

Menu

THE BREAD OVEN

Confit Garlic & Rosemary \$8

Home made bread with roasted garlic & rosemary

Kalamata Olive \$8

Home made bread with black olives drizzled with olive oil

Tomato \$8

Home made bread with tomato paste, fresh tomatoes, feta & herbs

Sourdough \$6

Home made bread with balsamic vinegar & olive oil

(gf on request)

Turkish Ekmek \$6

Home made Turkish Bread with sesame seeds

ENTREES

House Made Dips & Olives

House made hummus, red pepper hummus, spinach & feta, roasted eggplant & tomato salsa, olives & fresh bread

can purchase individual dips (bread separate)

\$26

Eggplant Cous Cous Rolls

Grilled eggplant stuffed with cauliflower cous cous, on tomato sugo, drizzled with tahni sauce & pine nuts

\$22

Baked Burrata (gf on request)

Served on roasted heirloom tomatoes drizzled with balsamic & served with sourdough & basil

\$22

Sesame Scallops

Pan seared lemon garlic butter scallops crusted with sesame and drizzled with a honey soy glaze

\$24

Zucchini Fritters

Pan-fried fritters filled with zucchini, ricotta, parmesan cheese, topped with lemon yoghurt

\$22

Crispy S&P Calamari

Crispy calamari, lightly battered, with lemon & herbs served with saffron aioli

\$24

Caprese Stuffed Mushrooms

Portobello mushroom filled with cheeses, tomatoes, garlic butter & drizzled with pomegranate oil

\$22

Charcoal Grilled Octopus

Charcoal grilled octopus salad with a pomegranate glaze & wild spices

\$24

Ispanakli Borek

Crispy filo triangles filled with spinach, feta & fresh herbs

\$20

Chilli Prawns

Pan-fried prawns with harissa & garlic

\$24

Yaprak Sarma

Vegetarian stuffed Dolmas with rice & a unique blend of spices topped with yoghurt & tomato sugo

\$20

Garlic Prawns

Pan-fried prawns with lemon & garlic

\$24

SHARING PLATTER

\$28 p/p


Antipasto / Meze (minimum 2)

With house made dips, olives, feta, borek, zucchini fritters, eggplant rolls, lebaneh & pesto filled mushrooms & fresh Turkish bread


(gf on request)

 = Gluten Free

 = Vegetarian

 = Vegan

 = Contains Nuts

 = Spicy

Menu

THE BURNING FLAME

From the Charcoal Grill

Skewers

- Chicken** One large chicken thigh skewer coated with lemon & garlic served with salad & flatbread - *(gf on request)* \$42
- Lamb** One large lamb fillet skewer coated in paprika, harissa & Turkish herbs & spices served with salad & flatbread - *(gf on request)* \$44
- Adana** One large minced beef skewer with red capsicum, herbs & Turkish spices served with salad & flatbread - *(gf on request)* \$42

Chargrill Chicken Breast

Chicken breast marinated in Turkish spices served with fondant potato & topped with a choice of a lemon garlic jus or creamy mushroom sauce

\$44

Cowra Lamb Cutlets *(gf on request)*

Seasoned with thyme, rosemary, garlic & sea salt served with fondant potato

\$48

Rib Eye Steak (400gm)

Removed from the bone served with fondant potato & choice of butter & /OR sauce

+ prawns (\$15)

\$72

Wagyu Porterhouse New York (300gm)

Served with fondant potato & choice of butter & /OR sauce

+ prawns (\$15)

\$60

Wagyu Eye Fillet (250gm)

Served with fondant potato & choice of butter & /OR sauce

+ prawns (\$15)

\$60

Compound Butters

Garlic & Herb, Harissa, Smoked Paprika

Sauces

Jus, Peppercorn, Creamy Mushroom

Fried Whiting

Two large whiting (with bones) seasoned with Himalayan salt, black pepper, paprika & shallots drizzled with garlic lemon butter & served with side salad

\$40

Charcoal King Prawns

Garlic, chilli, oregano, olive oil & roquette salad

\$44

Hiramasa Kingfish

Charcoal grilled Kingfish fillets drizzled with chimichurri sauce on a bed of sweet mash

\$44

Mixed Seafood

Scallop, prawn, salmon, barramundi & king fish chargrilled & finished with herb oil lemon & salad

\$49

Whole Charcoal Grilled Fish

Grilled fish of the day (with bones) (pls check with waiter) served with chimichurri sauce & salad


\$49

SEAFOOD SHARING PLATTER (minimum 4) \$70 p/p


Grilled Atlantic salmon, wild barramundi & king fish fillets, tiger prawns, seared scallops, grilled octopus, calamari & fried whiting all served with lemon, garlic, olive oil & fresh herbs, fondant potatoes, vegetables & salad

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MEALS

- Lamb Rack**   \$48
Oven roasted with pistachio & herb crust served with mash potato & spinach
- Lamb Shank**  \$49
Slow cooked lamb shank gently simmered in a flavorful, rich red wine sauce with mash potato & spinach
- Mediterranean Stuffed Chicken**  \$46
Chicken breast stuffed with spinach, feta, sundried tomato, & Turkish spices served with mash potato & spinach
- Turkish Beef Hot Pot** \$46
Spiced slow cooked beef & vegetables in a tomato salsa sauce served with pilav & bread
- Vegetable Hot Pot**   (gf on request) \$42
Slow cooked mediterranean vegetables & spices in salsa sauce & served with pilav & bread
- Seafood Hot Pot**  (gf on request) \$46
Mixed seafood in a tomato, fennel & chili sauce served with pilav & bread
- Spiced Kofte**  (gf on request) \$39
Turkish meatballs with lamb mince, fresh herbs, rose harissa & served in an intense tomato sauce. Drizzled with yoghurt
- Aubergine Kebabi** (gf on request) \$44
Aubergine slices, kofte meatballs and tomato enriched by garlic and spices, served with pilav and bread
- Imam Bayildi (Stuffed Eggplant)** (gf on request)
- Vegetarian**   Stuffed with a cooked mixture of onion, tomato, pepper, garlic, herbs & spices \$36
- Mince** Stuffed with a cooked mixture of mince, onion, tomato, pepper, garlic, herbs & spices \$39

PASTAS


- Pumpkin & Ricotta Ravioli**   \$34
Roast pumpkin & ricotta filled ravioli drizzled with burnt butter sauce & sprinkled with toasted pine nuts & parmigiano cheese
- Beef Ragù** \$36
Slow Cooked Beef Ragù with garlic, onion, tomatoes, veggies, herbs & spices served with hand made pappardelle pasta and parmigiano cheese
- Creamy Tuscan Prawns** \$39
Italian-inspired creamy parmesan sauce with seared garlic prawns, spinach, sun-dried tomatoes & mushrooms served with hand made fettuccini pasta

PIZZAS


- Vegetarian**  \$34
Zucchini, mushroom, red onion, mixed capsicum, olives & feta drizzled with pesto
- Pulled Beef**  \$36
Slow cooked pulled beef with onions, jalapeno's & pepper drizzled with smoky BBQ sauce
- Seafood**  \$39
Salmon, prawns, scallops, barramundi, semidried tomatoes & a dash of chili

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SET MENU (minimum 2)

\$80 p/p

Entree - Dips, antipasto & fresh Turkish bread

Mains - Lamb cutlets, Chicken Skewer, Wagyu beef fillet

Sides - Seasonal vegetables, salad, pilav

(gf on request)

SALADS

\$12

Shepards Salad   

Finely diced tomato, onion, cucumber with a mint and sumac sauce

Tomato Salad   



Ripe tomato, red onion, sweet basil & extra virgin olive oil

Roquette Salad  

Roquette salad, feta, cucumber, radish, mint & pomegranate dressing

SIDES

\$12


Home made crispy skin potato slices with spicy aioli  

Roasted garlic chat potatoes with butter parmesan  

Braised green beans, red onion & cherry tomatoes (fasulye)   

Garlic roasted cauliflower & pesto  

Sweet roasted Dutch carrots   

Pilav & chickpeas (Turkish rice) 

Seasonal mixed vegetables \$18  

CHILDRENS OPTIONS

\$25

Crumbed Parmesan chicken fillets served with choice of chips OR Turkish Rice


Penne pasta & bolognese sauce

Pizza - choice of cheese / chicken & cheese / pepperoni & cheese / lamb & cheese


Anatolia Mediterranean

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