#### SMALL MIX PLATTER DIPS

LARGE MIX PLATTER DIPS

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)

\$30.00 PER PERSON a selection of char-grilled meats, served with rice & salad

### SEAFOOD PLATTER (min 2 people)

**\$37.00** PER PERSON a selection of char-grilled seafood options, served with rice & salad

#### HOT ENTRÉE PLATTER

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

# **CHEFS FUSION SPECIALS**

Gallipoli Fusion	\$29.00
char-grilled duck served on mash with bar-berry	jus
<i>Efendy</i> veal medallions, char-grilled, eggplant, tomato sugo, basil prawns served on eggplant mash	\$29.00
<i>Saffron Karides</i> pan-fried QLD prawns cooked in saffron with snow peas & a hint of pomegranate molasses served with cracked bulgur pilaf	\$30.00
<i>Akdeniz</i> swordfish infused with garlic, olive oil, tahini and lemon sauce, served with saffron risotto	\$30.00
<i>Ephesus</i> slow cooked lamb shoulder served with saffron risotto & lamb semi glaze	\$32.00
<b>Pasha Kebab</b> 250g fillet steak served with char-grilled prawns & a creamy mushroom sauce on mash	\$37.00

# **BANQUETS**

#### SMALL BANQUET (min 2 people)

\$30 PER PERSON

- 1. mezes a selection of our sensational dips served with freshly baked Turkish pide bread
- 2. kabak mucver (zucchini puffs)
- 3. Turkish pide (pizza) of your choice
- 4. oregano & paprika infused chicken, rice & salad

#### SPECIAL BANQUET (min 2 people) \$40 per person

- 1. mezes a selection of our sensational dips served with freshly baked Turkish pide bread
- 2. kabak mucver (zucchini puffs)
- 3. sarma (vineleaves)
- 4. Turkish pizza (pide)
- 5. oregano shish kebab (lamb) smoked Turkish pepper chicken rice & salad

#### **VEGETARIAN BANQUET (min 2 people)** \$30 PER PERSON

 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*) \$50 per person

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

(gf) gluten free (v) vegetarian

otions,

\$20.00



WODEN

# **BREADS & DIPS**

<b>BREADS</b> garlic bread with cheese olive bread with fetta sun-dried tomato & fetta Turkish bread	\$15.00 \$15.00 \$15.00 \$3.00
<i>Mezes</i> served with a basket of Turkish bread additional baskets of bread +\$3.00	
<i>Chilli Hummus</i> chickpeas, tahini, capsicum, walnuts, garlic & olive oil	\$11.00
<i>Beetroot</i> beetroot, olive oil, garlic, yoghurt & herbs	\$11.00
<i>Carrot</i> carrot, olive oil, garlic, yoghurt & mint	\$11.00
<i>Cacik</i> cucumber, olive oil, garlic, yoghurt & mint	\$11.00
<i>Hummus</i> chickpeas, tahini, olive oil & garlic	\$11.00
<i>Eggplant</i> char-grilled eggplant, tahini, olive oil & garlic with a hint of yoghurt	\$11.00
<i>Chilli</i> capsicum, walnut, paprika, olive oil & herbs	\$11.00
HOT ENTRÉES	
<i>Chichek Dolmasi (v)</i> stuffed zucchini flowers with goats & fetta cheese & roasted pine nuts	\$21.00
<i>Kabak Mucver (v)</i> crispy zucchini puffs served with yoghurt full dressing	\$16.00

Borek (v) \$16.00 hand made filo pastry rolls filled with fetta & dill

# HOT ENTRÉES cont...

<i>Kabak Borek Combo</i> 3 x zucchini puffs, 3 x filo rolls	\$20.00
<i>Falafel</i> served with hummus & tabouli with a drizzle of tahini	\$19.00
<i>Turlu (v), (gf)</i> seasonal vegetables cooked with smoked Turkish pepper paste & infused with herb	\$15.00
<i>Yaprak Sarma (v), (gf)</i> vine leaves stuffed with rice, currants & onions	\$15.00
<i>Sucuk</i> thinly sliced strips of Turkish salami cooked in roma tomatoes with onion & capsicum, lightly infused with cumin	\$19.00
<i>Tava Karides</i> pan-fried prawns infused with garlic, oregano & olive oil	\$23.50

## **SALADS**

Tabouli Salad (v)	\$15.00
<i>Yesil Salata (v)</i> mesculin lettuce, Turkish fel fel olives, cucumber, Turkish fetta with balsamic & pomegranate	\$15.00
<b>Choban Salata (v)</b> finely chopped tomatoes, Lebanese cucumbers & spanish onions dressed in sumac & olive oil	\$15.00
<b>Prawn Salad (gf) 4 prawns</b> char-grilled QLD prawns tossed in mesculin leaves & infused in a tangy balsamic & pomegranate dressing	\$24.50
<i>Calamari Salad (gf)</i> grilled calamari coated with chilli & olive oil tossed in mesculin leaves	\$24.00

(gf) gluten free (v) vegetarian 

# **DINE-IN LUNCH MENU**

## SALADS cont...

Aegean Salad (gf)

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

#### Mediterranean Chicken Salad

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

\$25.00

\$24.00

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

Seafood Salad (gf)

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

# LAMB/BEEF/VEAL

Cowra rack of lamb, char-grilled & served with a seedy mustard jus, served on mash	
Sis Kebab \$25.5 char-grilled oregano infused lamb skewer5	50
Pirzola\$28.5Cowra lamb cutlets char-grilled & flavouredwith paprika, olive oil & oregano	50
<i>Kofte</i> \$25.0 Turkish style meatballs cooked with buittoni tomato sauce & drizzled with mint yoghurt	0
Karisik Izgara\$27.0a mixture of char-grilled kebabs	0
Bonfile Shish\$26.0beef skewers marinated with sea salt, blackpepper & olive oil	0
Biftek\$32.0250g scotch fillet served with mash, shiitake mushrooms & a red wine jus	0
<i>Isekender Kebab</i> \$29.0 Shaved lamb, yoghurt, mint, burnt butter, Pide bread	0
<i>Marmaris</i> \$28.0 Thinly sliced veal, seasalt, basil, honey mustard served on eggplant mash.	0

## **CHICKEN**

<i>Sis Tavuk</i> smoky Turkish paprika & garlic infused chicken skewers	\$25.50
<i>Tavuk Gogsu</i> marinated chicken breast char-grilled & infused with mild Aleppo chilli & garlic	\$25.50
<i>Sultans Choice</i> char-grilled breast of chicken served with prawns & a creamy mushroom sauce, served with cracked wheat pilaf	\$27.00
<i>Turqouse Fusion</i> thinly sliced organic chicken seasoned with mild spices & lemon served on smokey eggplant mash	\$25.00
SEAFOOD	

<i>Sis Karides</i> char-grilled prawns infused with garlic & olive oil with a touch of za'atar herb	\$29.50
<i>Seafood Mousakka</i> layers of prawns & scallops tossed through eggplant, topped with a tomato buittoni sauce	\$29.50
<i>Ocakta Balik</i> char-grilled Atlantic salmon, infused with garlic & olive oil, with a touch of za'atar dressing	\$29.50
<b>Ottomans Delight</b> Pan fried salmon simmered in a creamy sauce with sautéed mushrooms, onions, capsicum	\$29.50
<i>Amasya</i> chargrilled salmon and prawns served on mash with a creamy mushroom sauce	\$30.00

# **VEGETARIAN/VEGAN**

<i>Ispanakli Borek</i> Turkish style vegetarian lasagne with mushrooms onion, capsicum, parmesan & ricotta cheese served with salad	\$25.00 <sub>5</sub> ,
<b>Dolma (gf)</b> seasonal vegetables stuffed with rice & herbs drizzled with tzatziki yoghurt (vegan option available)	\$24.00
<i>Eggplant Moussaka</i> with rice (vegan)	\$24.00
<i>Falafel</i> served with hummus & tabouli (vegan)	\$19.00
Super Vegetarian Pide	\$24.00
Turkish style pizza with onion, tomoato, mushroom, spinach potato and vegan cheese	

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# PIDES - TRADITIONAL STYLE TURKISH PIZZA

<i>Super Sebzeli</i> spinach, mushrooms, tomatoes, capsicum,	\$24.50
onions, potatoes, Turkish fetta & cheese	
<i>Tavuklu</i> roasted chicken pieces with cheese & parsley	\$24.50
<i>Ala Turko</i> roasted chicken pieces with cheese & pineapple	\$24.50
OzTurk	\$24.50
organic pepper smoked chicken, mushrooms, onion & capsicum with BBQ sauce & cheese	Ψ24.00
<i>Mantarli</i> cliced Turkish fel fel olives, mushrooms,	\$24.50
fetta & cheese	
<i>Sujuklu</i> spicy Turkish salami with cheese & parsley	\$24.50
<i>Peynirli</i> baby spinach & Turkish fetta, with a touch of garlic & cheese	\$24.50
<i>Kabakli</i> roasted rosemary pumpkin, garlic, Turkish fetta & cheese	\$24.50
Kiymali	\$24.50
braised lamb, onions, capsicum & cheese	ψ24.00
<i>Kusbasili</i> smoky pepper infused lamb pieces with tomato, onions & capsicum (no cheese)	\$24.50
<i>Antepli</i> Shaved beef, onions, capsicum, tomatoes, cheese and chilli (optional)	\$24.50
<i>Istanbuli</i> Braised lamb, onion, capsicum, potatoes & cheese	\$24.50
<i>Bajanaki</i> slow cooked lamb, rosemary, pumpkin & cheese topped with pesto sauce	\$24.50
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# **GOURMET PIDES**

<i>Pide House Special</i> Turkish pepperoni, cheese, onions, tomatoes & capsicum	\$25.50
<i>Antioch</i> Slow braised lamb with onion, capsicum, mushrooms, baby spinach, peri peri sauce & chee	<b>\$25.50</b> se
<i>Cappadocia</i> tender beef strips, cheese, Persian fetta, onions, capsicum, tomato & Turkish fel fel olives drizzled with mint yoghurt	\$25.50
<i>Turkish Deelite</i> organic roasted chicken, chilli aioli, onions, chees capsicum & tomatoes drizzled with mint yoghurt	
<i>Mediterranean</i> salmon & prawns infused with smoked pepper & garlic, topped tomato, mushrooms & cheese	\$25.50
<i>Karidesli</i> basil prawns, garlic & cheese topped with tomatoes & mushrooms	\$25.50
<i>Vegetarian Deelite</i> roasted pumpkin & potatoes, Persian fetta, garlic, onions, cheese & topped with pesto aioli	\$25.50
<i>Pide Mousakka</i> marinated artichokes, roasted eggplant & sun-dried tomatoes, onions, cheese, Turkish fetta & pesto aioli	\$25.50
<i>El-Munana</i> meat lovers – spicy Turkish pepperoni & salami, braised lamb, onions, cheese, capsicum, tomatoes & BBQ sauce	\$25.50
<i>Turkish Supreme</i> smoked Turkish salami, Greek olives, cheese, tomato, basil & pesto aioli, onion, capsicum	\$25.50
<i>Anatolian</i> garlic & basil prawns, baby spinach, mushroom, tomatoes, cheese & sweet chilli	\$25.50
<i>Grand Bazaar</i> organic chicken pieces, sun-dried tomatoes, baby spinach, onions, cheese, capsicum & pesto aioli	\$25.50
<i>Chicken Tandir</i> Tandoori style chicken with mushrooms, cheese & spinach	\$25.50