



Salads

Greek Salad (V)

Freshly made salad of tomatoes, cucumber, red onion, capsicum, feta, olives, and lightly coated with olive oil and balsamic vinegar \$17

Calamari Salad

Pan-fried calamari with garlic, olive oil, white wine, sweet chilli sauce, and served on a bed of salad, \$19
Wine suggestion: Tohu Chardonnay

Citrus Prawn Salad

Prawn, pan fried in a lemon sauce and served on a mesculin salad with cherry tomato's, citrus fruit and vinaigrette dressing \$19

Wine suggestion: Tohu Sauvignon Blanc or Tohu Riesling

Grilled Chicken Salad

Grilled slices of spit chicken served with mixed salad, hummus, pita bread and drizzled with a light mustard vinaigrette \$21

Turkish Mediterranean Salad

Sliced lamb off the spit, served on a mixed mesculin salad, capsicum, tomato, carrot and onion accompanied with feta, olive and mango, with a slice of pita bread and yoghurt sauce \$25



Dips and Entrées

Turkish Mixed Dips (V)

Selection of mixed Turkish dips comprising hummus, mamakado and baba gahnuj served with yoghurt and pita. For **two** people \$25, **three** people \$30, **four** people \$35 (V)

Vegetarian Mezze Platter (V)

Selection of hummus, baba gahnuj, tabouleh, dolmades, feta, olives, salad, turkish borek, ottomans borek and falafel patties served with pita bread and rice. For two people \$27, three people \$37, four people \$47

Tavuklu Borek

Lightly spiced chicken mince mixed with onion, tomatoes and garlic, rolled in layers of filo pastry, deep fried, and served with yoghurt, hummus and tabouleh \$17

Turkish Borek (V)

Feta, ricotta, potato, spring onion and parsley rolled in layers of filo pastry deep fried and served with hummus, yoghurt and tabouleh \$17

Mixed Borek

Combination of ottomans, tavuklu and turkish boreks and served with hummus, tabouleh, yoghurt and warm tomato salsa \$26

Lahmacun

Traditional entrée of finely ground mince, spiced with parsley, cumin and mild chilli, served on a thin Lebanese pita wrap, served with tabouleh salad, yoghurt and fresh herbs \$17

Ottomans Borek (V)

Filo pastry parcels with spinach, feta, cottage cheese, oven baked and served with hummus, tabouleh, mild warm tomato salsa and yoghurt, and pita bread \$17

Karniyarik

Oven baked eggplant with ground beef mince, parsley, cumin, fresh basil, mozzarella, served with yogurt, hummus, slice of pita bread and tabouleh salad \$18

Turkish Nachos – Chicken, Lamb or Vegetarian (V)

Turkish Café style - chicken or lamb slices from the spit, or a mix of artichoke, eggplant and mushroom on corn chips, with capsicum and mozzarella, finished with avocado dip and sour cream \$19

Beer suggestion: Macs Gold or Macs Isaac Cider



Mains

Turkish Moussaka

Traditional dish of minced chicken, eggplant, potato and mozzarella cheese served with rice and fresh salad \$26

Vegetarian Moussaka (V)

Green beans, eggplant, potato, mushroom, sliced red capsicum, topped with béchamel sauce, mozzarella, and served with rice, salad, yoghurt and tomato salsa \$24

Glevech

Authentic dish of diced lamb, slow-cooked with tomatoes, capsicum and spices and served with eggplant, salad, rice and yoghurt sauce \$29

Matched with Ngatarawa Stables Cabernet Merlot

Donner Kebab – AWARDED 6 STARS OUT OF 5 BY MAX MAGAZINE!

Your choice of **lamb** or **chicken** from the spit, or **falafel patties**, plus salad, hummus and sauces, wrapped in large Lebanese bread and toasted in our wood-fired oven \$22

Beer suggestion: Efes Pilsner and Corona

Anatolia

Chicken or lamb slices from the spit served on a bed of diced pita bread, topped with chilli sauce, minted garlic yoghurt and chopped cashew nuts \$27

Hatay Hummus

Lamb or chicken slices from the spit served with creamy hummus, warm tomato salsa, yoghurt, tabouleh, and pita bread \$27

Shawarma

Chicken or Lamb slices served on a bed of rice, with warm tomato salsa, yoghurt, hummus and salad \$27

Falafel Meal (V)

Our famous home-made falafel patties deep-fried, served with rice, hummus, tabouleh, sauces and pita bread \$22

Karishik Kebab

Especially for the **BIG** appetite. A combination of **lamb** and **chicken** sliced from the spit served with rice, chilli sauce, hummus, minted garlic yoghurt, salad and pita bread \$31

Mediterranean Lamb Shanks

Two lamb shanks marinated using our own secret recipe, slow cooked, and served with rice and green salad \$29

Tavuk Salata

Grilled slices of chicken breast marinated in garlic, lemon and orange juice, topped with basil, feta and fresh tomato, and served on salad with pita bread, yoghurt and warm tomato salsa \$27

Wine suggestion: Tohu Sauvignon Blanc

Prawn Shish Kebab

Marinated prawns in garlic and lemon juice, grilled on a traditional kebab skewer, chargrilled and served with salad, avocado dip, yoghurt sauce and rice \$27, add extra kebab skewer \$14

Wine suggestion: Tohu Riesling or St Clair Vicars Choice Pinot Gris

Shish Kebab

Our special marinated diced **lamb** or **chicken** on a traditional kebab skewer, chargrilled and served on a bed of rice with salad and pita bread \$27, add extra kebab skewer \$14

Wine suggestion: Yalumba Barossa Shiraz (Lamb) and St Clair Vicars Choice Sauvignon Blanc (Chicken)



Mains

CUSTOMER CHOICE SPECIALS

The Bosses' Special House Platter

Platter combination of turkish lamb shank, pizolah kebab, grilled chicken breast, calamari, smoked chicken, king prawns, and fresh choban and leaf salad, served with rice, pita bread, yoghurt and chilli sauce, for two people \$58, four people \$112

Wine suggestion: Alpha Domus Navigator Merlot Cabernet or Pencarrow Sauvignon Blanc

Afghan Mixed Plate

Slow cooked tender lamb shank and grilled chicken breast served with rice and potato wedges, salad, pita bread and topped with our own special sauce \$30

Fettucine Tavuk

Creamy chicken with mushroom, red onion, parmesan, basil and pesto \$27

Turkish Pilau, a "Wedding Special"

Boneless diced chicken marinated and slow cooked in a light spicy sauce, with traditional rice, sultanas, caramelised sliced carrots, pistachio nuts, and served with a yoghurt cucumber dressing and fresh salad \$27



*All our pizzas
are made fresh
when you
order!*

Wood-fired Pizzas

Chef's Special

Chicken from the spit, mushrooms, roasted eggplant, tomato, ricotta, olives and mozzarella \$28

Ghazni

Lamb and chicken from the spit, mushroom, and red onion, topped off with prawn, chilli and mozzarella cheese \$27

Afghanien

Mixture of lamb and chicken, mushroom, capsicum, onion, chilli, olives and mozzarella \$25

Hawaiian

Chicken, pineapple, sauce and mozzarella cheese \$25

Kiwi Salmon Delight

Sliced Salmon, cream cheese, capers, artichokes and sliced capsicum topped with salad greens \$26

Tavuk ve Pesto

Chicken slices, pesto, zucchini, cashew nuts and mozzarella \$26

Pepperoni

Salami, mushroom, capsicum, capers, olives, mozzarella \$26

Tandoori Chicken

Chicken with banana, mango, cashews and yoghurt \$26

Special House Pizza

Chorizo sausage, salami, red onion, capsicum, chilli, basil pesto and mozzarella \$28

Turkish (V)

Spinach, feta, olives, roasted eggplant, artichokes, mushroom and mozzarella cheese \$28

Margerita (V)

Freshly sliced tomato, basi pesto and mozzarella cheese \$24

Side Dishes

Garlic pita	\$5	Plain pita	\$5
Garlic pizza bread baked in oven	\$8	Bowl of French fries	\$9
Bowl of potato wedges	\$10	Bowl of rice	\$6
Bowl of olives and feta cheese	\$12	Tabouleh salad	\$6
Extra bowl of dips	\$5	Melted Feta and basil pesto pita	\$10
Side Salad	\$6		