

# lunch

## traditional turkish dips

\$

<u>humus</u>	chick peas, mixed with tahini, lemon, garlic & turkish herbs	6.5
<u>cucumber</u>	finely chopped cucumber with plain yoghurt, garlic & herbs	6.5
<u>carrot</u>	grated carrot with olive oil, yoghurt, garlic & fresh herbs	6.5
<u>beetroot</u>	cooked beetroot with garlic, olive oil, yoghurt & fresh herbs	6.5
<u>eggplant</u>	roasted eggplant, olive oil, tahini, yoghurt, garlic & fresh herbs	6.5
<u>chilli</u>	fresh red chilli & red capsicum, blended with walnut, olive oil, breadcrumbs & fresh herbs	7.5
<u>mixed platter</u>	choice of 3 dips	13.0
	choice of 6 dips	18.5

all dips served with hot turkish bread

## entrees

<u>feta spring rolls</u>	filled with feta cheese, parsley & fresh herbs & deep fried	9.5
<u>minced meat spring rolls</u>	filled with chilli & fresh herbs & deep fried	10.5
<u>potato balls</u>	stuffed with feta cheese, spinach & fresh herbs & deep fried	9.5
<u>crumbed parmesan chicken fillets</u>	served with aioli dipping sauce	10.5
<u>grated zucchini balls</u>	mixed with fresh herbs & topped with garlic yoghurt	11.5
<u>stuffed vine leaves</u>	filled with rice, onion & lemon, topped with garlic yoghurt	9.5
garlic & herb bread pide		6.0
chilli bread pide		6.0

## meze platter

<u>meze platter</u>	includes selection of 3 dips, zucchini balls, potato balls & crumbed parmesan chicken served with hot turkish bread	13.5
	minimum 2 people	(per person)

## skewers

\$

<u>grilled vegetables</u> zucchini, eggplant, mushroom, capsicum, feta & olives with basil & herbs	22.5
<u>turkish chicken skewers</u> chicken breast fillets marinated with garlic & fresh herbs	24.5
<u>paprika lamb skewers</u> lamb fillets marinated with turkish spices & fresh herbs	26.5
<u>beef skewers</u> lean beef fillets & spanish onions marinated with mint & rosemary	28.5
<u>mixed skewers</u> a chicken skewer, a lamb skewer & a beef skewer	30.5
all skewers served with traditional turkish rice & steamed vegetables	

## main meals

<u>boneless breast of chicken</u> drizzled with creamy mushroom white wine sauce	26.5
<u>grilled lamb cutlets</u> marinated with oregano & turkish spices, topped with jus	29.5
<u>oven baked lamb rack</u> drizzled with a creamy peppercorn jus	29.5
<u>king prawns</u> pan fried in a feta, parmesan, mushroom & sundried tomato creamy sauce with a dash of chilli	31.5
<u>salmon fillets &amp; king prawns</u> topped with a herby lemon sauce	29.5
<u>beef fillet</u> cooked to your liking and accompanied with a red wine jus	27.5
<u>beef fillet topped with king prawns</u> cooked to your liking & drizzled with a creamy garlic sauce	31.5
<u>beef fillet topped with grilled lamb cutlets</u> cooked to your liking and accompanied with a red wine jus	32.5

all main meals served with creamy mashed potato & steamed vegetables

## side salads

<u>traditional garden salad</u> lettuce, cucumber, tomato, red onion & balsamic dressing	7.5
<u>turkish coban salad</u> diced cucumber, tomato, onion mixed in turkish dressing	8.0
<u>mediterranean salad</u> lettuce, cucumber, tomato, onion, feta, olives & lemon dressing	9.5

## pides (turkish pizza's)

\$

<u>potato</u>	– potato, onion, pumpkin, parsley & cheese	18.0
<u>vegetarian</u>	– onion, tomato, capsicum, fresh herbs & cheese	18.0
<u>spinach &amp; feta</u>	– fresh english spinach with fetta cheese, parsley & tasty cheese	18.5
<u>super veggie</u>	– onion, tomato, capsicum, spinach, pumpkin, potato, olives & cheese	19.5
<u>turkish salami</u>	– traditional turkish pepperoni with cheese	19.0
<u>spicy salami</u>	– turkish pepperoni with onion, capsicum, mushroom, chilli & cheese	19.5
<u>traditional chicken</u>	– chicken, cheese, parsley & herbs	19.0
<u>spicy chicken</u>	– chicken, onion, tomato, capsicum, mushroom, cheese & herbs	19.5
<u>mediterranean chicken</u>	– chicken, spinach, tomato, herbs, fetta & tasty cheese	19.5
<u>minced lamb</u>	– lamb, onion, mushroom & cheese	18.5
<u>lamb pieces</u>	– lamb, tomato, onion, capsicum, fresh herbs, cheese optional – open	19.5
<u>traditional beef</u>	– beef with bbq sauce, onion, capsicum, mushroom & cheese	19.5
<u>prawn</u>	– garlic & olive oil prawns, mushroom, tomato, fresh herbs & cheese – open	21.5

## banquet

<u>entrée:</u>	selection of 3 dips, zucchini balls, potato balls, chicken fillets & hot turkish bread	
<u>main:</u>	lamb skewers, chicken fillets, choice of pide (not prawn), accompanied with bowls of turkish rice & steamed vegetables (minimum 2 people)	25.0 (per person)

## drinks / coffee / tea

<u>soft drinks:</u>	coke, diet coke, sprite, lift, fanta , lemon lime & bitters	3.0
<u>turkish soft drinks:</u>	uludag (orange), uludag (lemon)	3.5
<u>juices:</u>	orange, apple, apple & blackcurrent	3.5
<u>coffee:</u>	espresso, flat white, cappuccino, long black, latte, mocha, hot chocolate, turkish coffee	3.0
<u>tea (leaves):</u>	english breakfast, earl grey, peppermint, camomile, chai, turkish apple	3.0

## desserts

<u>baklava:</u>	pastry & walnut flavoured desserts with syrup	2.5 ea
<u>turkish delight:</u>	traditional rose flavoured turkish delight	1.5
<u>specials:</u>	see blackboard for daily specials	7.5

BYO Beer & Wine Only, \$2.0 corkage per person.

BYO soft drinks NOT accepted.

No Bill Splitting.

THE TURKISH GRILL IS AVAILABLE FOR PRIVATE FUNCTIONS,  
SUCH AS CHRISTENINGS, BIRTHDAYS, ENGAGEMENTS ETC.  
FEEL FREE TO TALK TO US ABOUT YOUR SPECIAL OCCASION.

TURKISH GRILL