

VERUM



FRESHLY BAKED BREADS \$7.0 PER BASKET (dinner only)

Delicious on their own or with extra virgin olive oil. All made fresh daily on the premises.

Olive oil, oregano, sea salt and chilli flakes
Crushed fresh garlic and mixed garden herbs
Shredded fetta cheese and chopped parsley

MEZZE

Homemade dips made fresh on the premises each morning.

HUMUS A classic favourite of pounded chickpeas, sesame tahini, lemon juice and garlic

BEETROOT Finely grated beetroot, light spices and herbs in a yoghurt base

CARROT A creamy dip of carrot, garlic, yoghurt and fresh herbs

CHILLI Red chilli, walnuts, onion and cumin pounded into a zingy dip

BABA GANOUSH Soft smoky eggplant smashed with garlic, lemon and yoghurt

TARAMA SALATA Salted and cured roe smoothly blended with lemon, sea salt and extra virgin olive oil

\$7.0 1 Dip and bread

\$12.5 Mezze 3 dips

KABAK \$1.5 each

Traditional-style zucchini puffs served with homestyle garlic yoghurt

SIGARA BOREK \$1.5 each

Tasty fetta cheese, parsley, sea salt and cracked pepper wrapped in crispy filo pastry

POTATO BALLS \$1.5 each

Crispy balls of potato, cheddar cheese and herbs

CHARGRILLED MUSHROOMS \$8.0

Marinated mushrooms crusted in herbs and spices and chargrilled until tender

ANTIPASTO PLATE \$15.5 + added extra stuff

A variety of dips and fresh bread, chargrilled marinated eggplant and capsicum, cured beef, spicy salami and olives

SALADS

Each salad filling comes served in a base of lettuce leaves, carrot and red cabbage.

Chargrilled capsicum, marinated eggplant and crumbly soft fetta **\$9.0**

Grilled chicken breast lightly infused with herbs and spices **\$11.0**

Lightly crisped calamari tossed in sea salt and cracked pepper **\$12.0**

Slices of fresh Atlantic salmon marinated in lemon, chilli and garlic **\$14.0**

Chargrilled lamb fillet served with tabouli and humus **\$12.0**

Chargrilled baby octopus **\$12.0**



CLASSIC SALADS

T/A sml \$6 lge \$8 EAT IN sml \$7 lge \$10

SHEPHERD'S SALAD Chopped tomato, cucumber, fetta, Spanish onion, parsley and sumac lightly tossed through with a herb and lemon dressing

POTATO SALAD Tender potato cubes, red capsicum, Spanish onion, dill, sumac and capsicum flakes

KISIR Bulgur (cracked wheat), chopped tomato, parsley, shallots, capsicum paste and a dash of pomegranate syrup

RED BEAN Tender kidney beans mixed with red capsicum, Spanish onion, parsley and a lemony vinaigrette

LENTIL Green lentils with red capsicum and parsley

MAINS FROM THE GRILL

All served with pilav rice and tossed green salad.

CHICKEN SHISH \$18.0

Chargrilled chunks of chicken breast marinated in herbs and spices

LAMB SHISH \$18.0

Tender skewers of juicy lamb pieces marinated and cooked to perfection

PIRZOLA \$20.0

Grain fed lamb cutlets rubbed with lemon juice, olive oil, oregano and sea salt

KOFTE \$17.0

Handmade meatballs of minced lamb, crushed garlic, fresh tomato and herbs

GRILLED SALMON \$21.0

Fresh Atlantic salmon steak infused with lemon, chilli, garlic and olive oil

MIXED GRILL \$22.0

Three meats served with rice and fresh salad

TURKISH PIDE

LUNCH SIZE \$7.5 (lunch only) DINNER SIZE \$15.0 (dinner only)

SPINACH Wilted spinach and creamy fetta mixed through with egg

LAMB Minced lamb, diced onion, red capsicum, herbs and cheese

CHICKEN Spiced chicken, sliced button mushrooms and shredded cheese

VEGETARIAN A delightful mixture of vegetables including capsicum, onion, spinach and mushroom

SALAMI Spicy Turkish salami and cheese

PASTIRMA Smoked beef and cheese

POTATO Spicy potatoes with capsicum, parsley and cheese

ASK US FOR OUR DAILY SPECIALS



HOT DRINKS RANGE

ESPRESSO (SHORT BLACK)

Rich and complex, the connoisseur's only choice

MACCHIATO

An espresso touched with a dash of textured milk for a smoother finish

LONG BLACK

An espresso drawn out with hot water for a milder experience

CAPPUCCINO

The world's favourite style of espresso coffee

FLAT WHITE

A close cousin of the cappuccino without the dense creamy head

CAFE LATTE

A slightly larger proportion of textured milk than the flat white

MOCHA

A single shot of espresso blended with hot chocolate

HOT CHOCOLATE

Rich and smooth, the way drinking chocolate should be

CHAI LATTE

An exotic blend of milk, black tea, cinnamon and spices

TEA

A caffeine hit for the non coffee drinkers

Ask your operator for available Teadrop products.

COFFEE SYRUPS

Flavour your favourite coffee

Ask your operator for available flavours.

SWEET RANGE

Choose from our selection of:

TURKISH SWEETS, CAKES, MUFFINS



LUNCH BANQUET \$19.5

Per person (minimum 4 people).

MEZZE

TRIO OF DIPS

With freshly baked Turkish bread

TRADITIONAL-STYLE ZUCCHINI PUFFS

Served with homestyle garlic yoghurt

TASTY FETTA CHEESE

Parsley, sea salt and cracked pepper wrapped in crispy filo pastry

MAINS

CHICKEN SHISH

Chargrilled chunks of chicken breast marinated in herbs and spices

LAMB SHISH

Tender skewers of juicy lamb pieces marinated and cooked to perfection

KOFTE

Handmade meatballs of minced lamb, crushed garlic, fresh tomato and herbs, pilav rice and tossed green salad

DESSERT

ESPRESSO COFFEE OR BREWED TEA

TURKISH DELIGHT



DINNER BANQUET \$29.5

Per person (minimum 4 people).

MEZZE

ASSORTMENT OF FRESHLY BAKED BREADS

MARINATED BUTTON MUSHROOMS

Crusted in herbs and spices and chargrilled until tender

TASTY FETTA CHEESE

Parsley, sea salt and cracked pepper wrapped in crispy filo pastry

LIGHTLY CRISPED CALAMARI

Tossed in sea salt and cracked pepper

MAINS

LAMB SHISH

Tender skewers of juicy lamb pieces marinated and cooked to perfection

PIRZOLA

Grain fed lamb cutlets rubbed with lemon juice, olive oil, oregano and sea salt

GRILLED SALMON

Fresh Atlantic salmon steak infused with lemon, chilli, garlic and olive oil,
pilav rice and tossed green salad

DESSERT

ESPRESSO COFFEE OR BREWED TEA