Menu

THE BREAD OVEN

Confit Garlic & Rosemary $11
Home made bread with roasted garlic & rosemary

Kalamata Olive $11
Home made bread with black olives drizzled with olive oil

Tomato $11
Home made bread with tomato paste, fresh tomatoes, feta & herbs

Sourdough $6
Home made bread with balsamic vinegar & olive oil

Turkish Ekmek $6
Home made Turkish Bread with sesame seeds

(gf on request)

ENTREES

House Made Dips & Olives $26
House made hummus, red pepper hummus, spinach & feta, roasted eggplant & tomato salsa, olives & fresh bread
can purchase individual dips (bread separate) $9ea

Baked Burrata *(gf on request)* $24
Served on roasted heirloom tomatoes drizzled with balsamic & served with sourdough & basil

Zucchini Fritters $24
Pan-fried fritters filled with zucchini, ricotta, parmesan cheese, topped with lemon yoghurt

Caprese Stuffed Mushrooms $24
Portobello mushroom filled with cheeses, tomatoes, garlic butter & drizzled with pomegranate oil

Ispanakli Borek $22
Crispy filo triangles filled with spinach, feta & fresh herbs

Yaprak Sarma $20
Vegetarian stuffed Dolmas with rice & a unique blend of spices topped with yoghurt & tomato sugo

Eggplant Cous Cous Rolls $22
Grilled eggplant stuffed with cauliflower cous cous, on tomato sugo, drizzled with tahni sauce & pine nuts

Sesame Scallops $24
Pan seared lemon garlic butter scallops crusted with sesame and drizzled with a honey soy glaze

Crispy S&P Calamari $24
Crispy calamari, lightly battered, with lemon & herbs served with saffron aioli

Charcoal Grilled Octopus $24
Charcoal grilled octopus salad with a pomegranate glaze & wild spices

Chilli Prawns $24
Pan-fried prawns with harissa & garlic

Garlic Prawns $24
Pan-fried prawns with lemon & garlic

SHARING PLATTER $30 p/p

Antipasto / Meze (minimum 2)
With house made dips, olives, feta, borek, zucchini fritters, eggplant rolls, lebneh & 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)* $44

Lamb One large lamb fillet skewer coated in paprika, harissa & Turkish herbs & spices served with salad & flatbread - *(gf on request)* $46

Adana One large minced beef skewer with red capsicum, herbs & Turkish spices served with salad & flatbread - *(gf on request)* $42

Chargrill Chicken Breast $44
Chicken breast marinated in Turkish spices served with fondant potato & topped with a choice of a lemon garlic jus or creamy mushroom sauce

Cowra Lamb Cutlets *(gf on request)* $49
Seasoned with thyme, rosemary, garlic & sea salt served with fondant potato

Rib Eye Steak (400gm) **+ prawns** ($15) $79
Removed from the bone served with fondant potato &choice of butter & /OR sauce

Wagyu Porterhouse New York (300gm) **+ prawns** ($15) $70
Served with fondant potato & choice of butter & /OR sauce

Wagyu Eye Fillet (250gm) **+ prawns** ($15) $70
Served with fondant potato & choice of butter & /OR sauce

Compound Butters
Garlic & Herb, Harissa, Smoked Paprika

Sauces
Jus, Peppercorn, Creamy Mushoom

Fried Whiting $48
Two large whiting (with bones) seasoned with Himalayan salt, black pepper, paprika & shallots drizzled with garlic lemon butter & served with side salad

Charcoal King Prawns $48
Garlic, chilli, oregano, olive oil & roquette salad

Hiramasa Kingfish $49
Charcoal grilled Kingfish fillets drizzled with chimichurri sauce on a bed of sweet mash

Mixed Seafood $54
Scallop, prawn, salmon, barramundi & king fish chargrilled & finished with herb oil lemon & salad

Whole Charcoal Grilled Fish $54
Grilled fish of the day (with bones) (pls check with waiter) served with chimichurri sauce & salad

SEAFOOD SHARING PLATTER **(minimum 4)** $75 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 — $52
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 — $49
Chicken breast stuffed with spinach, feta, sundried tomato, & Turkish spices served with mash potato & spinach

Vegetable Hot Pot *(gf on request)* — $46
Slow cooked mediterrannean vegetables & spices in salsa sauce & served with pilav & bread

Anatolian Chicken Hot Pot *(gf on request)* — $46
Slow-cooked tender chicken & saffron with vegetables in a creamy salsa sauce served with pilav & bread

Turkish Beef Hot Pot — $49
Spiced slow cooked beef & vegetables in a tomato salsa sauce served with pilav & bread

Seafood Hot Pot *(gf on request)* — $49
Mixed seafood in a tomato, fennel & chili sauce served with pilav & bread

Spiced Kofte *(gf on request)* — $44
Turkish meatballs with lamb mince, fresh herbs, rose harissa & served in an intense tomato sauce. Drizzled with yoghurt

Aubergine Kebabi *(gf on request)* — $46
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 — $42

Mince — Stuffed with a cooked mixture of mince, onion, tomato, pepper, garlic, herbs & spices — $44

PASTAS

Pumpkin & Ricotta Ravioli — $38
Roast pumpkin & ricotta filled ravioli drizzled with burnt butter sauce & sprinkled with toasted pine nuts & parmigiano cheese

Beef Ragu — $39
Slow Cooked Beef Ragu 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

Mediterranean Chicken Penne — $39
Tender chicken breast tossed with hand made penne pasta, creamy sauce, baby spinach, semi-dried tomatoes, mushrooms, and crumbled feta for a rich and flavourful Mediterranean-inspired pasta

PIZZAS

Vegetarian — $36
Zucchini, mushroom, red onion, mixed capsicum, olives & feta drizzled with pesto

Pulled Beef — $39
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) $85 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 & bologense sauce

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

Anatolia Mediterranean

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