

First

To share between 4

Mezze Platter (V)

Pickles, Feta and olives, tzatziki, hummus, taramasalata, potato piyaz, falafel, sigara borek, pide, flatbread

Second

Choose one

Fattoush Salad (GF on request)

Crisp leaves, radish, Turkish pide croutons, tomato, cucumber, potato piyaz, pomegranate vinaigrette and candied walnuts **Your choice of** Pulled Lamb | Roasted Chicken | Grilled Halloumi

Grilled skewer

Served with cut fries, ezme, Greek salad, hummus, tzatziki and flatbread **Your choice of** Chicken | Beef

Bodrum Fish n Chips

Beer battered market fish, green salad, tartare sauce and lemon

Sizzler Steak

Marinated slices of beef, home made tomato sauce, green pepper, thick garlic yoghurt and julienne fries

To Finish

Choose one

Baklava Vanilla Ice cream and pashmak

Loukoumades

Deep fried doughnut balls soaked in honey syrup, served with chocolate sauce, creme anglaise and ice cream

Sundae

Assorted ice cream, Turkish delight, pashmak and freeze dried raspberries

2 courses \$35 | 3 courses \$45

BODRUM KITCHEN TURKISH & GREEK CUISINE

Dinner

First Choose one

Sigara Borek (V) Filo pastry, Feta potato and herbs and tzatziki **Cauliflower Fritters (v)** Spicy aioli

Beef Meatballs Tomato capsicum salsa, herbs, tzaziki

Second

Choose one

Grilled skewer Served with cut fries, ezme, Greek salad, hummus, tzatziki and flatbread **Your choice of** Chicken | Beef

Fattoush Salad (GF on request)

Crisp leaves, radish, Turkish pide croutons, tomato, cucumber, potato piyaz, pomegranate vinaigrette and candied walnuts **Your choice of** Pulled Lamb | Roasted Chicken | Grilled Halloumi

Bodrum Fish n Chips

Beer battered market fish, green salad, tartare sauce and lemon

Sizzler Steak

Marinated slices of beef, home made tomato sauce, green pepper, thick garlic yoghurt and julienne fries

To Finish

Choose one

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Loukoumades

Deep fried doughnut balls soaked in honey syrup, served with chocolate sauce, creme anglaise and ice cream

Sundae

Assorted ice cream, Turkish delight, pashmak and freeze dried raspberries

2 courses \$45 | 3 courses \$55



BODRUM KITCHEN TURKISH & GREEK CUISINE

BODRUM KITCHEN

Lunch

First To share between 4

Mezze Platter (V)

Pickles, Feta and olives, tzatziki, hummus, taramasalata, potato piyaz, falafel, sigara borek, pide, flatbread

Second

Choose one **Lunch Plate** Hummus tabouli, flat bread **Your choice of** Pulled Lamb | Roasted Chicken | Falafel (V)

Greek Souvlaki Wrap

Served with a mixed salad, tzatziki and hummus, sumac rubbed red onions and potato piyaz wrapped in Greek flatbread **Your choice of** Pulled Lamb | Roasted Chicken | Halloumi | Falafel **Grilled skewer**

Served with cut fries, ezme, Greek salad, hummus, tzatziki and flatbread **Your choice of** Chicken | Beef

Fattoush Salad (GF on request)

Crisp leaves, radish, Turkish pide croutons, tomato, cucumber, potato piyaz, pomegranate vinaigrette and candied walnuts **Your choice of** Pulled Lamb | Roasted Chicken | Grilled Halloumi

Bodrum Fish n Chips

Beer battered market fish, green salad, tartare sauce and lemon

To Finish

Choose one

Baklava

Vanilla Ice cream and pashmak

Loukoumades

Deep fried doughnut balls soaked in honey syrup, served with chocolate sauce, creme anglaise and ice cream

Sundae

Assorted ice cream, Turkish delight, pashmak and freeze dried raspberries

2 courses \$35 | 3 courses \$45