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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 served with garlic yoghurt 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, garlic & herbs - 4 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 tasty 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 fried & served with tabouli, humus & garlic yoghurt sauce - 5 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

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

HOT DRINKS

Espresso	3.5	4
Long Black	3.5	4
Macchiato	3.5	
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		4.5
Chai Latte		4.5

TEA

English Breakfast	4
Earl Grey	4
Chamomile	4
Green Tea Sencha	4
Apple Tea	4
Lemongrass & Ginger	4
Chai Tea	4
Peppermint 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] 28.0

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 31.0

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 35.0

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 40.0

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 36.0

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 47.0

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 21.5
finely minced lamb, onion, capsicum parsley & cheese

Meat lovers 24.5
sucuk (turkish salami), finely minced lamb, chicken, onion, capsicum, bbq sauce, cheese with a mixture of fresh herbs

Vikings 21.5
tender roast chicken pieces, onion, capsicum & cheese

Gallipoli - [v] 20.5
chunks of baked potato, onion, cheese with a mixture of fresh herbs

Lahmacun 22.5
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 22.5
a semi open style of the traditional pide Turkish pepperoni, capsicum, onion, cheese with a mixture of fresh herbs & BBQ Sauce

Hawaiian 24.5
sliced smoked beef pieces, pineapple & cheese

Bushranger 24.5
thinly sliced smoked beef & cheese

Super sebzeli - [v] 24.5
a mixture of all vegetable fillings & cheese

Kabakli - [v] 20.5
baby roasted pumpkin, sautéed garlic, capsicum, tomato, onion, fetta cheese with a mixture of fresh herbs

Karadesli 25.5
a semi open style of the traditional pide marinated prawns, mushroom, tomato, parsley, garlic & cheese

Mantarli - [v] 20.5
mushrooms, olives & cheese

Peynirli - [v] 20.5
fetta cheese, spinach & parsley

Sucuklu 22.5
sucuk (turkish salami) & cheese

Kusbasili 22.5
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]	21.5	Scotch fillet steak	32.0
tender roast chicken pieces, pineapple & cheese		tender spiced scotch fillet steak grilled to you liking served on a bed of saffron spiced potato mash & steamed vegetables.	
Bursa Donner	21.5	Kofte (serving of 5)	28.0
Shaved lamb, Capsicum, Onion, Mushroom, BBQ sauce and Tasty cheese.		ground lamb marinated in herbs & spices, grilled and served with a Turkish tomato salsa sauce. Served with steamed vegetables and rice	
Spinach and Eggs	20.5	Sis tavuk chicken or Sis kebab lamb	29.0
Spinach, eggs, Fetta cheese and tasty cheese.		your choice of chicken or lamb marinated, seasoned & grilled on skewers served with a side of rice	
Hot and Spicy Chicken	21.5	Pirzola	32.0
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	20.5	Mantarli karades	30.0
Eggplant, Pumpkin, Sundried Tomato, Parsley and Tasty Cheese.		six king prawns sautéed with chilli & garlic served with a side of creamy mushroom sauce & rice	
SALADS		Balik izgara	31.0
Turkish salad [G]	14.0	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 & feta cheese served with a balsamic dressing.		Guvec - [g]	27.0
Chicken salad [G]	21.0	authentic turkish lamb casserole with chunky vegetables topped with melted cheese & baked in the dish	
sliced chicken breast served on a seasonal salad topped with a lemon dressing, Dijon, and cocktail sauce		Chicken Cutlets	28.0
Lamb salad [G]	21.0	Marinated chargrilled tender chicken cutlets serve with seasonal vegetables, Mushroom sauce and bulger rice.	
sliced tender lamb served on a seasonal salad topped with a Dijon & balsamic dressing		Chicken Kofte	28.0
Mixed seafood salad [G]	23.0	Chicken mince marinated with herbs and spices, grilled and serve with seasonal vegetables, mushroom sauce and saffron spiced mash potato.	
Grilled Calamari, Prawns & Salmon served with a seasonal salad topped with a lemon dressing, Dijon, and cocktail sauce.		Lamb Rack	34.0
Peppered Salmon salad [G]	22.0	Rack of Lamb marinated with blended herbs and spices serve with seasonal vegetables, special sauce and saffron spiced mash potato.	
Atlantic salmon mixed with parsley & garlic served on a seasonal salad with a lemon dressing, Dijon, and cocktail sauce.		Ottomans choice	47.0
Prawn salad [G]	22.0	Tender chicken breast, prawns, salmon, lamb fillets served with a side coban salad and chips.	
Grilled Prawns served on a seasonal salad with a lemon dressing, Dijon, and cocktail sauce.			
Calamari [G]	21.0		
Grilled Calamari served on a seasonal salad with a lemon dressing, Dijon, and cocktail sauce.			
MAINS			
Mediterranean salmon	31.0		
Ocean fresh salmon marinated with lemon, tomato, garlic & herbs, wrapped in vine leaves served on seasonal vegetables and a caper sauce.			
Istanbul special	30.0		
tender chicken breast thinly sliced marinated in chilli, lemon, soy sauce and mixed herbs served on steamed vegetables with a Turkish mint yogurt and butter sauce resting on a bed of rice.			
Kulbasti	30.0		
thinly slice lamb and chicken marinated in chilli, lemon, soy sauce and mixed herbs. Served on steamed vegetables with a Turkish mint yogurt and butter sauce resting on a bed of rice.			
Bon fila	31.0		
succulent lamb fillet smothered in pepper sauce served on a bed of saffron spiced potato mash with a side of seasonal vegetables			
Mixed Grill	30.0		
a delightful mixture of sis kebab, sis tavuk, kofte & lamb cutlet. Served with steamed vegetables and rice.			
Pasha kebab	30.0		
chicken breast fillet & prawns drizzled with a creamy mushroom sauce served with steamed vegetables and rice.			
Sultans choice	29.0		
char-grilled chicken breast, filleted served with a mushroom sauce and topped with a stuffed mushroom served on a bed of rice			
Uykuluk kebab	29.0		
char grilled lamb, filleted served with a mushroom sauce and topped with a stuffed mushroom served on a bed of rice			
Iskender	29.0		
thinly shaved spiced lamb layered on grilled pide bread slices topped with garlic yoghurt & turkish tomato salsa sauce			