



BANQUETS

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

KINGS FEAST (WHOLE TABLE)

69PP

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)

59PP

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

SEAFOOD LABELLING GUIDE

A - AUSTRALIAN SEAFOOD I - IMPORTED SEAFOOD M - MIX OF LOCAL AND IMPORTED SEAFOOD

+ 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 + # I
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

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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

36

TURKISH BREADS GLAZED WITH BUTTER & GARLIC, WITH SIX DIPS

VEGGIE STICKS

5.5

MIXTURE OF FRESH VEGETABLES

HOUSE MADE DIPS # V

6.50 EACH

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

PIDES

MADE TO ORDER & FRESHLY BAKED

CHICKEN PIDE +

29

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

LAMB MINCE PIDE +

28

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

LAMB PIDE + *

29

SHAVED LAMB, CAPSICUM, ONION, TOMATO & PARSLEY

ROASTED PUMPKIN PIDE + V

27

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

TURKISH CHORIZO PIDE +

28

TURKISH CHORIZO, TOMATO, MOZZARELLA CHEESE

KINGS PIDE +

31

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

VEGE PIDE + V

26

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

SPICY PIDE +

31

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

SEAFOOD PIDE M

29

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

ADD SIDE SALAD - MEDITERRANEAN

5

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

ADD CHIPS

7

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MEZE

TURKISH STYLE SHARE DISHES

MARINATED OLIVES + # V	10
MEDITERRANEAN AEGEAN OLIVES, MARINATED WITH OLIVE OIL, SALT & VINEGAR	
LAMB CUTLETS + # (2PCS)	24
CHARCOALED LAMB CUTLETS, CHERMOULA SAUCE & TOMATO BULGUR RICE	
ZUCCHINI FRITTERS V	17
ZUCCHINI FRITTERS TOPPED WITH TOMATO SALSA, DILL YOGHURT & FRESH PARSLEY	
HOMMUS & TURKISH CHORIZO + # V	16
BAKED CHICKPEA HOMMUS, TOPPED WITH TURKISH CHORIZO, SERVED WITH FRESHLY BAKED LAVASH	
MANTI LAMB DUMPLINGS	19
MINI LAMB DUMPLINGS WITH GARLIC YOGHURT & PAPRIKA BUTTER SAUCE	
CALAMARI + # I	23
FLASH FRIED CALAMARI, LEMON & SMOKED SEA SALT, SERVED WITH GARLIC LOVE	
ROASTED EGGPLANT + # V	19
OVEN ROASTED BABY EGGPLANT WITH HOUSE-MADE SLOW COOKED TOMATO SALSA, CONFIT GARLIC, CAPSICUM & ONION	
CHICKEN WINGS + # (6PCS)	14
CHICKEN WINGS MARINATED IN CAPSICUM, OREGANO, CUMIN & CHILLI SERVED WITH GARLIC LOVE	
GARLIC PRAWNS + # A (6PCS)	26
AUSTRALIAN PRAWNS MARINATED IN GARLIC & FRESH TURKISH HERBS SERVED WITH FRESHLY BAKED TURKISH BREAD	
CHEESE & SPINACH GOZLEME V	17
TURKISH FLAT BREAD FILLED WITH MOZZARELLA CHEESE & BABY SPINACH, FETA	
CHICKEN GOZLEME	18
TURKISH FLAT BREAD FILLED WITH CHICKEN, MOZZARELLA CHEESE, FETA, MUSHROOM, ONION & BABY SPINACH	
SIGARA BÖREK V (4PCS)	18
TRADITIONAL TURKISH SPRING ROLL WITH FETA, MOZZARELLA, PARSLEY & GARLIC DILL YOGHURT	
MINI LAHMAJUN (3PCS)	19
MINI FLAT BREAD LAMB MINCE, ONION, PARSLEY, CAPSICUM & CHILLI	

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CHARCOAL GRILL

ALL SERVED WITH TRADITIONAL TURKISH-STYLE RICE

AHMET'S FAMOUS MIXED GRILL +

46

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

ANGUS RUMP BEEF SKEWERS +

250g 37

350g 44

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

CHICKEN SKEWERS +

36

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)

45

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

ADANA SKEWERS +

35

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

MIXED SKEWERS +

37

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

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TRADITIONAL TURKISH

LAMB ISKENDER *	29
SHAVED LAMB MEAT ON DICED TURKISH BREAD WITH AHMET'S TOMATO SAUCE & GARLIC YOGHURT	
LENTIL SOUP + # V	18
TRADITIONAL LENTIL SOUP WITH A HINT OF MINT, SERVED WITH HOUSE BAKED TURKISH BREAD	
HUNKAR BEYENDI	36
A DELICIOUS COMBINATION OF GRILLED AUBERGINE BECHAMEL SAUCE TOPPED WITH A SLOW COOKED LAMB SHANK OFF THE BONE	
LAMB SHANK + #	39
SLOW COOKED LAMB SHANK WITH CELERY, ONION & CARROT SERVED WITH BABY POTATOES	
LAMB BOWL + *	32
SHAVED LAMB MEAT SERVED WITH TURKISH RICE AND MEDITERRANEAN SALAD, WITH AHMET'S TOMATO SAUCE & GARLIC YOGHURT	
LAMB & CHICKPEA CASSEROLE #	31
SLOW-BRAISED LAMB SIMMERED WITH CHICKPEAS, TOMATOES, GARLIC AND WARM SPICES. FINISHED WITH A TOUCH OF LEMON AND FRESH HERBS. SERVED WITH WARM TURKISH STYLE RICE.	
PILIC ALA KING #	36
CHICKEN BREAST SAUTÉED WITH CAPSICUM, MUSHROOM, ONION & CELERY, CARROT, GARLIC IN A SPICED CREAM SAUCE, SERVED WITH TURKISH-STYLE RICE	
GRILLED SALMON FILLET + # A	39
GRILLED SALMON SERVED WITH A ZESTY HERBED POTATO SALAD, CREAMY GARLIC DIP, AND FRESH LEMON WEDGES	
SULTANS BEETROOT & FETA SALAD	19
BEETROOT, FETA, MESCLUN ,ONION, JUICY TOMATO, FRESH PARSLEY AND A ZESTY LEMON DRESSING	
ADD CHICKEN 27 ADD LAMB 29 ADD BEEF 28	

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SIDE SALADS

MEDITERRANEAN SALAD + # V

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

8

POTATO SALAD + # V

POTATO, SHALLOTS, PARSLEY, FRESH MINT, OLIVE OIL & FRESH LEMON JUICE

8

CLASSIC WALNUT SALAD + # V

TOMATO, CUCUMBER, ONION, WALNUTS WITH POMEGRANATE VINAIGRETTE

9

SOMETHING SWEET

TURKISH DELIGHT # V

CLASSIC ROSE-FLAVOURED TURKISH DELIGHT, DUSTED IN ICING SUGAR

10

BAKLAVA V

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

11

NUTELLA BAKLAVA V

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

13

KUNEFÉ

MELTED CHEESE & KADAIF, MADE WITH SUGAR SYRUP

13

TURKISH RICE MILK PUDDING # V

CLASSIC BAKED TURKISH RICE MILK PUDDING SERVED WITH CINNAMON

10

TURKISH DELIGHT BROWNIES

TURKISH DELIGHT & PISTACHIO BURNT BUTTER BROWNIES SERVED WITH VANILLA ICE CREAM

16

BAKLAVA CHEESECAKE (IDEAL FOR SHARING)

CREAM CHEESE, GREEK YOGURT, ROSE WATER, PISTACHIO

18

