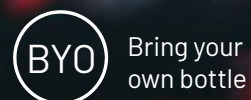


CHARGRILLED
FLAVOUR FILLED

Taste of
TURKEY

SINCE 1071

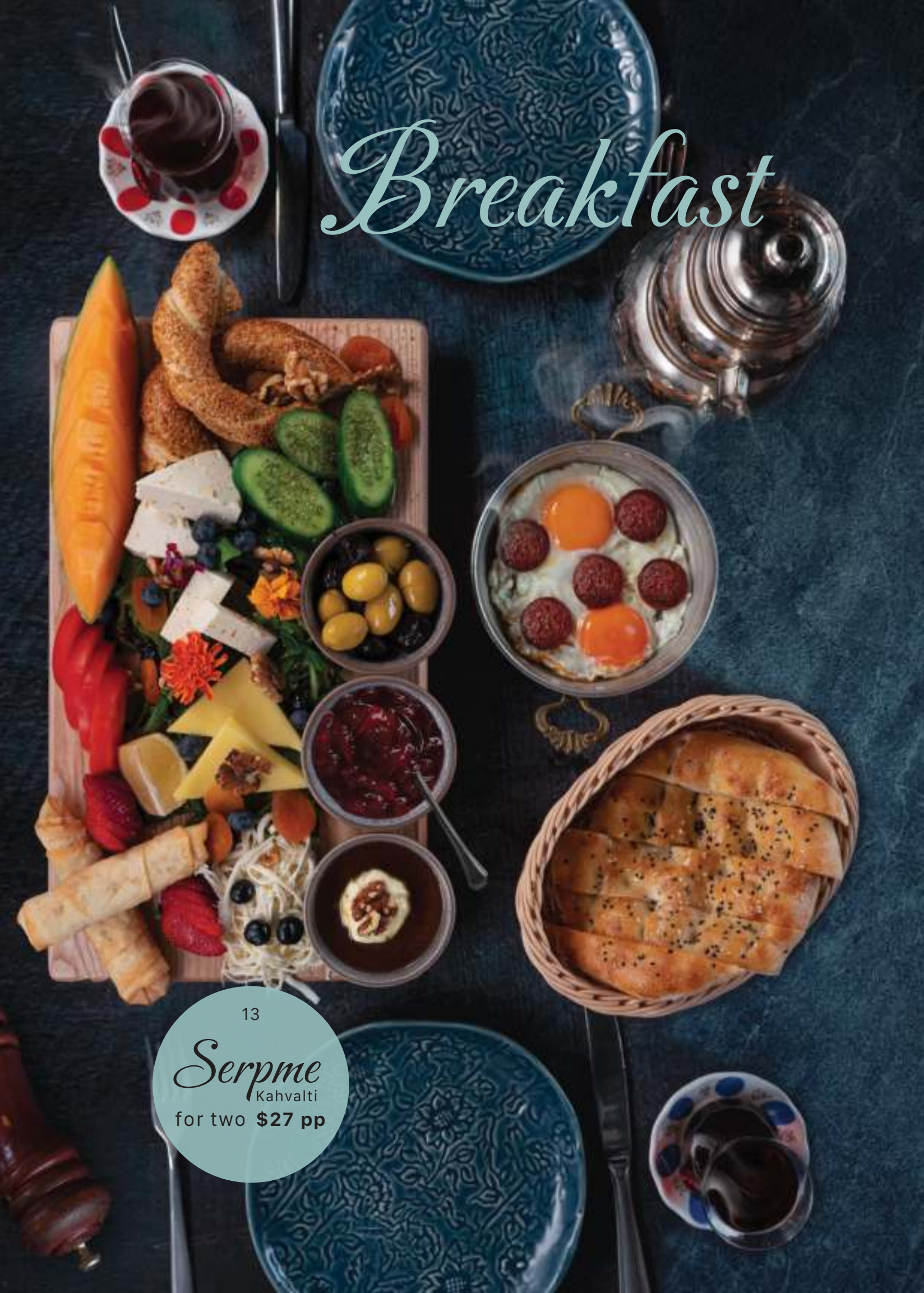
MENU



Breakfast



13
Serpme
Kahvalti
for two \$27 pp





1. Halloumi Stack 19

Halloumi, avocado, tomatoes, beetroot hummus, poached egg and baby spinach stacked on sourdough bread.

2. Granola Bowl 16

Sweet yoghurt, mixed berries compote, banana, strawberries, blueberries and passionfruit.



3. Veggie Brekkie Bowl 22

Avocado, halloumi, mushroom, spinach, tomato, falafel, bread

4. Smashed Avo 15

Smashed avocado, cherry tomatoes, feta cheese and poached egg on sourdough bread.



5. Toast with condiment 6

Sourdough or Turkish **Gluten free +1.5**

6. Gozleme 16

Thin pastry filled with spinach & cheese or lamb & spinach or chicken & mushroom served with cacik.

7. Sucuk & Egg Roll 11

Tomato, baby spinach, Turkish sausage, egg and cheese

8. Menemen 16

Scrambled eggs with tomato and peppers served with Turkish bread

9. Granola Bowl 15

Sweet yoghurt, mixed berries compote, banana, strawberries, blueberries and passionfruit.

10. Cilbir 18

Poached eggs on a bed of yoghurt, topped with baby spinach, spiced burnt butter and finely sliced sucuk.

11. Eggs your way 11

Served with turkish bread

Scrambled, fried, poached egg **Add Sucuk +5**

12. Hummus Bowl 18

House made hummus topped with poached eggs, baby spinach, quinoa and burnt butter.

13. Serpme Kahvalti 27 pp

Turkish brekkie banquet. Min 2 ppl.

Sigara boregi, simit, Sucuklu yumurta, Mozzarella cheese, feta cheese, string cheese, tomato, cucumber, honey and cream, jam, olives, rockmelon, seasonal fruits served with a pot of Turkish tea.

Extras: Mushroom +5, Spinach +4, Avocado +5, Halloumi +3, Poached Egg +4, Feta +3, Gluten-free bread +2.5, Sucuk +5



10

5

18

3

12

6

2

11

1

4

8

15

9

Mezes

- 1. Stuffed Vine Leaves 9** (v)
Rice and fresh herbs rolled in vine leaves **2pcs**
- 2. Stuffed Eggplant 9**
Sundried eggplants stuffed with a mixture of rice and fresh herbs **2pcs**
- 3. Mücver 14**
Zucchini fritters topped with yoghurt **4pcs**
- 4. Çig Köfte 12** (v) (🌶️)
Spicy bulgur mixed with pomegranate molasses & isot chilli **4pcs**
- 5. Falafel 12** (v)
Fried falafel balls topped with tahini sauce **4pcs**
- 6. İçli Köfte 13**
Crisp croquettes of minced meat **2pcs**
- 7. Paçanga Böregi 11**
Thin pastry stuffed with peppers, cheese and cured beef **2pcs**
- 8. Lentil Soup 12** (🌿)
House made lentil soup served with Turkish bread
- 9. Meze platter 12pp**
A mix of meze tasting platter (Min. 2 ppl)

Dips

House made dips served with fresh Turkish bread

- 9. Cacik 11** (🌿)
Yoghurt, grated cucumbers, mint, garlic and topped with olive oil
- 10. Hummus 11** (🌿)
Chickpeas blended with spices, olive oil and lemon juice
- 11. Beetroot 11** (v)
Beetroot blended in yoghurt and spices
- 12. Carrot 11** (🌿)
Sautéed carrots grated in yoghurt
- 13. Atom 11** (🌿) (🌶️)
Hot fried chillis blended with yoghurt
- 15. Ezme 11** (v) (🌶️)
Mashed tomato and peppers with spices
- 16. Eggplant Salad 11** (v)
Oven roasted eggplant and peppers mixed with olive oil
- 17. Mixed Dips**
Small Suitable for 2 people **19**
Large Suitable for 4 people **26**

Salads

- 18. Shepherd Salad 13** (v)
Diced seasonal vegetables with pomegranate molasses and Turkish dressing
- 19. Mediterranean Salad 15** (v)
Seasonal vegetables and green leaves mixed with feta cheese and olives
- 20. Bean Salad 11** (v)
A mix of butter beans and kidney beans tossed with parsley and onions

Sides

- 21. Fries 7** (v)
- 22. Bulgur 7** (v)
- 23. White rice 7** (v)
- 24. Turkish bread 4** (🌿)

Off the Grill

1. Mixed Shish 32

A combination of lamb, chicken and adana skewers with sumac onions, cacik, pita bread

2. Adana 23

Ground lamb skewers (2pcs) with sumac onions, cacik, pita bread

3. Chicken 25

Tender chicken breast skewers (2pcs) with sumac onions, cacik, pita bread

5. Lamb 27

Tender lamb backstrap skewers (2pcs) with sumac onions, cacik, pita bread

All skewer plates come with a choice of white rice, bulgur or fries.

Extra Skewer +10

6. Pirzola 28

Tender lamb cutlets served on mashed potato alongside mixed salad and cacik

7. Kofte Piyaz 23

Ground lamb meat balls, served with fries, bean salad and cacik

8. Mix Grill platter 32pp

Min 2ppl. A selection of all of our chargrilled meats



*Sizzling
straight off the grill*



Mains

9. Beyti Kebab 24

Ground lamb wrapped with cheese in thin pastry served with bulgur and yoghurt



9

10



10. Iskender Kebab 26

Fine sliced lamb served on top of Turkish bread alongside yoghurt

11. Hunkar begendi 26

Smoked eggplant puree topped with tender lamb loin and burnt butter



11

12



12. Vegetarian Bowl 23

Stuffed eggplant, zucchini fritter, eggplant salad, bean salad, veggie shish

13. Manti 24

Turkish dumplings filled with meat topped with yoghurt and spiced butter sauce



13

14



14. Etli Guvec 23


Diced lamb and vegetables slow cooked in traditional clay pot served with bulgur


Pide

Go Vegan +3


Extra topping +3

Vegetarian


1. **Garlic Pide** 16 
Garlic, cheese, oregano

2. **Peynirli** 16 
Feta and Mozarella Cheese
Add egg +2


3. **Spinach & Cheese** 18 
Cheese, spinach Add egg +2

4. **Sebzeli** 19 
Cheese, onion, capsicum,
tomato, mushroom

Meat Lovers

5. **Lahmacun** 12 
Crispy thin pastry topped with spiced ground lamb

6. **Kiymali** 20 
Ground lamb and spices Add Cheese +3 Add egg +2

7. **Sucuklu** 21 
Turkish sausage, cheese, egg

8. **Chicken** 21
Pulled chicken, cheese, mushroom, onion, tomato

9. **Pastirmali** 22
Cured beef, cheese, mushroom, egg

10. **Karisik** 23
Sucuk, pastirma, cheese, mushroom, egg

11. **Kusbasili** 23
Diced lamb, tomato, peppers Add cheese +3

Start off with

Mixed Dips

Small 19

Large 26



7



4



3



11



Desserts

1. Sütlaç 10

Oven baked rice pudding

2. Trileçe 10

Light cake soaked in milk topped with caramel or raspberry

3. Kazandibi 10

Milky pudding with a golden brown coating of caramelised sugar.

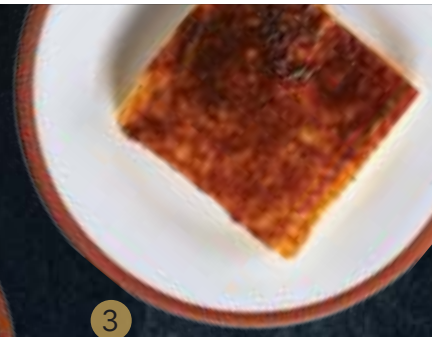
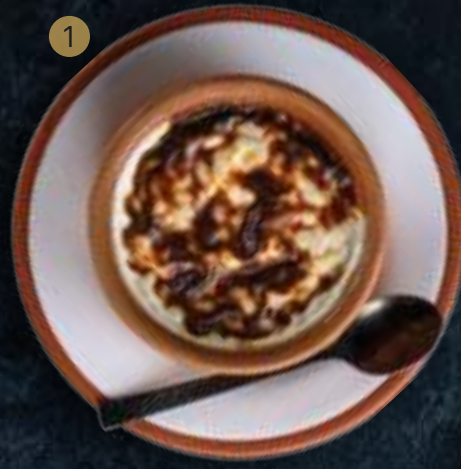
Caramel or Raspberry

4. Carrot Slice

Baklava 10

5. Baklava 9 / 2pcs

6. Kunefe sml 17 lrg 28



Coffee

Latte	4
Cappuccino	4
Mocha	4
Flat white	4
Chai latte	4
Hot Chocolate	4
Espresso	3.5
Macchiato	3.5
Piccolo	3.5



Tea

Reg 6 Lge 9

Earl Grey, English Breakfast, Lemongrass & Ginger, Chamomile, Peppermint, Jasmine Rose

Turkish tea pot

Reg 9 Lge 11

Turkish tea

3

Turkish Coffee

4

Cold Drinks

Iced Coffee 6

Iced Latte, Iced Chocolate,
Iced Long Black

Soft Drinks 5

Coke, Coke No Sugar, Fanta,
Sprite, Solo, Iced Tea,
Ginger beer, Apple juice,
Orange Juice, Sparkling water

Turkish Drinks

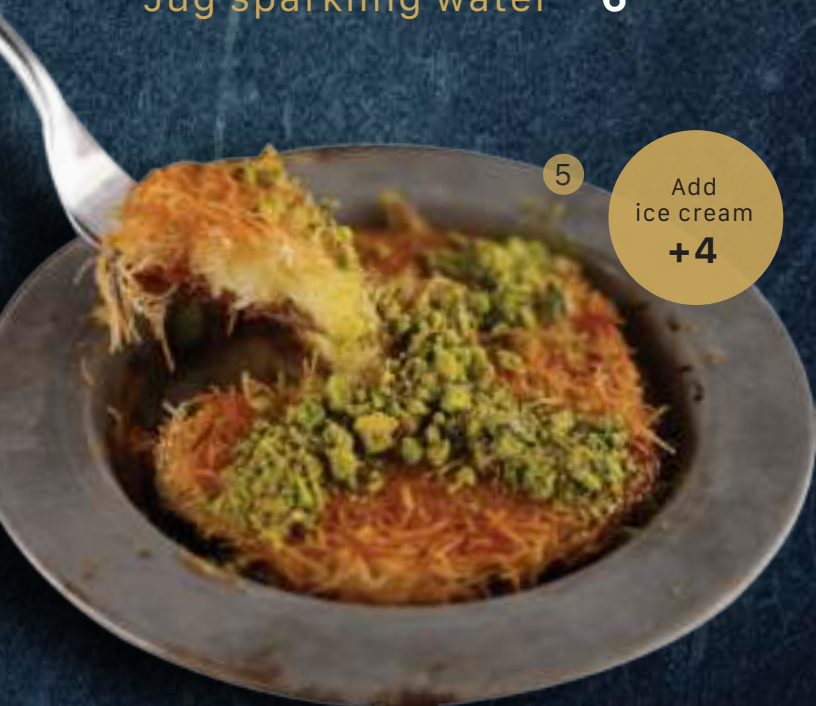
Gazoz, Ayran, Soda, Water 5

House Limonata 8
Turkish style lemon squash

House Ayran 4

Jug Ayran 12

Jug sparkling water 6



5

Add
ice cream
+4

Mocktails 9

Lemon & mint crush
Watermelon crush
Mango Tango

Cold press juice

Apple / Orange juice 7

Green with envy 9
Apple, celery, spinach, kale, cucumber,
lemon, parsley

Sweet cheeks 9
Apple, watermelon, cucumber, lime
and raspberry



Lunch 12pm - 4pm

Pilav üstü döner **17**
White rice topped with sliced lamb kebab

Wrap and fries **17**
Choice of adana, chicken or lamb
wrap served with fries

Cheese pide **13**
Chicken, cheese pide 15

Kids Menu

Nuggets and chips **12**

Chicken shish & Chips **14**

Fish finger & chips **12**

Cheese Pide **14**



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