

TURKISH



EST 2000

WODEN

# DINNER MENU

## SHARING PLATTERS

**SMALL MIX PLATTER DIPS** \$25.00

**LARGE MIX PLATTER DIPS** \$30.00

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)**

\$32.50 PER PERSON

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

**SEAFOOD PLATTER (min 2 people)**

\$40.00 PER PERSON

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

**HOT ENTREE PLATTER**

\$19.00

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

## CHEFS FUSION SPECIALS

**Ephesus**

\$35.00

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

**Gallipoli Fusion**

\$30.00

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

**Akdeniz**

\$30.00

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

**Saffron Karides**

\$32.00

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

**Pasha Kebab**

\$37.00

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

**Amasya**

\$32.00

char-grilled salmon and prawns served on mash with a creamy mushroom sauce (gf)

**Iskender kebab**

\$30.00

Shaved beef, yogurt mint, burnt butter, pita bread, rice

## BANQUETS

**SMALL BANQUET (min 2 people)**

\$35 PER PERSON

1. garlic bread
2. mezes – 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)**

\$45 PER PERSON

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

**VEGETARIAN BANQUET (min 2 people)**

\$35 PER PERSON

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, inc. wine or soft drink)**

\$55 PER PERSON

1. 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)
4. 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

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## BREADS & DIPS

### BREADS

garlic bread with cheese	\$15.00
olive bread with fetta	\$15.00
sun-dried tomato & fetta	\$15.00
Turkish bread	\$3.00

### Mezes

served with a basket of Turkish bread  
additional baskets of bread +\$3.00

### Chilli Hummus

chickpeas, tahini, capsicum, walnuts, garlic & olive oil	\$11.00
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### Beetroot

beetroot, olive oil, garlic, yoghurt & herbs	\$11.00
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### Carrot

carrot, olive oil, garlic, yoghurt & mint	\$11.00
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### Cacik

cucumber, olive oil, garlic, yoghurt & mint	\$11.00
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### Hummus

chickpeas, tahini, olive oil & garlic	\$11.00
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### Eggplant

char-grilled eggplant, tahini, olive oil & garlic with a hint of yoghurt	\$11.00
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### Chilli

capsicum, walnut, paprika, olive oil & herbs	\$11.00
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## HOT ENTRÉES

### Chichek Dolmasi (v)

stuffed zucchini flowers with goats & fetta cheese & roasted pine nuts	\$22.00
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### Kabak Mucver (v)

crispy zucchini puffs served with yoghurt full dressing	\$16.00
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### Borek (v)

hand made filo pastry rolls filled with fetta & dill	\$16.00
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## HOT ENTRÉES cont...

### Kabak Borek Combo

3 x zucchini puffs, 3 x filo rolls	\$19.00
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### Falafel

served with hummus & tabouli with a drizzle of tahini	\$19.00
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### Turlu (v), (gf)

seasonal vegetables cooked with smoked Turkish pepper paste & infused with herb	\$15.00
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### Yaprak Sarma (v), (gf)

vine leaves stuffed with rice, currants & onions	\$15.00
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### Sucuk

thinly sliced strips of Turkish salami cooked in roma tomatoes with onion & capsicum, lightly infused with cumin	\$19.00
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### Tava Karides

pan-fried prawns infused with garlic, oregano & olive oil	\$23.00
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## SALADS

### Tabouli Salad (v)

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### Yesil Salata (v)

mesculin lettuce, Turkish fel fel olives, cucumber, Turkish fetta with balsamic & pomegranate	\$15.00
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### Choban Salata (v)

finely chopped tomatoes, Lebanese cucumbers & spanish onions dressed in sumac & olive oil	\$13.00
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### Prawn Salad (gf)

char-grilled QLD prawns tossed in mesculin leaves & infused in a tangy balsamic & pomegranate dressing	\$25.00
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### Calamari Salad (gf)

grilled calamari coated with chilli & olive oil tossed in mesculin leaves	\$25.00
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(gf) gluten free (v) vegetarian



# DINNER MENU

## SALADS cont...

- Aegean Salad (gf)*** \$25.00  
thinly sliced lamb salad tossed on baby spinach, olives & fetta, roma tomatoes & Lebanese cucumbers dressed with mint yoghurt
- Mediterranean Salad*** \$25.00  
tender char-grilled chicken breast tossed in mesculin, roma tomatoes, rocket & Lebanese cucumbers, served with a savoury piquant dressing & croûtons
- Fattoush Lamb Salad*** \$25.00  
lettuce, Lebanese cucumber, pomegranate seeds, onions, tomatoes, radish, toasted Lebanese bread topped with shredded lamb & Sumac dressing
- Seafood Salad (gf)*** \$26.00  
grilled seafood salad including salmon, prawn & calamari, cooked to perfection – no words to describe!

## LAMB/BEEF & VEAL

- Lamb Rack Ala-Turko (gf)*** \$33.00  
Cowra rack of lamb, char-grilled & served with a seedy mustard jus, served on mash
- Efendy*** \$32.00  
veal medallions, char-grilled, eggplant, tomato sugo, basil prawns served on eggplant mash
- Sis Kebab*** \$29.50  
char-grilled oregano infused lamb skewers
- Pirzola*** \$32.50  
Cowra lamb cutlets char-grilled & flavoured with paprika, olive oil & oregano
- Kofte*** \$25.00  
Turkish style meatballs cooked with buittoni tomato sauce & drizzled with mint yoghurt
- Karisik Izgara*** \$30.00  
a mixture of char-grilled kebabs
- Bonfile Shish*** \$30.00  
beef skewers marinated with sea salt, black pepper & olive oil
- Bifteke*** \$32.00  
250g scotch fillet served with mash, shiitake mushrooms & a red wine jus

## CHICKEN

- Sis Tavuk*** \$28.50  
smoky Turkish paprika & garlic infused chicken skewers
- Tavuk Gogsu*** \$28.00  
marinated chicken breast char-grilled & infused with mild Aleppo chilli & garlic
- Sultans Choice*** \$29.50  
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

## 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*** \$32.00  
char-grilled Atlantic salmon, infused with garlic & olive oil, with a touch of za'atar dressing
- Ottomans Delight*** \$32.00  
Pan fried salmon simmered in a creamy sauce with sautéed mushrooms, onions, capsicum

## VEGETARIAN/VEGAN

- Ispanakli Borek*** \$25.00  
Turkish style vegetarian lasagne with mushrooms, onion, capsicum, parmesan & ricotta cheese served with salad
- Dolma (gf)*** \$23.00  
seasonal vegetables stuffed with rice & herbs drizzled with tzatziki yoghurt (vegan option available)
- Eggplant Moussaka*** \$25.00  
with chickpeas served with rice (vegan)
- Falafel*** \$19.00  
served with hummus & tabouli (vegan)
- Super Vegetarian Pide*** \$24.50  
Turkish style pide with onion, capsicum, potatoes, spinach, mushrooms and vegan cheese



# DINNER MENU

## PIDES - TURKISH PIZZA

<b>Super Sebze</b>	\$24.50
spinach, mushrooms, tomatoes, capsicum, onions, potatoes, Turkish fetta & cheese	
<b>Tavuklu</b>	\$24.50
roasted chicken pieces with cheese & parsley	
<b>Ala Turk</b>	\$24.50
roasted chicken pieces with cheese & pineapple	
<b>OzTurk</b>	\$24.50
organic pepper smoked chicken, mushrooms, onion & capsicum with BBQ sauce & cheese	
<b>Mantarli</b>	\$24.50
cliced Turkish fel fel olives, mushrooms, fetta & cheese	
<b>Sujuklu</b>	\$24.50
spicy Turkish salami with cheese & parsley	
<b>Peynirli</b>	\$24.50
baby spinach & Turkish fetta, with a touch of garlic & cheese	
<b>Kabakli</b>	\$24.50
roasted rosemary pumpkin, garlic, Turkish fetta & cheese	
<b>Kiyimli</b>	\$24.50
braised lamb, onions, capsicum & cheese	
<b>Kusbasili</b>	\$24.50
smoky pepper infused lamb pieces with tomato, onions & capsicum (no cheese)	
<b>Antepli</b>	\$24.50
Shaved beef, onions, capsicum, tomatoes, cheese and chilli (optional)	
<b>Istanbuli</b>	\$24.50
Braised lamb, onion, capsicum, potatoes and cheese	

## GOURMET PIDES

<b>Pide House Special</b>	\$25.50
Turkish pepperoni, cheese, onions, tomatoes & capsicum	
<b>Cappadocia</b>	\$25.50
tender beef strips, cheese, Persian fetta, onions, capsicum, tomato & Turkish fel fel olives drizzled with mint yoghurt	
<b>Turkish Deelite</b>	\$25.50
organic roasted chicken, chilli aioli, onions, cheese, capsicum & tomatoes drizzled with mint yoghurt	
<b>Mediterranean</b>	\$26.50
salmon & prawns infused with smoked pepper & garlic, topped tomato, mushrooms & cheese	
<b>Karidesli</b>	\$26.50
basil prawns, garlic & cheese topped with tomatoes & mushrooms	
<b>Vegetarian Deelite</b>	\$25.50
roasted pumpkin & potatoes, Persian fetta, garlic, onions, cheese & topped with pesto aioli	
<b>Pide Mousakka</b>	\$25.50
marinated artichokes, roasted eggplant & sun-dried tomatoes, onions, cheese, Turkish fetta & pesto aioli	
<b>El-Munana</b>	\$26.50
meat lovers – spicy Turkish pepperoni & salami, braised lamb, onions, cheese, capsicum, tomatoes & BBQ sauce	
<b>Turkish Supreme</b>	\$25.50
smoked Turkish salami, Greek olives, cheese, tomato, basil & pesto aioli, onion, capsicum	
<b>Anatolian</b>	\$26.50
garlic & basil prawns, baby spinach, mushroom, tomatoes, cheese & sweet chilli	
<b>Grand Bazaar</b>	\$25.50
organic chicken pieces, sun-dried tomatoes, baby spinach, onions, cheese, capsicum & pesto aioli	
<b>Chicken Tandir</b>	\$25.50
Tandoori style chicken with mushrooms, cheese & spinach	
<b>Antioch</b>	\$25.50
slow braised lamb with onion, capsicum, mushrooms, baby spinach, cheese, topped with peri peri sauce	

