

Menu

THE BREAD OVEN

Confit Garlic & Rosemary \$8

Home made bread with roasted garlic & rosemary

Kalamata Olive \$8

Home made bread with black olives served with balsamic vinegar & olive oil

Tomato \$8

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

ENTREES

House Made Dips & Olives (v) \$22

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

Grilled Eggplant (v) \$20

Grilled eggplant with tomato sugo, ricotta & oregano

Baked Burrata \$22

Served with roasted tomatoes, rocket & basil on sourdough & drizzled with balsamic

Çiğ köfte (v) \$16

Traditional Turkish dish, with a combination of fine bulgur, onion, tomato paste & Turkish spices

Zucchini Enchilada (v) \$22

Grilled zucchini wraps filled with black beans, corn, ricotta & baked in spicy tomato sugo

Marinated Olives \$20

on sourdough bread, with lebneh, lemon zest, garlic & herbs

Caprese Stuffed Mushrooms (v) \$20

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

Crispy S&P Calamari \$24

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

Turkish Sigara Borek (v) \$16

Crispy filo rolls filled with feta & spices

Charcoal Grilled Octopus \$24

Charcoal grilled octopus with a pomegranate glaze & wild spices

Yaprak Sarma (v) \$16

Turkish style vegetarian stuffed Dolmas with rice & Mediterranean flavors & a unique blend of spices

Chilli Prawns \$24

Pan-fried prawns with harissa & garlic

SHARING PLATTER

\$26 p/p

Antipasto / Meze (minimum 2)

With dips, marinated vegetables, olives, pastrami, feta, sigora borek, dolmas & fresh turkish bread

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Menu

THE BURNING FLAME

From the Charcoal Grill

Skewers

Your choice of Lamb, Chicken or Adana Kebab served with salad & flatbread

Chicken \$36

Lamb \$39

Adana \$36

Chargrill Chicken Breast

Chicken breast marinated in a lemon, garlic & Turkish spices served with mash potato & spinach

\$36

Cowra Lamb Cutlets

Seasoned with thyme, rosemary, garlic & sea salt served with mash potato & spinach

\$42

Grilled Kofte

Grilled kofte of lamb mixed with fresh parsley, onions, garlic & warm Middle Eastern spices served with Turkish rice

\$37

Wagyu Rib Eye Steak (1.2Kg)

Accompanied with two sides & choice of butter or sauce

\$145

Wagyu Porterhouse New York (300gm) + prawns (\$10)

Served with mash potato, spinach & choice of butter OR sauce

\$55

Wagyu Eye Fillet (250gm) + prawns (\$10)

Served with mash potato, spinach & choice of butter OR sauce

\$59

Compound Butters

Garlic & Herb, Harissa, Smoked Paprika

Sauces

Jus, Peppercorn, Creamy Mushroom

Seafood Skewers

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

\$42

Whole Charcoal Grilled Fish

Grilled fish served with parsley, capers, crushed red pepper & garlic

\$38

Hiramasa Kingfish

Served with artichoke, potato & red pepper sauce

\$39

Charcoal King Prawns

Garlic, chilli, oregano, olive oil & roquette salad

\$42

SET MENU

\$80 p/p

Entree - Dips, antipasto & fresh Turkish bread

Mains - Lamb cutlets, spiced kofte, chicken skewers

Sides - Seasonal vegetables, salad, pilav

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Menu

MEALS

Lamb Rack Oven roasted with pistachio & herb crust served with mash potato & spinach	\$46
Turkish Beef Hot Pot Spiced slow cooked beef & vegetables in a tomato salsa sauce served with pilav & bread	\$39
Vegetable Hot Pot (v) Slow cooked mediterranean vegetables & spices in salsa sauce & served with pilav & bread	\$35
Seafood Hot Pot Mixed seafood in a tomato, fennel & chili sauce served with pilav & bread	\$39
Fried Whiting Himalayan salt, black pepper, paprika & shallots	\$36
Imam Bayildi (Stuffed Eggplant) Stuffed with a cooked mixture of onion, tomato, pepper, garlic, herbs & spices	Vegetarain \$36 Mince \$39
Spiced Kofte Turkish meatballs with lamb mince, fresh herbs, rose harissa & served in an intense tomato sauce. Drizzled with yoghurt	\$39
Baked Aubergine Kebabi Baked aubergine slices, kofte meatballs and tomato enriched by garlic and spices, served with pilav and bread	\$44

SALADS

\$12

Shepards Salad (v)

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

Tomato Salad (v)

Tomato salad, onions, sweet basil & olive oil

Roquette Salad (v)

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

SIDES

\$12

Home made fries

Roasted garlic chat potatoes with butter parmesan

Braised green beans & tomato (fasulye)

Garlic roasted cauliflower & pesto

Sweet roasted carrots

Pilav (Turkish rice)

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Desserts

SWEETS

Fig Trifle Baked figs with an almond sponge, mascarpone & a caramel sauce	\$15
Revani Mediterranean semolina cake soaked in syrup with toasted pistachio	\$13
Kunefe Kadayif pastry stuffed with stringy cheese & cooked until crispy & golden, served with Turkish ice-cream	\$18
Pistachio Baklava Handmade Pistachio rolled baklava with rose water syrup & served with Turkish ice-cream	\$12
Chocolate Cream Pie Rich & decadent chocolate filling baked into a sweet crust & served with Turkish ice-cream	\$15
Cheesecake Mousse Light and airy sweet vanilla mouse topped with raspberry compote & fruit	\$15
Persian Love Cake Persian cake soaked with a lemon-rosewater syrup, a hint of citrus, pistachios and aromatic spices topped with double whipped cream & fruit	\$15

TEA & COFFEE

Freshly made tea & coffee with our boutique mediterranean blend	\$5
Freshly made Turkish cay (tea) and freshly made Turkish kahve (coffee)	\$5

DESSERT WINES

Lemonel Lemoncello	\$10
Safir Dessert wine (375ml)	\$10 ea
Turkish dessert wine	\$45 bt

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