



## Banquets

For groups of two or more, we recommend the Ahmet's Feasts

### KING'S FEAST

48.50 PP

#### Freshly Baked Turkish Bread + V

With a selection of dips

#### Lamb & Bulgur Kofte +

Homemade lamb & bulgur kofte, drizzled in garlic yoghurt sauce (2pcs)

#### Kisir

Hand rolled bulgur, Turkish chilli with fresh mint, parsley & garlic yoghurt sauce

#### Bulgur & Chickpea Salad + V

Bulgur & chickpea salad, with fresh mint & parsley

#### Lamb Mince Pide +

Lamb mince, onion, parsley, red & green capsicum & green chilli

#### Our Famous Mixed Grill + #

Char-grilled chicken, beef & adana skewers with Turkish salami & cucumber yoghurt salad

#### Sweet Turkish Tasting Plate V

Gazi Antep-style pistachio baklava, rose flavoured Turkish delight & revani

### VEGETARIAN FEAST

40.00 PP

#### Freshly Baked Turkish Bread + V

With a selection of dips

#### Spinach & Cheese Pastry + # V

Flaky pastry with baby spinach & a classic Turkish cheese mix

#### Zucchini Fritters + V

Zucchini fritters topped with tomato salsa, dill yoghurt & fresh parsley

#### Bulgur & Chickpea Salad + V

Bulgur & chickpea salad, with fresh mint & parsley

#### Roast Pumpkin Pide + V

Roast pumpkin, fire-roasted red onion, feta & sea salt

#### Braised Vegetable Soup + # V

Braised eggplant with vine tomato, charcoaled zucchini, onion & our classic rice

#### Sweet Turkish Tasting Plate V

Gazi Antep-style pistachio baklava, rose flavoured Turkish delight & revani



## Turkish Bread

House made & freshly baked

### Traditional Turkish Bread

Glazed with butter + V	5.00
Glazed with garlic & fresh herbs V	6.00

### Turkish Bread Basket V

Traditional Turkish bread, oven baked simit & glazed lavash with your choice of three dips	29.00
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### Mixed Bread Board V

Turkish breads glazed with butter & garlic, with your choice of six dips	33.00
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### House Made Dips

Baba ghanoush # V	4.90
Beetroot # V	4.90
Yoghurt & cucumber # V	4.90
Hommus + # V	4.90
Chilli & capsicum + # V	4.90
Black olive & parsley + # V	4.90
Roast pumpkin # V	4.90

## Pide

House made & freshly baked

### Chicken Pide +

Chicken, roasted red pepper, mushroom & mozzarella cheese	23.00
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### Lamb Mince Pide +

Lamb mince, onion, parsley, capsicum & red & green chilli	23.00
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### Lamb Pide +

Diced lamb, red & green capsicum, onion, tomato, chilli flakes & parsley	24.00
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### Roasted Pumpkin Pide + V

Roast pumpkin, fire-roasted red onion, feta & sea salt	22.00
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### Turkish Salami Pide +

Turkish salami, tomato & mozzarella cheese	23.00
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### Lahmacun #

Spicy lamb, red chilli flakes, red pepper, mint & parsley	20.00
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### Add Side Salad - Mediterranean

Tomatoes, lettuce, cucumber, red onion with olive oil & lemon dressing	3.50
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+ DAIRY FREE UPON REQUEST # GLUTEN FREE UPON REQUEST V VEGETARIAN  
ONE BILL PER TABLE. A 2.5% AMEX & DINERS SURCHARGE APPLIES. A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS



**Mere**

To share Turkish-style

<b>Lamb Cutlets + #</b> Charcoaled lamb cutlets, chermoula sauce & tomato bulgur (2pcs)	17.00
<b>Eggplant Salad + # V</b> Oven baked eggplant & fresh herbs	9.50
<b>Spinach &amp; Cheese Pastry</b> Flaky pastry with baby spinach & a classic Turkish cheese mix	13.00
<b>Artichoke Salad + #</b> Pickled artichoke, roasted capsicum, fresh mint & citrus dressing	9.50
<b>Zucchini Fritters V</b> Zucchini fritters topped with tomato salsa, dill yoghurt & fresh parsley	12.00
<b>Hommus &amp; Lavash + #</b> Baked chickpea hommus, dusted with crispy sucuk, served with lavash	12.00
<b>Lamb &amp; Bulgur Kofte +</b> Homemade lamb & bulgur kofte, drizzled in garlic yoghurt sauce (2pcs)	13.00
<b>Lamb Dumplings</b> Lamb dumplings, garlic yoghurt sauce & paprika butter	15.00
<b>Flash Fried Calamari + #</b> Flash fried calamari, lemon & smoked sea salt, served with cucumber ribbon salad	15.00
<b>Kisir</b> Hand rolled bulgur, Turkish chilli with fresh mint, parsley & garlic yoghurt sauce	11.00
<b>Golden Fried Whiting +</b> Golden fried whiting fillets in fine semolina & fresh citrus	12.00
<b>Roasted Stuffed Eggplant + # V</b> Oven roasted baby eggplant with house-made slow cooked tomato sauce, confit garlic, capsicum & onion	12.00
<b>Flash Fried Mussels +</b> Flash fried mussels with cauliflower & aioli	13.00



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## From the Charcoal Grill

Served with traditional Turkish-style rice & fresh lavash

<b>Beef Skewers + #</b> Beef skewers, fresh rosemary with harissa & roast fennel salsa	28.00	<b>Chicken Skewers + #</b> Chicken skewers, garlic & fresh herbs	28.00
<b>Lamb Skewers + #</b> Marinated lamb skewers with mint salsa	32.00	<b>Lamb Cutlets + #</b> Marinated lamb cutlets with cucumber yoghurt salad	36.00
<b>Lamb &amp; Beef Skewers + #</b> Minced lamb & beef with roasted chilli, red onion, sumac & parsley	26.00	<b>Our Famous Mixed Grill + #</b> Char-grilled chicken, beef & adana skewers with Turkish salami & cucumber yoghurt salad	36.00

## Traditional Turkish Dishes

<b>Lentil Soup V</b> Traditional lentil soup with a hint of mint, served with house baked Turkish bread	12.00
<b>Chicken Turlu</b> Diced chicken breast marinated with lemon zest, yoghurt & vegetables in our house made tomato sauce, served with slices of Turkish bread & char-grilled chilli	25.00
<b>Lamb Shank + #</b> Slow cooked lamb shank, potatoes with lemon zest, house made tomato sauce, yoghurt & mint salsa	32.00
<b>Lamb Meatballs</b> Lamb meatballs with potato, house-made tomato sauce, charcoal chilli & yoghurt	28.00
<b>Braised Vegetable Soup + # V</b> Braised eggplant with vine tomato, charcoaled zucchini, onion & our classic rice	22.00

## Side Salads

<b>Mediterranean Salad</b> Tomatoes, lettuce, cucumber, red onion with olive oil & lemon dressing	7.00
<b>Bulgur &amp; Chickpea Salad + V</b> Bulgur & chickpea salad, with fresh mint & parsley	7.00
<b>Tomato &amp; Cucumber Salad + # V</b> Tomato & cucumber salad with onions, lemon, olive oil & parsley	7.00
<b>Classic Walnut Salad + # V</b> Tomatoes, toasted walnuts, iceberg lettuce with pomegranate vinaigrette	7.00
<b>Cucumber Salad + # V</b> Pickled cucumber with preserved lemon labne, fresh mint & sumac	7.00

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## Something Sweet from Turkey

<b>Turkish Delight V</b> Classic rose-flavoured Turkish delight, dusted in icing sugar	12.00
<b>Revani V GF</b> Sticky orange & almond cake, with spiced syrup & orange cream with coconut shavings	12.00
<b>Baklava V</b> Gazi Antep-style homemade pistachio baklava, drizzled with lemon sugar syrup	12.00
<b>Turkish Doughnuts V</b> Classic Turkish doughnuts drizzled with honey syrup & dusted in cinnamon	12.00
<b>Helva # V GF</b> Chocolate helva gratin, served with rose petals, pistachios & ice cream	12.00
<b>Turkish Rice Milk Pudding V</b> Classic baked Turkish rice milk pudding with sweet tahini & cinnamon	12.00
<b>Sweet Turkish Tasting Plate V</b> Gazi Antep-style pistachio baklava, rose-flavoured Turkish delight & revani	16.50

## Dessert Wine and Cocktails

<b>Turkish Nightcap</b> The perfect way to end the evening, Turkish-style. Warm up with this concoction of dark rum, maple syrup, condensed milk & fresh milk. Dusted with cinnamon & served with baklava on the side.	17.00
<b>Bailey's Chocolatini</b> Hot chocolate with a kick – blended with condensed milk, Bailey's & vanilla liqueur, & served with Ahmet's homemade Revani.	17.00
<b>Dessert wine</b>	
<b>Vasse Felix Cane Cut Semillon</b> Margaret River, WA	gls 8.00    btl 40.00

