



## Meze

(Pre-dinner eats)

1	<b>Karisik Ezme</b> <i>(mixed dips) set selection of four dips served with home-made Turkish garlic bread</i>	<b>\$12.90</b>
2	<b>Halloumi</b> <i>Grilled haloumi cheese served with mesculine salad.</i>	<b>\$12.90</b>
3	<b>Pastrima</b> <i>Turkish smoked beef (pastrami).</i>	<b>\$12.90</b>
4	<b>Zeytin</b> <i>Serve of Turkish olives.</i>	<b>\$7.50</b>
5	<b>Homus</b> <i>(Dip) chickpeas, sesame seed, garlic and lemon juice</i>	<b>\$7.50</b>
6	<b>Cacik</b> <i>(Dip) home-made yoghurt, cucumber, garlic, mint and dill.</i>	<b>\$7.50</b>
7	<b>Patlican Ezmesi</b> <i>(Dip) Baked eggplant, sesame seeds, garlic, lemon juice and onion.</i>	<b>\$8.50</b>
8	<b>Antep Ezmesi</b> <i>(Dip) Lebanese cucumber, vine ripe tomato, continental parsley, salad onion, sweet chilli, olive oil and red chilli</i>	<b>\$8.50</b>
9	<b>Turkish Bread</b> <i>Home-made on the premises (one basket).</i>	<b>\$4.90</b>
10	<b>Turkish Garlic Bread</b> <i>Home-made on the premises (one basket).</i>	<b>\$5.50</b>

## Entrée

11	<b>Dolma Sarma</b> <i>herbs and rice wrapped in vine leaves served with mint, dill and yoghurt garlic dressing. Also available meat dolma.</i>	<b>\$8.50</b>
12	<b>Taze Fasulye</b> <i>Fresh beans cooked in onion, sweet chilli, garlic, dill, continental parsley and tomato with olive oil. Traditional home-style cooking.</i>	<b>\$11.80</b>
13	<b>Falafel</b> <i>Served with tabouli salad and hommus.</i>	<b>\$9.50</b>
14	<b>Kabak Kizartma</b> <i>Grilled zucchini, served with garlic yoghurt and home-made tomato sauce.</i>	<b>\$9.50</b>
15	<b>Patlican Kizartma</b> <i>Grilled eggplant, served with garlic yoghurt and home-made tomato sauce.</i>	<b>\$9.50</b>
16	<b>Bamya</b> <i>Okra cooked in onion, sweet chilli, garlic, continental parsley and tomato with olive oil. Traditional home-style cooking.</i>	<b>\$12.00</b>
17	<b>Turkish Salad</b> <i>Tomato, cucumber, sweet chilli, olives, parsley, red onion, and fetta cheese served with balsamic vinegar and virgin olive oil.</i>	<b>\$10.50</b>



# Main Dishes

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|----|---|----------------|
| 18 | <b>Iskender Kebab</b><br><i>Marinated Lamb fillets slowly cooked on rotisserie served with gourmet tomato iskender sauce, yoghurt and Turkish bread.</i>                                | <b>\$23.00</b> |
| 19 | <b>Izgara Bildircin</b><br><i>Butterfly marinated Quail cooked on char-grill served with pilav and mesculine salad. (When available).</i>   | <b>\$26.90</b> |
| 20 | <b>Izgara Kofte</b><br><i>Meat and herbs Turkish style rissole, cooked on char-grill served with pilav, grilled vegetables and mesculine salad. (With side of yoghurt garlic sauce)</i> | <b>\$19.00</b> |
| 21 | <b>Chicken Shish Kebab</b><br><i>Marinated diced chicken fillet, skewered and cooked on char-grill served with pilav and mesculine salad.</i>   | <b>\$21.00</b> |
| 22 | <b>Lamb Shish Kebab</b><br><i>Marinated diced lamb, skewered and cooked on char-grill served with pilav and mesculine salad. (With side of yoghurt garlic sauce)</i>                    | <b>\$23.00</b> |
| 23 | <b>Shish Kebab Combination</b><br><i>Chicken and lamb shish kebab cooked on charcoal grill, served with pilav and mesculine salad.</i>  | <b>\$23.00</b> |
| 24 | <b>Pirzola</b><br><i>Marinated baby lamb cutlets cooked on char-grill served with pilav, mesculine salad and grilled vegetables</i>   | <b>\$26.90</b> |
| 25 | <b>Dana Izgarasi</b><br><i>Marinated veal rib fillet cooked on charcoal grill served with pilav, mesculine salad and topped with creamy mushrooms.</i>                                  | <b>\$26.00</b> |
| 26 | <b>Patlican Musakka</b><br><i>Eggplant and mince meat with traditional herbs and vegetables. Cooked in oven, served with pilav. With a topping of traditional yoghurt sauce</i>         | <b>\$23.00</b> |
| 27 | <b>Vegetarian Combination</b><br><i>Dolma, fresh beans, falafel, grilled zucchini, grilled eggplant, grilled potatoes and a topping of traditional sauces.</i>                          | <b>\$23.00</b> |
| 28 | <b>Karisik Izgara</b><br><i>Pirzola (lamb cutlets), Kofte (rissole), combination shish kebab, served with pilav, grilled vegetables and mesculine salad.</i>                            | <b>\$26.90</b> |
| 29 | <b>Chef's Special</b> <i>(ask your waitperson).</i>   |                |



# Pide

*(Turkish style pizza  
made freshly on premises)*

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|-----------|--|----------------|
| <b>30</b> | <b>Kiy mali Pide</b><br><i>With meat mince, tomato, onion, herbs and parsley.</i>                                    | <b>\$19.00</b> |
| <b>31</b> | <b>Peynirli Pide</b><br><i>With fetta cheese, English spinach, parsley and garlic herbs.</i>                         | <b>\$22.00</b> |
| <b>32</b> | <b>Sucuklu Pide</b><br><i>With Turkish salami, mozzarella cheese, egg and tomato.</i>                                | <b>\$23.00</b> |
| <b>33</b> | <b>Pastrimali Pide</b><br><i>With Turkish smoked beef, mozzarella cheese, tomato and egg.</i>                        | <b>\$24.00</b> |
| <b>34</b> | <b>Sebzeli Pide</b><br><i>With mushroom, English spinach, onion, parsley, tomato, garlic herbs and fetta cheese.</i> | <b>\$22.00</b> |
| <b>35</b> | <b>Tavuklu Pide</b><br><i>diced chicken fillet, tomato, onion, herbs, mozzarella and fetta cheese.</i>               | <b>\$21.00</b> |

# Seafood Selection

- |           | Entree  | Main                             |
|-----------|---|----------------------------------|
| <b>36</b> | <b>Calamari</b><br><i>Pan-fried or grilled baby calamari, lightly seasoned, and tossed in garlic butter and lemon.</i>    | <b>\$14.50</b><br><b>\$21.00</b> |
| <b>37</b> | <b>Shish Karides</b><br><i>Marinated prawns cooked on grill, served with grilled potatoes, pilav and mesculine salad.</i> | <b>\$17.00</b><br><b>\$25.00</b> |
| <b>38</b> | <b>Scallops</b><br><i>Scallops cooked on flame in a cream sauce, served with grilled potatoes and mesculine salad.</i>    | <b>\$17.00</b><br><b>\$26.00</b> |



# Banquets

## Meze Platter

**Minimum 2 People: \$18.50** per person

*Selection of four dips, haloumi cheese, Turkish garlic bread, green beans, grilled eggplant, zucchini, dolma, Turkish salad and bamyra.*

## Efes Special

**Minimum 4 people: \$36.00** per person

**Entrée:**

*mixed dips, Turkish garlic breads, dolma, Taze fasulye, turkish salad, grilled eggplant and grilled zuchini*

**Mains:**

*Efes kebab, combination shish kebab, izgara kofte, Pirzola, kiymali pide, and pilav.  
Turkish sweets or tea/coffee.*

## Missafir Sofrasi

**Minimum 6 People: \$40.00** per person

*Traditional Turkish Custom*

**Entree:** *Haloumi, selection of dips, Turkish garlic bread, dolma, green beans, grilled eggplant, zucchini and Turkish salad.*

**Mains:** *Efes Kebab, combination shish kebab, izgara kofte, Pirzola, and a selection of pides.*

*Turkish sweets or tea/coffee.*

## Ankara Sofrasi

**Minimum 2 people: \$40.00** per person

**Entree:** *Meze Platter*

**Mains:** *Selection of grill*

*Turkish sweets or tea/coffee*

**With any Banquet, a bottle of wine from the Rothbury Selection may be purchased for the special price of \$15.90 per bottle.**