



# BANQUETS

FOR GROUPS OF TWO AND MORE WE RECOMMEND SHARING A FEAST (WHOLE TABLE)

## KINGS FEAST (WHOLE TABLE)

68PP

### 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 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 (WHOLE TABLE)

58PP

### 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

+ DAIRY FREE UPON REQUEST # GLUTEN FREE UPON REQUEST V VEGETARIAN  
\* LAMB STEAK CONTAINS TRACES OF BEEF

ONE BILL PER TABLE. SERVICE CHARGE: 10% SATURDAY,  
10% SUNDAY. 15% PUBLIC HOLIDAY SURCHARGE.



# BANQUETS

## SULTANS FEAST (WHOLE TABLE) (FOR GROUPS OF 4 OR MORE)

79PP

**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

**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

+ DAIRY FREE UPON REQUEST # GLUTEN FREE UPON REQUEST V VEGETARIAN  
\* LAMB STEAK CONTAINS TRACES OF BEEF

ONE BILL PER TABLE. SERVICE CHARGE: 10% SATURDAY,  
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# MENU

## TURKISH BREAD

HOUSE MADE & FRESHLY BAKED

### TRADITIONAL TURKISH BREAD

GLAZED WITH BUTTER + V 9  
GLAZED WITH GARLIC & FRESH HERBS V 10

### MIXED BREAD BOARD V

TURKISH BREADS GLAZED WITH BUTTER & GARLIC, WITH SIX DIPS 36

### VEGGIE STICKS

MIXTURE OF FRESH VEGETABLES 5.5

### HOUSE MADE DIPS # V

BABA GHANOUSH / BEETROOT / YOGHURT & CUCUMBER / HOMMUS + /  
CHILLI & CAPSICUM + / GARLIC LOVE + 6.50 EACH

## PIDES

MADE TO ORDER & FRESHLY BAKED

### CHICKEN PIDE +

CHICKEN, ROASTED RED & GREEN PEPPER, MUSHROOM, MOZZARELLA CHEESE 28

### LAMB MINCE PIDE +

LAMB MINCE, ONION, PARSLEY, CAPSICUM & CHILLI, TOMATO 27

### LAMB PIDE + \*

SHAVED LAMB, CAPSICUM, ONION, TOMATO, PARSLEY 28

### ROASTED PUMPKIN PIDE + V

ROAST PUMPKIN, FIRE-ROASTED RED ONION, FETA, MOZZARELLA, SEA SALT 26

### TURKISH CHORIZO PIDE +

TURKISH CHORIZO, TOMATO, MOZZARELLA CHEESE 27

### KINGS PIDE +

TURKISH CHORIZO, CHICKEN, MUSHROOM, ONION, FETA, MOZZARELLA CHEESE & TOMATO 30

### VEGE PIDE + V

SPINACH, MUSHROOM, ONION, TOMATO, FETA & MOZZARELLA CHEESE 25

### SPICY PIDE +

CHICKEN, MUSHROOM, CAPSICUM, TURKISH CHORIZO ROASTED RED & CHILLI,  
JALAPEÑOS, MOZZARELLA CHEESE 30

### SEAFOOD PIDE

A GENEROUS MIX OF FISH, PRAWNS, SQUID, BABY CLAMS AND MUSSELS  
FROM THE MARINARA CATCH WITH SPINACH, ONION & MOZZARELLA CHEESE  
\* CONTAINS FISH, MOLLUSC, CRUSTACEAN 29

### ADD SIDE SALAD - MEDITERRANEAN

TOMATO, CUCUMBER, RED ONION WITH OLIVE OIL & LEMON DRESSING 5

+ DAIRY FREE UPON REQUEST # GLUTEN FREE UPON REQUEST V VEGETARIAN  
\* LAMB STEAK CONTAINS TRACES OF BEEF

ONE BILL PER TABLE. SERVICE CHARGE: 10% SATURDAY.  
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# MEZE

TURKISH STYLE SHARE DISHES

<b>MARINATED OLIVES + # V</b>	9
MEDITERRANEAN AEGEAN OLIVES, MARINATED WITH OLIVE OIL, SALT & VINEGAR	
<b>LAMB CUTLETS + # (2PCS)</b>	24
CHARCOALED LAMB CUTLETS, CHERMOULA SAUCE & TOMATO BULGUR RICE	
<b>ZUCCHINI FRITTERS V</b>	17
ZUCCHINI FRITTERS TOPPED WITH TOMATO SALSA, DILL YOGHURT & FRESH PARSLEY	
<b>HOMMUS &amp; TURKISH CHORIZO + # V</b>	16
BAKED CHICKPEA HOMMUS, TOPPED WITH TURKISH CHORIZO, SERVED WITH FRESHLY BAKED LAVASH	
<b>MANTI LAMB DUMPLINGS</b>	19
MINI LAMB DUMPLINGS WITH GARLIC YOGHURT & PAPRIKA BUTTER SAUCE	
<b>CALAMARI + #</b>	23
FLASH FRIED CALAMARI, LEMON & SMOKED SEA SALT, SERVED WITH GARLIC LOVE	
<b>ROASTED EGGPLANT + # V</b>	19
OVEN ROASTED BABY EGGPLANT WITH HOUSE-MADE SLOW COOKED TOMATO SALSA, CONFIT GARLIC, CAPSICUM & ONION	
<b>CHICKEN WINGS + # (6PCS)</b>	14
CHICKEN WINGS MARINATED IN CAPSICUM, OREGANO, CUMIN & CHILLI SERVED WITH GARLIC LOVE	
<b>GARLIC PRAWNS + # (6PCS)</b>	26
AUSTRALIAN PRAWNS MARINATED IN GARLIC & FRESH TURKISH HERBS SERVED WITH FRESHLY BAKED TURKISH BREAD	
<b>CHEESE &amp; SPINACH GOZLEME V</b>	17
TURKISH FLAT BREAD FILLED WITH MOZZARELLA CHEESE & BABY SPINACH, FETA	
<b>CHICKEN GOZLEME</b>	17
TURKISH FLAT BREAD FILLED WITH CHICKEN, MOZZARELLA CHEESE, FETA, MUSHROOM, ONION & BABY SPINACH	
<b>SIGARA BÖREK (4PCS) V</b>	18
TRADITIONAL TURKISH SPRING ROLL WITH FETA, MOZZARELLA, PARSLEY & GARLIC DILL YOGHURT	
<b>MINI LAHMAJUN (3PCS)</b>	19
MINI FLAT BREAD LAMB MINCE, ONION, PARSLEY, CAPSICUM & CHILLI	

+ DAIRY FREE UPON REQUEST # GLUTEN FREE UPON REQUEST V VEGETARIAN  
\* LAMB STEAK CONTAINS TRACES OF BEEF

ONE BILL PER TABLE. SERVICE CHARGE: 10% SATURDAY,  
10% SUNDAY. 15% PUBLIC HOLIDAY SURCHARGE.



# CHARCOAL GRILL

ALL SERVED WITH TRADITIONAL TURKISH-STYLE RICE

## AHMET'S FAMOUS MIXED GRILL + #

45

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

## ANGUS RUMP BEEF SKEWERS + #

250g 36

BEEF MARINATED IN FRESH ROSEMARY AND TURKISH SPICES, SERVED WITH HOUSE MADE HARISSA

350g 43

## CHICKEN SKEWERS + #

35

CHICKEN MARINATED IN GARLIC & FRESH HERBS, SERVED WITH HOUSE MADE CUCUMBER YOGHURT DIP

## LAMB SKEWERS + #

39

LAMB MARINATED IN OREGANO & PAPRIKA, SERVED WITH HOUSE MADE CUCUMBER YOGHURT DIP

## LAMB CUTLETS + # (4PCS)

44

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

## ADANA SKEWERS + #

34

SPICED MINCED LAMB & BEEF SERVED WITH FIRE ROASTED CHILLI & HOUSE MADE CUCUMBER YOGHURT DIP

## MIXED SKEWERS + #

36

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

31

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

+ DAIRY FREE UPON REQUEST # GLUTEN FREE UPON REQUEST V VEGETARIAN  
\* LAMB STEAK CONTAINS TRACES OF BEEF

ONE BILL PER TABLE. SERVICE CHARGE: 10% SATURDAY,  
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# TRADITIONAL TURKISH

<b>LAMB ISKENDER *</b>	29
SHAVED LAMB MEAT ON DICED TURKISH BREAD WITH AHMET'S TOMATO SAUCE & GARLIC YOGHURT	
<b>LENTIL SOUP + # V</b>	18
TRADITIONAL LENTIL SOUP WITH A HINT OF MINT, SERVED WITH HOUSE BAKED TURKISH BREAD	
<b>HUNKAR BEYENDI</b>	35
A DELICIOUS COMBINATION OF GRILLED AUBERGINE BECHAMEL SAUCE TOPPED WITH A SLOW COOKED LAMB SHANK OFF THE BONE	
<b>LAMB SHANK + #</b>	39
SLOW COOKED LAMB SHANK WITH CELERY, ONION & CARROT SERVED WITH BABY POTATOES	
<b>LAMB BOWL + *</b>	32
SHAVED LAMB MEAT SERVED WITH TURKISH RICE AND MEDITERRANEAN SALAD, WITH AHMET'S TOMATO SAUCE & GARLIC YOGHURT	
<b>PILIC ALA KING #</b>	35
CHICKEN BREAST SAUTÉED WITH CAPSICUM, MUSHROOM, ONION & CELERY, CARROT, GARLIC IN A SPICED CREAM SAUCE, SERVED WITH TURKISH-STYLE RICE	
<b>GRILLED SALMON FILLET + #</b>	38
GRILLED SALMON SERVED WITH A ZESTY HERBED POTATO SALAD, CREAMY GARLIC DIP, AND FRESH LEMON WEDGES	
<b>SULTANS BEETROOT &amp; FETA SALAD</b>	19
BEETROOT, FETA, MESCLUN ,ONION, JUICY TOMATO, FRESH PARSLEY AND A ZESTY LEMON DRESSING	
ADD CHICKEN   27 ADD LAMB   29 ADD BEEF   28	



## SIDE SALADS

- MEDITERRANEAN SALAD + # V** 8  
TOMATO, CUCUMBER, RED ONION WITH OLIVE OIL & LEMON DRESSING
- POTATO SALAD + # V** 8  
POTATO, SHALLOTS, PARSLEY, FRESH MINT, OLIVE OIL & FRESH LEMON JUICE
- CLASSIC WALNUT SALAD + # V** 9  
TOMATO, CUCUMBER, ONION, WALNUTS WITH POMEGRANATE VINAIGRETTE

## SOMETHING SWEET

- TURKISH DELIGHT # V** 10  
CLASSIC ROSE-FLAVOURED TURKISH DELIGHT, DUSTED IN ICING SUGAR
- BAKLAVA V** 11  
GAZI ANTEP-STYLE HOMEMADE PISTACHIO & WALNUT, DRIZZLED WITH LEMON SUGAR SYRUP
- NUTELLA BAKLAVA V** 13  
GAZI ANTEP-STYLE HOMEMADE PISTACHIO & WALNUT / HAZELNUTS WITH NUTELLA, DRIZZLED WITH LEMON SUGAR SYRUP
- KUNEFE** 13  
MELTED CHEESE & KADAIF, MADE WITH SUGAR SYRUP
- TURKISH RICE MILK PUDDING # V** 10  
CLASSIC BAKED TURKISH RICE MILK PUDDING SERVED WITH CINNAMON
- TURKISH DELIGHT BROWNIES** 15  
TURKISH DELIGHT & PISTACHIO BURNT BUTTER BROWNIES SERVED WITH VANILLA ICE CREAM
- BAKLAVA CHEESECAKE (IDEAL FOR SHARING)** 17  
CREAM CHEESE, GREEK YOGURT, ROSE WATER, PISTACHIO