

# SHARED MENU

During entertainment evenings, this exclusive shared menu will be offered.

À la carte dining will not be available.

**MINIMUM 2 GUESTS | WHOLE TABLE REQUIRED TO DINE**

## VEGGIE LOVERS | \$60 PP

*Perfect for light eaters, vegetarian & gluten free diners*

### First Course

Choice of house dip per guest: Muhammara, hummus, or babaganoush served w/ classic Turkish bread or fresh vegetable sticks w/ lemon & herb dressing

### Second Course

Aegean-Style Roasted Pumpkin | 1 per guest  
With olive oil, herbs, and spices on a bed of hummus & quinoa salad

### Main Course

Chargrilled seasonal vegetable skewers | 2 per guest,  
served with Turkish house salad, pickled red cabbage & rice

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## SEAFOOD LOVERS | \$70 PP

*Perfect for light eaters, seafood lovers and gluten-free option.*

### First Course

Choice of house dip per guest: Muhammara, hummus, or babaganoush served w/ classic Turkish bread or fresh vegetable sticks w/ lemon & herb dressing

### Second Course

Shared Aegean-Style Garlic Prawns | 3 per guest  
Butter-grilled prawns with garlic, sun-dried tomatoes, and Turkish spices

### Main Course

Turkish-Style Seasoned Fried Barramundi | 1 per guest  
served with house salad, a lemon wedge & dill aioli.

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## MEAT LOVERS | \$70 PP

*Perfect for meat lovers and those seeking a traditional Turkish experience*

### First Course

Choice of house dip per guest: Muhammara, hummus, or babaganoush served w/ classic Turkish bread or fresh vegetable sticks w/ lemon & herb dressing

### Second Course

Shared Pan-fried Cypriot halloumi | 1 per guest &  
Beef pastrami rolls | 1 per guest

### Main Course

Mixed chargrill plate: lamb cutlets (2), lamb skewer (1) and chicken skewer (1)  
Served as a shared plate with rice, Turkish house salad, and pickled red cabbage