

DINNER MENU

Chef's fusion specials

Our chef has taken traditional recipes and matched them with complementing tastes from other cuisines

Gallipoli Fusion \$30

chargrilled duck served on mash with bar-berry jus

Ephesus \$30

Slow cooked Cowra lamb shank served with Turkish risotto and cumin spiced vegetables,

Efendy \$30

Pan-cooked veal medallions wrapped in Chemen salami cooked in a Marsala sauce, served with mash

Akdeniz \$30

Market fish infused with rosemary and lemon garlic served with Turkish risotto .

Saffron karides \$30

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

Turquoise Fusion \$28

Thinly sliced organic chicken seasoned with mild spices and lemon served on smokey eggplant mash

Bosphorus \$30

Salmon and prawn rolls wrapped in vine leaves , lightly battered in a savoury piquant sauce. Served with cracked bulgur pilaf

Pasha kebab \$32

250 gram eye fillet steak served with chargrilled prawns and a creamy mushroom sauce on mash

BANQUETS & PLATTERS

DINNER MENU

Small banquet- (min 2) \$30

First

Garlic bread

Second

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

Third

Kabak Muever- zuchinni puffs

Fourth

*Smokey paprika infused chicken shish
Rice and salad*

Special banquet - min 2 people

\$39.90 per person

Mezes

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

Second

Kabak Muever- zuchinni puffs

Third

Turkish Pide -pizza

Fourth

Spicey kafta on cracked wheat pilaf

Fifth

*Oregano shish kebab (lamb)
Smoked Turkish pepper chicken
Rice & salad*

BANQUETS & PLATTERS

DINNER MENU

Vegeterian banquet - min 2 people
\$35 per person

Mezes

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

*Followed by a selection of vegeterian dishes including
Turkish Pide (pizza)*

Pide house banquet - min 2 people
\$50p/- including wine

Mezes

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

Second

Kabak Mucver- zuchinni puffs

Borek- fetta filled filo pastry

Third

Turkish Pide (pizza)

Chargrilled seafood variety

Fourth

Oregano shish kebab (lamb)

Smoked Turkish pepper chicken

Rice & salad

Fifth

Turkish rolled pastry served with icecream

Coffee or tea

MENU

DINNER MENU

BREADS

Garlic bread with cheese \$12.00

Olive bread with fetta \$12

Sundried tomato and fetta \$12.00

Turkish bread \$3.00

Mezes - served with a basket of Turkish bread.

Any additional baskets of bread \$3.00

Chilli humus \$10.50

*Chickpeas , tahini, capsicum, walnuts, garlic and olive oil
Beetroot dip- Beetroot, olive oil , garlic, yogurt and herbs \$10*

Carrot dip- carrot, olive oil, garlic, yogurt , mint \$10

Cacik cucumber, olive oil , garlic, yogurt and mint \$10

Humus dip chickpeas, tahini, olive oil and garlic \$10

*Eggplant dip chargrilled eggplant, tahini , olive oil and garlic
with a hint of yogurt \$10*

Chilli capsicum , walnut, paprika , olive oil and herbs \$10.50

DINNER MENU

SHARING PLATTERS

Small mix platter \$18.00

Large Mix platter \$25.00

A mixture of our sensational dips served with one basket of freshly baked Turkish bread.

Additional baskets charged at \$3.00

Kebab Platters (min 2 people) \$28.50 p/person

A selection of our char-grilled meats. Served with rice and salad

Seafood platter (min 2 people) \$35.50 p/person

A selection of our chargrilled seafood options. Served with rice and salad

Hot entree platter \$18

2 x zucchini puffs

2x borek (fetta rolls)

2x falafel

HOT ENTREES

Chickek dolmasi \$18

stuffed zuchinni flowers with goats and fetta cheese and roasted pine nuts

Kabak Mucver \$15

Crispy zuchinni puffs served with yogurt full dressing

Borek- \$14.50

Hand made filo pastry rolls filled with fetta and dill. Lightly fried

Kabak borek combo \$17 .00

3x zuchinni puffs 3x fillo rolls

Falafel - \$17

Served with humus and tabuli and a drizzle of tahini

Turlu \$15

seasonal vegetables cooked with smoked Turkish pepper paste and infused with herbs

Yaprak dolma \$15

vine leaves stuffed with rice, currants and onions

Sucuk \$18

thinly sliced strips of Turkish salami cooked in roma tomatoes with onions and capsicum, lightly infused with cumin.

DINNER MENU

Tava karides - \$19.90

Pan fried prawns infused with garlic and oregano and olive oil dressing

SALADS

Tabouli salad \$12.00

Yesil salata \$14

Mesculin lettuce , olives Roma tomato, Lebanese cucumbers and Turkish Fetta with balsamic and pomegranate dressing

Choban salata \$13

Finely chopped tomatoes, Lebanese cucumbers, Spanish onions dressed in sumac and olive oil

Duck salad \$23

Shredded duck tossed in Mesculin , cabbage , Roma tomatoes and Lebanese cucumbers dressed in white wine and raspberry vinegar

Kulbasti salad \$23

Thinly sliced organic chicken with roasted pumpkin, kale, chickpeas

Prawn salad \$24

chargrilled QLD prawns tossed in Mesculin leaves and infused in a tangy balsamic and pomegranate dressing

Calamari Salad \$23

grilled calamari coated with chilli and olive oil tossed in Mesculin leaves

Aegean salad \$23

thinly sliced lamb salad tossed on baby spinach, olives and fetta, Roma tomatoes and Lebanese cucumbers dressed with yogurt mint

Mediterranean Salad \$23

Tender chargrilled chicken breast tossed in Mesculin , Roma tomatoes, rocket and Lebanese cucumbers . Served with a savoury piquant dressing and croutons

Seafood salad \$25

Grilled seafood salad including salmon, prawn and calamari. Cooked to perfection . No words to describe !!

*All mains served with rice
And vegetables*

LAMB/BEEF AND VEAL

Lamb rack Ala-Turko \$29.50

Cowra rack of Lamb, char-grilled and served with a seedy mustard jus. Served on mash.

Sis kebab \$27.50

Chargrilled oregano infused lamb skewers

Pirzola \$29

Cowra lamb cutlets chargrilled and flavoured with paprika, olive oil and oregano

Kofte \$25

Turkish style meatballs cooked with bultoni tomato sauce and drizzled with mint yogurt

Karisik izgara \$28

A mixture of chargrilled kebabs

Bonfile Shish \$27.50

Beef skewers marinated with sea salt , black pepper and olive oil

Biftek \$30

250 grams of scotch fillet served with mash shitake mushrooms and a red wine jus served on mash

Marmaris \$28

Thinly sliced veal seasoned with mild 'Aleppo' chilli , char-grilled and served on smokey eggplant mash

CHICKEN

Sis tavuk \$27.50

Smokey Turkish paprika and garlic infused chicken skewers

Tavuk gogsu \$27.50

- marinated chicken breast chargrilled and infused with mild Aleppo chilli and garlic

Sultans choice \$28

Chargrilled breast of chicken served with prawns and a creamy mushroom sauce . Served with cracked wheat pilaf

Iskenderun \$27.50

whole breast of chicken stuffed with sundried tomatoes and Turkish fetta. Drizzled with a pesto sauce

*All mains served with rice
And vegetables*

SEAFOOD

Sis karides \$29

*chargrilled prawns infused with garlic and olive
oil with a touch of zdatar herb*

Seafood mousakka \$29

*Layers of prawns and scallops tossed through eggplant
and topped with a tomato builtoni sauce*

Ocakta balik \$29

*Chargrilled Atlantic salmon, infused with garlic and
olive oil zdatar dressing.*

Ottomans delight. \$29

*Pan Cooked salmon simmered in a creamy sauce with
sautéed mushrooms and onions*

PASTAS

Ispanakli borek

*Turkish style vegetarian lasagne layered with ricotta
and Parmesan cheese \$24*

*Manti- Turkish style mini meat dumplings spiced with
smoked paprika, and topped with melted
yogurt butter \$24*

PIDES

TURKISH PIZZAS

Super Sebzeli \$22.50

Spinach, mushrooms tomatoes, capsicum, onions, potatoes, Turkish fetta and cheese

Tavuklu \$22.50

Roasted chicken pieces with cheese and parsley

Ala Turko \$22.50

Roasted chicken pieces with cheese and pineapple

OzTurk- \$22.50

Organic pepper smoked chicken, mushrooms, onion and capsicum with bbq sauce and cheese

Mantarli \$22.50

Sliced Turkish fel fel olives, mushrooms, fetta and cheese

Sujuklu \$22.50

Spicy Turkish salami with cheese and parsley

Peynirli \$22.50

Baby spinach and fetta, with a touch of garlic, cheese and Turkish fetta

Kabakli \$22.50

Roasted rosemary pumpkin, garlic, Turkish fetta and cheese

Kiymali \$22.50

braised lamb, onions, capsicum and cheese

Kusbasili \$22.50

Smokey pepper infused lamb pieces with tomato, onions and capsicum -no cheese

GOURMET PIDES

Pide House Special \$23.50

Turkish pepperoni, cheese, onions, tomatoes and capsicum

Cappadocia \$23.50

Tender beef strips, cheese, Persian fetta, onions, capsicum, tomato, Turkish fel fel olives drizzled with yogurt mint

Turkish Deelite \$23.50

Organic roasted chicken, chilli aioli, onions, capsicum, tomatoes drizzled with mint yogurt

Mediterranean \$25

Salmon and prawns infused with smoked pepper and garlic, topped tomato, mushrooms and cheese

Karidesli \$25

Basil prawns, garlic, cheese topped with tomatoes and mushrooms

Vegeterian Deelite \$23.50

Roasted pumpkin and potatoes, Persian fetta, garlic, onions and capsicum topped with pesto aioli

Pide Mousakka \$23.5

Marinated artichokes, roasted eggplant and sundried tomatoes, onions, cheese. Turkish fetta and pesto aioli.

El-Munana \$23.50

Meat lovers - including spicy Turkish pepperoni and salami, braised lamb, onions capsicum , tomatoes and bbq sauce

Turkish Supreme \$23.50

Smoked Turkish Salami, Greek olives, cheese, tomato, basil and pesto aioli

Anatolian \$25

Garlic and basil shrimp, baby spinach, mushroom, tomatoes and sweet chilli

Grand Bazaar \$23.50

Organic chicken pieces, sundried tomatoes, baby spinach, onions, capsicum, pesto aioli