




TURKISH

PIDE HOUSE

EST 2000

WODEN

Menu

An aerial view of a city at sunset, with a warm orange and yellow sky. Several birds are flying in the sky. The city below is densely packed with buildings, and some rooftops are visible. The overall mood is peaceful and scenic.

*Among the
greatest cuisines,
Turkish is
a delight.*

- unknown

CHEF'S FUSION SPECIALS

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

Mini banquet- (min 4)

\$20p/p

Mezes

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

Entrees

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

\$23.90 per person

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

Vegeterian banquet - min 2 people

\$22 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)*

BANQUETS & PLATTERS

Pide house banquet - min 2 people

\$35 p/p

Mezes

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

Second

Kabak Muever- zucchini 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

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 is \$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

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)

\$21.90 p/person

A selection of our char-grilled meats.

Served with rice and salad

Seafood platter (min 2 people)

\$28 pp

A selection of our chargrilled seafood options.

Served with rice and salad

Hot entree platter \$17

2 x zucchini puffs

2x borek (fetta rolls)

2x falafel

HOT ENTREES

Chickek dolmasi \$16

*stuffed zucchini flowers with goats and fetta cheese
and roasted pine nuts*

Kabak Mucver \$13.5

Crispy zucchini puffs served with yogurt full dressing

Borek- \$13.50

Hand made filo pastry rolls filled with fetta and dill.

Lightly fried Kabak borek combo \$16.00

3x zucchini puffs 3x fillo rolls

Falafel \$15

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.*

Tava karides \$19

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

SALADS

Tabouli salad \$12.00

Yesil salata \$12.50

*Mesculin Lettuce, Turkish Fel Fel Olives, cucumber,
Turkish fetta with balsamic and pomegranite*

Choban salata \$12.00

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

Duck salad \$22

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

Kulbasti salad \$21

*Thinly sliced organic chicken with roasted pumpkin,
kale, chickpeas*

Prawn salad \$22

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

Calamari Salad \$21

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

Aegean salad \$21

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

Mediterranean Salad \$21

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

Seafood salad \$23.50

*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 \$26

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

Sis kebab \$21

Chargrilled oregano infused lamb skewers

Pirzola \$24

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

Kofte \$19.00

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

Karisik izgara \$21

A mixture of chargrilled kebabs

Bonfile Shish \$21

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

Biftek \$26

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

Marmaris \$26

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

All mains served with rice and vegetables

CHICKEN

Sis tavuk \$21

Smokey Turkish paprika and garlic infused chicken skewers

Tavuk gogsu \$21

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

Sultans choice \$24

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

Iskenderun \$22.00

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

SEAFOOD

Sis karides \$24

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

Seafood mousakka \$24

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

Ocakta balik \$24

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

Ottomans delight \$24.00

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

PASTAS AND BURGERS

Ispanakli borek- Turkish style vegetarian lasagne layered with ricotta and Parmesan cheese \$18

Manti- Turkish style mini meat dumplings spiced with smoked paprika, and topped with melted yogurt butter \$20

Falafel burger- tabuli and tahini sauce \$18

Kofte burger - lamb , lettuce, tomato, turkish kashar cheese and tzaziki garlic sauce \$18

PIDES

TURKISH PIZZAS

Super Sebzeli \$18.50

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

Tavuklu \$18.50

Roasted chicken pieces with cheese and parsley

Ala Turko \$18.50

Roasted chicken pieces with cheese and pineapple

OzTurk \$18.50

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

Mantarli \$18

Sliced Turkish fel fel olives, mushrooms, fetta and cheese

Sujuklu \$18.50

Spicy Turkish salami with cheese and parsley

Peynirli \$18.50

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

Kabakli \$18.50

Roasted rosemary pumpkin, garlic, Turkish fetta and cheese

Kymali \$18.50

braised lamb, onions, capsicum and cheese

Kusbasili \$18.50

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

GOURMET PIDES

Pide House Special \$19

Turkish pepperoni, cheese, onions, tomatoes and capsicum

Cappadocia \$19

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

Turkish Deelite \$19

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

Mediterranean \$21

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

Karidesli \$21

Basil prawns, garlic, cheese topped with tomatoes and mushrooms

Vegeterian Deelite \$19

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

Pide Mousakka \$19

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

El-Munana \$19

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

Turkish Supreme \$19

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

Anatolian \$21

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

Grand Bazaar \$19

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