

HOT ENTREES

HALLOUMI (V)	\$21
Deep fried halloumi, topped with pomegranate molasses and almonds	
BAKED FETA CHEESE (V)	\$22
Feta cheese blended with mozzarella baked with capsicum slices, olive oil, oregano and served with home-made bread	
SIGARA BOREK (V)	\$20
Turkish traditional phyllo pastry rolled with feta cheese and parsley shallow fried and topped with crumbled feta	
PACANGA BOREK	\$21
Phyllo pastry rolled with feta cheese, capsicum, tomato and air-dried Turkish pastrami, shallow fried and topped with crumbled feta	
CAULIFLOWER WITH ROASTED ALMONDS (V)	\$19
Battered and shallow fried thick cut cauliflowers topped with garlic yogurt and roasted almonds	
STUFFED ZUCCHINI BLOSSOMS (V)	\$24
Zucchini blossoms filled with trio cheese, herbs and spices, then battered and shallow fried, served with home-made dressing	
GARLIC PRAWNS (V).....	\$23
Garlic prawns pan fried in olive oil and butter with garlic topped with parsley and served with home-made bread	
STUFFED BULGHUR SHELLS (ICLI KOFTE).....	\$24
Croquettes that are made of bulghur, semolina and potato, stuffed with spicy ground lamb & beef and served with home-made hummus	