



BANQUETS

FOR GROUPS OF TWO AND MORE WE RECOMMEND SHARING A FEAST

KINGS FEAST

62PP

FRESHLY BAKED TURKISH BREAD + V

WITH HOUSE MADE DIP

SIGARA BÖREK V

SIGARA BÖREK TRADITIONAL TURKISH SPRING ROLL WITH FETA, MOZZARELLA, PARSLEY & GARLIC DILL YOGHURT

LAMB STEAK PIDE + *

SHAVED LAMB, CAPSICUM, ONION, TOMATO, CHILLI FLAKES & PARSLEY

OUR FAMOUS MIXED GRILL +

CHAR-GRILLED CHICKEN, BEEF & ADANA SKEWERS WITH CHICKEN WINGS

MEDITERRANEAN SALAD + # V

TOMATO, CUCUMBER, RED ONION WITH OLIVE OIL & LEMON DRESSING

TURKISH STYLE RICE

JASMINE RICE COOKED WITH RISONI AND BUTTER

SWEET TURKISH TASTING PLATE V

GAZI ANTEP-STYLE PISTACHIO & WALNUT BAKLAVA, ROSE FLAVOURED TURKISH DELIGHT

VEGETARIAN FEAST

50PP

FRESHLY BAKED TURKISH BREAD + V

WITH HOUSE MADE DIP

ZUCCHINI FRITTERS

ZUCCHINI FRITTERS TOPPED WITH TOMATO SALSA, DILL YOGHURT & FRESH PARSLEY

ROAST PUMPKIN PIDE + V

ROAST PUMPKIN, FIRE-ROASTED RED ONION, FETA, MOZZARELLA, SEA SALT

VEGETABLE SKEWERS + # V

VEGETABLE SKEWERS MADE WITH ZUCCHINI, ONION, MUSHROOMS, CAPSICUM

MEDITERRANEAN SALAD + # V

TOMATO, CUCUMBER, RED ONION WITH OLIVE OIL & LEMON DRESSING

TURKISH STYLE RICE

JASMINE RICE COOKED WITH RISONI AND BUTTER

SWEET TURKISH TASTING PLATE V

GAZI ANTEP-STYLE PISTACHIO & WALNUT BAKLAVA, ROSE FLAVOURED TURKISH DELIGHT



BANQUETS

SULTANS FEAST (FOR GROUPS OF 4 OR MORE)

75PP

FRESHLY BAKED TURKISH BREAD + V

WITH HOUSE MADE DIP

SIGARA BÖREK V

SIGARA BÖREK TRADITIONAL TURKISH SPRING ROLL WITH FETA, MOZZARELLA, PARSLEY & GARLIC DILL YOGHURT

CALAMARI + #

FLASH FRIED CALAMARI, LEMON & SMOKED SEA SALT, SERVED WITH GARLIC LOVE AND FRESH GARNISH SALAD

KINGS PIDE +

TURKISH CHORIZO, CHICKEN, MUSHROOM, ONION, FETA, MOZZARELLA CHEESE & TOMATOES

LAMB ISKENDER*

SHAVED LAMB MEAT ON DICED TURKISH BREAD WITH AHMET'S TOMATO SAUCE & GARLIC YOGHURT

OUR FAMOUS MIXED GRILL + #

CHAR-GRILLED CHICKEN, BEEF & ADANA SKEWERS WITH CHICKEN WINGS

MEDITERRANEAN SALAD + # V

TOMATO, CUCUMBER, RED ONION WITH OLIVE OIL & LEMON DRESSING

TURKISH STYLE RICE

JASMINE RICE COOKED WITH RISONI AND BUTTER

BAKLAVA V

GAZI ANTEP-STYLE HOMEMADE PISTACHIO & WALNUT, DRIZZLED WITH LEMON SUGAR SYRUP



MENU

TURKISH BREAD

HOUSE MADE & FRESHLY BAKED

TRADITIONAL TURKISH BREAD

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|------------------------------------|---|
| GLAZED WITH BUTTER + V | 6 |
| GLAZED WITH GARLIC & FRESH HERBS V | 7 |

MIXED BREAD BOARD V

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| TURKISH BREADS GLAZED WITH BUTTER & GARLIC, WITH SIX DIPS | 33 |
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VEGGIE STICKS

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|-----------------------------|-----|
| MIXTURE OF FRESH VEGETABLES | 5.5 |
|-----------------------------|-----|

HOUSE MADE DIPS # V

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|---------------------|--------|
| BABA GHANOUSH | 5 EACH |
| BETROOT | |
| YOGHURT & CUCUMBER | |
| HOMMUS + | |
| CHILLI & CAPSICUM + | |
| GARLIC LOVE + | |

PIDES

MADE TO ORDER & FRESHLY BAKED

CHICKEN PIDE +

| | |
|--|----|
| CHICKEN, ROASTED RED PEPPER, MUSHROOM, MOZZARELLA CHEESE | 26 |
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LAMB PIDE +

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|---|----|
| LAMB MINCE, ONION, PARSLEY, CAPSICUM & CHILLI | 26 |
|---|----|

LAMB STEAK PIDE + *

| | |
|---|----|
| SHAVED LAMB MEAT, CAPSICUM, ONION, TOMATO, MOZZARELLA & PARSLEY | 27 |
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ROASTED PUMPKIN PIDE + V

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| ROAST PUMPKIN, FIRE-ROASTED RED ONION, FETA, SEA SALT | 25 |
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TURKISH CHORIZO PIDE +

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|--|----|
| TURKISH CHORIZO, TOMATO, MOZZARELLA CHEESE | 26 |
|--|----|

KINGS PIDE +

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| TURKISH CHORIZO, CHICKEN, MUSHROOM, ONION, MOZZARELLA CHEESE & TOMATO | 28 |
|---|----|

VEGE PIDE + V

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|--|----|
| SPINACH, MUSHROOM, ONION, TOMATO, FETA & MOZZARELLA CHEESE | 24 |
|--|----|

SPICY PIDE +

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|---|----|
| CHICKEN, MUSHROOM, CAPSICUM, TURKISH CHORIZO ROASTED RED & CHILLI, JALAPEÑOS, MOZZARELLA CHEESE | 28 |
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ADD SIDE SALAD - MEDITERRANEAN

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| TOMATO, CUCUMBER, RED ONION WITH OLIVE OIL & LEMON DRESSING | 3.5 |
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MEZE

TURKISH STYLE SHARE DISHES

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|--|----|
| LAMB CUTLETS + # (2PCS) | 24 |
| CHARCOALED LAMB CUTLETS, CHERMOULA SAUCE & TOMATO BULGUR RICE | |
| ZUCCHINI FRITTERS V | 14 |
| ZUCCHINI FRITTERS TOPPED WITH TOMATO SALSA, DILL YOGHURT & FRESH PARSLEY | |
| HOMMUS & TURKISH CHORIZO + # V | 12 |
| BAKED CHICKPEA HOMMUS, TOPPED WITH TURKISH CHORIZO, SERVED WITH FRESHLY BAKED LAVASH | |
| MANTI LAMB DUMPLINGS | 18 |
| MINI LAMB DUMPLINGS WITH GARLIC YOGHURT & PAPRIKA BUTTER SAUCE | |
| CALAMARI + # | 22 |
| FLASH FRIED CALAMARI, LEMON & SMOKED SEA SALT, SERVED WITH GARLIC LOVE AND FRESH GARNISH SALAD | |
| ROASTED EGGPLANT + # V | 17 |
| OVEN ROASTED BABY EGGPLANT WITH HOUSE-MADE SLOW COOKED TOMATO SALSA, CONFIT GARLIC, CAPSICUM & ONION | |
| CHICKEN WINGS + # (6PCS) | 10 |
| CHICKEN WINGS MARINATED IN CAPSICUM, OREGANO, CUMIN & CHILLI SERVED WITH GARLIC LOVE & FRESH GARNISH SALAD | |
| GARLIC PRAWNS + # (6PCS) | 26 |
| AUSTRALIAN PRAWNS MARINATED IN GARLIC & FRESH TURKISH HERBS SERVED WITH FRESHLY BAKED TURKISH BREAD | |
| CHEESE & SPINACH GOZLEME V | 16 |
| TURKISH FLAT BREAD FILLED WITH MOZZARELLA CHEESE & BABY SPINACH | |
| CHICKEN GOZLEME | 17 |
| TURKISH FLAT BREAD FILLED WITH CHICKEN, MOZZARELLA CHEESE, MUSHROOM, ONION & BABY SPINACH | |



MEZE

TURKISH STYLE SHARE DISHES

SIGARA BÖREK (4PC) V 18

TRADITIONAL TURKISH SPRING ROLL WITH FETA, MOZZARELLA,
PARSLEY & GARLIC DILL YOGHURT

VINE LEAVES HAND-ROLLED (4PCS) V + # 14

HAND-ROLLED VINE LEAVES, RICE, HERBS, GARLIC DILL YOGHURT

CHARCOAL GRILL

ALL SERVED WITH TRADITIONAL TURKISH-STYLE RICE

AHMET'S FAMOUS MIXED GRILL + # 41

CHICKEN, BEEF & ADANA SKEWERS WITH CHARGRILLED CHICKEN
WINGS SERVED WITH HOUSE MADE YOGHURT & CUCUMBER DIP

ANGUS RUMP BEEF SKEWERS + # 250g 34
350g 42
BEEF MARINATED IN FRESH ROSEMARY AND TURKISH SPICES, SERVED
WITH HOUSE MADE HARISSA

CHICKEN SKEWERS + # 30
CHICKEN MARINATED IN GARLIC & FRESH HERBS, SERVED WITH HOUSE
MADE CUCUMBER YOGHURT DIP

LAMB SKEWERS + # 38
LAMB MARINATED IN OREGANO & PAPRIKA, SERVED WITH
HOUSE MADE CUCUMBER YOGHURT DIP

LAMB CUTLETS + # (4PCS) 42
LAMB CUTLETS MARINATED IN OREGANO & PAPRIKA, SERVED
WITH HOUSE MADE CUCUMBER YOGHURT DIP (4PCS)

ADANA SKEWERS + # 29
SPICED MINCED LAMB & BEEF SERVED WITH FIRE ROASTED CHILLI &
HOUSE MADE CUCUMBER YOGHURT DIP



CHARCOAL GRILL

ALL SERVED WITH TRADITIONAL TURKISH-STYLE RICE

MIXED SKEWERS + # 35

YOUR CHOICE OF CHICKEN AND BEEF SKEWERS, SERVED WITH HOUSE MADE HARISSA OR CHICKEN AND LAMB SKEWERS, SERVED WITH HOUSE MADE CUCUMBER YOGHURT DIP

VEGETABLE SKEWERS + # V 29

FRESH VEGETABLE SKEWERS, MADE WITH ZUCCHINI, ONION, MUSHROOMS & CAPSICUM SERVED WITH TRADITIONAL TURKISH EGGPLANT SALAD

TRADITIONAL TURKISH

LAMB ISKENDER * 28

SHAVED LAMB MEAT ON DICED TURKISH BREAD WITH AHMET'S TOMATO SAUCE & GARLIC YOGHURT

LENTIL SOUP + # V 15

TRADITIONAL LENTIL SOUP WITH A HINT OF MINT, SERVED WITH HOUSE BAKED TURKISH BREAD

HUNKAR BEYENDI 34

A DELICIOUS COMBINATION OF GRILLED AUBERGINE BECHAMEL SAUCE TOPPED WITH A SLOW COOKED LAMB SHANK OFF THE BONE

LAMB SHANK + # 38

SLOW COOKED LAMB SHANK WITH CELERY, ONION & CARROT SERVED WITH BABY POTATOES

LAMB STEAK BOWL + * 28

SHAVED LAMB MEAT SERVED WITH TURKISH RICE AND MEDITERRANEAN SALAD, WITH AHMET'S TOMATO SAUCE & GARLIC YOGHURT

BRAISED VEGETABLE CASSEROLE + # V 26

BRAISED EGGPLANT WITH VINE TOMATO, CHARCOALED ZUCCHINI & ONION SERVED WITH TURKISH RICE
ADD CHICKEN | 28 ADD LAMB | 30

PILIC ALA KING # 30

CHICKEN BREAST SAUTÉED WITH CAPSICUM, MUSHROOM, ONION & GARLIC IN A SPICED CREAM SAUCE, SERVED WITH TURKISH-STYLE RICE

SULTANS BEETROOT & FETTA SALAD 19

BEETROOT, FETTA, MESCLUN ,ONION, JUICY TOMATO, FRESH PARSLEY AND A ZESTY LEMON DRESSING
ADD CHICKEN | 27 ADD LAMB | 29 ADD BEEF | 28

+ DAIRY FREE UPON REQUEST # GLUTEN FREE UPON REQUEST V VEGETARIAN

* LAMB STEAK CONTAINS TRACES OF BEEF

ONE BILL PER TABLE. A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS



SIDE SALADS

- MEDITERRANEAN SALAD + # V** 7
TOMATO, CUCUMBER, RED ONION WITH OLIVE OIL & LEMON DRESSING
- POTATO SALAD + # V** 7
POTATO, SHALLOTS, PARSLEY, FRESH MINT, OLIVE OIL & FRESH LEMON JUICE
- CLASSIC WALNUT SALAD + # V** 8
TOMATO, ONION, TOASTED WALNUTS WITH POMEGRANATE VINAIGRETTE

SOMETHING SWEET

- TURKISH DELIGHT # V** 10
CLASSIC ROSE-FLAVOURED TURKISH DELIGHT, DUSTED IN ICING SUGAR
- BAKLAVA V** 10
GAZI ANTEP-STYLE HOMEMADE PISTACHIO & WALNUT, DRIZZLED WITH LEMON SUGAR SYRUP
- NUTELLA BAKLAVA V** 10
GAZI ANTEP-STYLE HOMEMADE PISTACHIO & WALNUT WITH NUTELLA, DRIZZLED WITH LEMON SUGAR SYRUP
- KUNEFE** 12
MELTED CHEESE & KADAIF, MADE WITH SUGAR SYRUP
- TURKISH RICE MILK PUDDING # V** 9
CLASSIC BAKED TURKISH RICE MILK PUDDING SERVED WITH CINNAMON
- TURKISH DELIGHT BROWNIES** 14
TURKISH DELIGHT & PISTACHIO BURNT BUTTER BROWNIES SERVED WITH VANILLA ICE CREAM
- BAKLAVE CHEESECAKE (IDEAL FOR SHARING)** 17
CREAM CHEESE, GREEK YOGURT, ROSE WATER, PISTACHIO