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DINNER

ENTRÉES

all entrées available as main meal size upon request

Kabak - [v] 12.5

grated zucchini mixed with fresh herbs & eggs deep fried served with garlic yoghurt sauce – four per serve

Potato Balls 12.5

Potato, fetta cheese, eggs, breadcrumbs and fresh herbs, deep fried and four ball per serve with garlic yogurt sauce - four per serve

Kadin budu kofte 12.5

diced mince, rice, parsley & herbs, dipped in fresh eggs & pan fried – four per serve

Dolma - [v] 11.5

preserved vine leaves stuffed with rice, onions, blackcurrant & pine nuts - four per serve

Fasulye - [v] [g] 12.0

fresh green beans with onion, garlic & herbs served in a tomato based sauce

Borek - [v] 12.5

- Fetta cheese, Parsley and fresh herbs rolled in filo pastry
- Lamb mince testy cheese and herbs rolled in filo pastry

- four per serve

Kizartma - [v] [g] 14.5

layers of mixed shallow fried vegetables served in a garlic yoghurt sauce

Falafel - [v] 15.5

chickpeas, parsley & herbs, pan fried & served with tabouli, humus & garlic yoghurt sauce
- five per serve

MEZE

including a complementary serving of hot turkish bread

Meze taste platter - [reg] - [v] 22.5

four dips, two kabak & two borek – extra pieces available upon request

Meze taste platter - [med] 26.5

five dips, two kabak, & two kadin budu kofte

Meze taste platter - [large] 32.5

six dips, two kabak, two kadin budu kofte & two borek

DIPS

including a complementary serving of hot turkish bread

Trio of dips 16.5

your choice of three specialty dips to sample from the range below

Tzatziki or Cacik - [v] [g] 9.5

cucumber, garlic, mint & homemade yoghurt with fresh garden herbs

Havuc - [v] [g] 9.5

carrot, garlic, mint & homemade yoghurt with fresh garden herbs

Humus - [v] [g] 9.5

chickpeas, tahini, garlic, lemon & olive oil with fresh garden herbs

Baba – ghanoush - [v] [g] 9.5

eggplant, garlic & homemade yoghurt with fresh garden herbs

Ispanak - [v] [g] 9.5

Spinach, garlic & homemade yoghurt with fresh garden herbs

Pancar - [v] [g] 9.5

beetroot, garlic & homemade yoghurt with fresh garden herbs

Biber ezmesi - [v] 9.5

fresh chilli, red peppers & olive oil mixed with breadcrumbs & walnuts

COLD DRINKS

Coke	3.5
Coke-No sugar	3.5
Lemonade	3.5
Lemon squash	3.5
Fanta	3.5
Ginger beer	3.5
Lemon Lime Bitters	3.5
Uludag-Gazoz (Turkish Lemonade)	3.4
PELLEGRINO	3.5

JUICE

Orange	4.5
Pineapple	3.4
Apple	4.5
Sour Cherry	4.5

MILKDRINKS

Chocolate, Caramel, Vanilla, Strawberry, Banana, Lime

Milkshake	5
Thick Shake	5.5
Ice Coffee	5.5
Ice Chocolate	5
Ice Latte	5

ADD ONS

Soy	.50
Almond	.50
Lactose free	-
Syrup - Vanilla, Caramel, Hazelnut, Honey	.50

HOT DRINKS

Espresso	3.5	4
Long Black	3.5	4
Macchiato	3.5	4
Long Macchiato	4	
Affogato	4	4.5
Cappuccino	3.5	4
Flat white	3.5	4
Latte	3.5	4
Turkish Coffee	3.5	
Mocha	4	4.5
Chai Latte	4	4.5

TEA

English Breakfast	4
Earl Grey	4
Jasmine	4
Chamomile	4
Green Tea Sencha	4
Apple Tea	4
Lemongrass & Ginger	4
Chai Tea	4

KIDS MENU (AGES 0-13)

Chips [V,G] 5

Chicken Nuggets - (8pieces) 8.5

Toddlers Choice - 10.50

A chicken, lamb or kofte skewer with a choice of a side.

Sides: Seasonal Veggies, Rice, Chips or Salad

Kids Pide - 10.50

(Selection on p2)

CHEF'S SELECTIONS for DINNER

all banquet selections are designed for a
MINIMUM OF TWO PEOPLE,
the price is per person

• Eminent banquet [vegetarian] 27.5

three dips - a selection of dips picked for you by the chef
pide bread - a traditional turkish bread
fasulye - fresh mixed seasonal vegetables marinated & baked
falafel - chick peas, parsley & herbs deep fried, served with tabouli
kabak - grated zucchini mixed with fresh herbs
borek - fetta cheese, parsley, fresh herbs rolled in filo pastry
chefs choice of pide - from the full range off the menu
pilav - steamed fluffy white rice with pan fried risoni

• Kebab Platter 30.5

three dips - a selection of dips picked for you by the chef
sis kebab - lamb pieces marinated seasoned & grilled on a skewer
sis tavuk - chicken pieces marinated seasoned & grilled on a skewer
kofta - classic ground lamb rolled & lightly spiced & grilled
lamb cutlets - char-grilled & seasoned with a special blend of herbs
pilav - steamed fluffy white rice with pan fried risoni
salad - a traditional green salad with a balsamic & olive oil dressing

• Sovereign banquet 34.5

four dips - a selection picked for you by the chef
pide bread - a traditional turkish bread
kabak - grated zucchini mixed with fresh herbs
chefs choice of pide - from the full range off the menu
salad - a traditional green salad with a balsamic & olive oil dressing
sis kebab - lamb pieces marinated seasoned & grilled on a skewer
sis tavuk - chicken pieces marinated seasoned & grilled on a skewer
pilav - steamed fluffy white rice with pan fried risoni

• Grand banquet 39.5

four dips - a selection picked for you by the chef
pide bread - a traditional turkish bread
borek - fetta cheese, parsley, fresh herbs rolled in filo pastry
kabak - grated zucchini mixed with fresh herbs
chefs choice of pide - from the full range off the menu
salad - a traditional green salad with a balsamic & olive oil dressing
sis kebab - lamb pieces marinated seasoned & grilled on a skewer
sis tavuk - chicken pieces marinated seasoned & grilled on a skewer
lamb cutlets - char-grilled & seasoned with a special blend of herbs
kofta - classic ground lamb rolled, lightly spiced & grilled
pilav - steamed fluffy white rice with pan fried risoni

• Seafood Platter 35.5

three dips - a selection of dips picked for you by the chef
char-grilled seafood - a selection of fresh seafood seasoned with fresh herbs
salad - a traditional green salad with a balsamic & olive oil dressing
wedges - traditional wedges

• Royal banquet 46.5

five dips - a selection picked for you by the chef
pide bread - a traditional turkish bread
borek - fetta cheese, parsley, fresh herbs rolled in filo pastry
kabak - grated zucchini mixed with fresh herbs
dolma - vine leaves stuffed with rice, onions, garlic, herbs
char-grilled seafood - a selection of fresh seafood seasoned with fresh herbs
sis kebab - lamb pieces marinated seasoned & grilled on a skewer
sis tavuk - chicken pieces marinated seasoned & grilled on a skewer
lamb cutlets - char-grilled & seasoned with a special blend of herbs
chefs choice of pide - from the full range off the menu
pilav - steamed fluffy white rice with pan fried risoni
salad - a traditional green salad with a balsamic & olive oil dressing
baklava - a dessert recommendation from a fine selection prepared by the pastry chef

SIDES DISHES

Garlic bread turkish style - [v] 14.5

Wedges - [v] [g] 10.5

Chips- [v] [g] 10.5

Hot turkish pide bread 4.5

Pilav - [v] steamed white rice with pan fried risoni 4.5

Bulgur Rice - [v] 4.5

Coban salad - [v] [g] 12.5
finely diced tomato, cucumber, red onion & parsley served with a lemon & olive oil dressing

Tabouli salad - [v] 11.5
finely diced green onions, tomato, mint & parsley, mixed with bulgur in a lemon & olive oil dressing.

PIDE
Istanbul 21.0
finely minced lamb, onion, capsicum parsley & cheese

Meat lovers 24.0
sucuk (turkish salami), finely minced lamb, chicken, onion, capsicum, bbq sauce, cheese with a mixture of fresh herbs

Vikings 21.0
tender roast chicken pieces, onion, capsicum & cheese

Gallipoli - [v] 20.0
chunks of baked potato, onion, cheese with a mixture of fresh herbs

Lahmacun 22.0
an open style of the traditional pide minced lamb, tomato, capsicum, onion, with a mixture of fresh herbs
*melted tasty cheese - add 1.5

Hawks 22.0
a semi open style of the traditional pide turkish pepperoni, capsicum, onion, cheese with a mixture of fresh herbs

Hawaiian 24.0
sliced smoked beef pieces, pineapple & cheese

Bushranger 24.0
thinly sliced smoked beef & cheese

Super sebzeli - [v] 24.0
a mixture of all vegetable fillings & cheese

Kabakli - [v] 20.0
baby roasted pumpkin, sautéed garlic, capsicum, tomato, onion, fetta cheese with a mixture of fresh herbs

Karadesli 25.0
a semi open style of the traditional pide marinated prawns, mushroom, tomato, parsley, garlic & cheese

Mantarli - [v] 20.0
mushrooms, olives & cheese

Peynirli - [v] 20.0
fetta cheese, spinach & parsley

Sucuklu 22.0
sucuk (turkish salami) & cheese

Kusbasili 22.0
an open style of the traditional pide diced lamb, capsicum, tomato, onion with a mixture of fresh herbs
*melted tasty cheese - add 1.5

Ananas - [ana-nas]	21.0	Kofte (serving of 5)	27.5
tender roast chicken pieces, pineapple & cheese		ground lamb marinated in herbs & spices, grilled & served with turkish tomato salsa sauce on a bed of rice	
Bursa Donner	21.0		
Shaved lamb, Capsicum, Onion, Mushroom, BBQ sauce and Tasty cheese.		Sis tavuk chicken or Sis kebab lamb	28.5
Spinach and Eggs	20.0	your choice of chicken or lamb marinated, seasoned & grilled on skewers served with a side of rice	
Spinach, eggs, Fetta cheese and tasty cheese.			
Hot and Spicy Chicken	21.0	Pirzola	31.5
Capsicum, Onion, Tomato, Hot spices and Tasty Cheese.		lamb cutlets seasoned with a special blend of herbs, char-grilled & served on a bed of rice	
Mediterranean	20.0		
Eggplant, Pumpkin, Sundried Tomato, Parsley and Tasty Cheese.		Mantarli karades	29.5
		six king prawns sautéed with chilli & garlic served with a side of creamy mushroom sauce & rice	
SALADS all meat & seafood char-grilled	13.5	Balik izgara	30.5
Turkish salad - [v] [g]		fish of the day topped with fresh herbs, char-grilled & served with a side of creamy mushroom sauce & rice	
chunks of tomato, cucumber, capsicum, olives & fetta cheese served with a vinegar & olive oil dressing			
Chicken salad - [g]	20.5	Guvec - [g]	26.5
sliced chicken breast served with seasonal salad & dressing		authentic turkish lamb casserole with chunky vegetables topped with melted cheese & baked in the dish	
Lamb salad - [g]	20.5		
sliced tender lamb fillet served with lettuce, tomato, cucumber & capsicum		Eye Fillet Steak	36.5
Mixed seafood salad - [g]	22.5	Tender spice Eye Fillet steak grilled to your liking and served with seasonal vegetable, bulger rice and choice of sauce.	
ocean fresh calamari, prawns & salmon served with seasonal salad & balsamic dressing			
Peppered salmon salad - [g]	21.5	Chicken Cutlets	27.5
ocean fresh salmon mixed with parsley & garlic served with a lemon, dill & olive oil dressing		Marinated chargrilled tender chicken cutlets serve with seasonal vegetables, Mushroom sauce and bulger rice.	
Prawn salad - [g]	21.5		
ocean fresh king prawns served with cucumber, lettuce & tomato		Chicken Kofte	27.5
Calamari salad - [g]	20.5	Chicken mince marinated with herbs and spices, grilled and serve with seasonal vegetables, mushroom sauce and saffron spiced mash potato.	
ocean fresh calamari seasoned with salt, chilli flakes & olive oil served with a seasonal salad			
MAINS		Lamb Rack	33.5
Mediterranean salmon	30.5	Rack of Lamb marinated with blended herbs and spices serve with seasonal vegetables, special sauce and saffron spiced mash potato.	
ocean fresh salmon marinated with lemon, tomato, garlic & a mixture of garden fresh herbs wrapped in vine leaves served with a caper sauce and a side of seasonal vegetables		Ottomans choice	46.5
Istanbul special	29.5	Tender chicken breast, prawns, salmon, eye fillet served with coban salad and chips.	
tender chicken breast thinly sliced marinated in chilli, lemon, soy sauce and a mixture of garden fresh herbs served with a turkish yoghurt and butter sauce on a bed of rice			
Kulbasti	29.5		
thinly sliced lamb and chicken marinated in chilli, lemon, soy sauce and a mixture of garden fresh herbs served with a turkish mint yoghurt and butter sauce on a bed of rice			
Bon fila	30.5		
succulent lamb fillet smothered in pepper sauce served on a bed of saffron spiced potato mash with a side of seasonal vegetables			
Mixed Grill	29.5		
a delightful mixture of sis kebab, sis tavuk, kofte & lamb cutlet, served on a bed of rice			
Pasha kebab	29.5		
chicken breast fillets & prawns drizzled with a creamy sauce served on a bed of rice			
Sultans choice	28.5		
char-grilled chicken breast, filleted served with a mushroom sauce and topped with a stuffed mushroom served on a bed of rice			
Uykuluk kebab	28.5		
char grilled lamb, filleted served with a mushroom sauce and topped with a stuffed mushroom served on a bed of rice			
Iskender	28.5		
thinly shaved spiced lamb layered on grilled pide bread slices topped with garlic yoghurt & turkish tomato salsa sauce			
Scotch fillet steak	31.5		
tender spiced scotch fillet steak grilled to your liking & served on a bed of saffron spiced potato mash			