



TURKUAZ SET MENU

Whole Table only – \$50 pp / With a Glass of Raki or House Wine \$55pp

Selection of assorted traditional mezes served with bread

Meatless red lentil kofta served with split almonds

Fried cauliflower with yogurt and roasted almonds

Spinach and cheese Pide

Lahmacun, Turkish flat breads with lamb mince

Shepherd Salad

Adana, minced lamb meat with red peppers, herbs and spices,
served with traditional almond & vermicelli rice

Baklava with Apple Tea or Turkish Coffee

(Vegetarian option is available)



COLD ENTREES AND SALADS

MIXED MEZE PLATE (V) \$30

- Hummus, mashed chickpeas & tahini seasoned with garlic
 - Smoked eggplant mixed with mashed garlic and yogurt
 - Turkish spicy salsa
 - Beetroot with yogurt
 - Haydari, tangy yogurt dip with mint and walnuts
 - Carrot and yogurt dip
- (Served with home-made Turkish bread)

MEATLESS RED LENTIL KOFTAH (V) \$15

Koftah shaped lentil puree mixed with finely chopped onions, greens and spices served with split almonds

STUFFED WINE LEAVES (V) \$18

Vine leaves stuffed with rice, currants and pine nuts

AEGEAN SALAD (V) \$17

Rocket salad served with dried figs, fetta and vinaigrette dressing

SHEPHERD'S SALAD (V) \$15

Chopped tomatoes, parsley, cucumber, onions, tossed with pomegranate molasses, lemon and olive oil





HOT ENTREES

- HALLOUMI (V)** \$16
Deep fried Halloumi served on fresh assorted greens topped with mild herbs and pomegranate seeds
- BAKED FETA CHEESE (V)** \$18
Feta cheese baked with capsicum slices, spices, olive oil and served with home-made bread
- SIGARA BOREK (V)** \$17
Turkish traditional phyllo dough rolled with feta cheese and parsley.
- PACANGA BOREK** \$19
Phyllo pastry rolled with feta cheese and air-dried Turkish pastrami, shallow fried and topped with crumbled feta.
- CAULIFLOWER WITH ROASTED ALMONDS (V)** \$16
Thick cut fried cauliflower with garlic yoghurt and topped with roasted almonds.
- STUFFED ZUCCHINI BLOSSOMS (V)** \$19
Zucchini blossoms filled with trio cheese, herbs and spaces





MAINS

TURKUAZ
TURKISH CUISINE



KAYSERI MANTI \$25
Handmade Turkish dumplings filled with seasonal lamb steamed and glazed with herb butter, topped with thickened garlic yoghurt.

VEGETARIAN STUFFED CAPSICUM (V) \$24
Traditional white rice with tomato and pepper paste stuffed in capsicum, served with garlic yoghurt and home made Turkish bread

IMAM BAYILDI (V) \$25
Stuffed baby eggplant with village style large fried vegetables topped with fresh herbs and thick traditional tomato sauce, served with traditional almond & vermicelli rice

TURKISH STYLE RATATOUILLE (V) \$28
Mixed sautéed seasonal vegetables in a thick traditional tomato sauce topped with fresh herbs, served with traditional almond rice

FROM CHARCOAL GRILL

LAMB SHISH KEBAB \$28
Traditional Turkish lamb backstrap marinated to tenderize and grilled over natural charcoal, served with traditional almond rice & salad

CHICKEN SHISH \$26
Char grilled thick carved chicken thigh skewers enhanced with Turkish spices cooked over natural charcoal, served with traditional almond rice & salad

ADANA KEBAB \$26
Seasoned minced lamb meat with red pepper herbs & spices on a skewer grilled on a charcoal fire, served with traditional almond rice & salad

BEYTI \$28
Ground skewered lamb wrapped in lavash bread grilled over charcoal fire topped with traditional tomato sauce and thickened garlic yoghurt

TURKUAZ KOFTAH \$26
Oval shaped minced lamb infused with traditional herbs, served with traditional almond rice & salad





FROM OUR OVEN

- LAHMACUN \$19
Turkish flat bread with authentic lamb mince infused with dried herbs & spices, capsicum and tomato
- KUSBASILI PIDE \$21
Turkish flat bread with ground diced lamb shoulder filled with capsicum, tomato and assorted spices
- SPINACH AND CHEESE PIDE (V) \$19
Turkish flat bread with spinach, cheese and fresh herbs
- VEGETERIAN PIDE (V) \$19
Turkish flat bread filled with wilted spinach, capsicum, mushrooms, onion, tomato and traditional cheese
- OCTOPUS & PRAWN PIDE \$27
Turkish flat bread with braised octopus filled with a blend of spices & herbs





DESSERTS

- BAKLAVA** \$16
 Traditional delicate phyllo pastry layered and filled with ground pistachio cooked until golden topped with syrup and pistachio
- SWEET DREAMS** \$16
 Caramelised dried figs stuffed with walnut and topped with ricotta cheese
- BAKED PUMPKIN (V)** \$16
 Sweetened and slow baked pumpkin served with vanilla ice cream, cloves and walnuts

