



Sofra
turkish cuisine

menu

dips (V) (GF & VG available)

DIP ONLY	13
dip served with freshly baked Turkish bread (GF Option +3)	
DUKKAH (VG)	13
with olive oil & pomegranate molasses	
KIZ GUZELI	15
beetroot, garlic, sour cream, spices	
HUMMUS (VG)	15
chickpea, tahini, garlic, lemon juice, olive oil	
BABAGANUSH	15
smoked eggplant, garlic, olive oil, sour cream, spices	
CACIK	15
yoghurt, cucumber, garlic, olive oil, herbs	
DIP PLATTER (V) (GF Available)	34
Combination of 4 dips - Kiz Guzeli, Hummus, Babaganush and Cacik, served with full Turkish Bread (GF Option +3)	
FRESHLY BAKED TURKISH BREAD	Half 6 Full 8

sharing mezze

SOFRA MEZZE PLATTER for two	59
sebze kizartma, falafel, peynirli sigara, cig borek, vegetable pickle, marinated olives, feta & garlic yoghurt	
Add haloumi	9
Add one dip of your choice	13
VEGETARIAN MEZZE PLATTER for two	59
sebze kizartma, falafel, peynirli sigara, yaprak sarma, vegetable pickles, marinated olives, feta & garlic yoghurt	
Add haloumi	9
Add one dip of your choice	13
SEAFOOD MEZZE PLATTER for two (M)	79
sebze kizartma, calamari, marinated prawns, marinated swordfish, vegetable pickles, marinated olives, feta & spicy	
Add haloumi	9
Add one dip of your choice	13
COLD MEZZE PLATTER for two	46
Choice of 2 dips, feta, marinated olives, yaprak sarma, veg pickles and Turkish bread	
Add haloumi	9
Add falafel	9

çorba soup

served with freshly baked Turkish bread

EZOĞELİN ÇORBA (V) (GF & VG available)	19
traditional red lentil and mint soup	GF +3
DENİZ ÇORBA (I)	23
medley of seafood chowder soup	

mezze entrée

MARINATED WARM OLIVES (VG) (GF)	12
YAPRAK SARMA (6) (VG) (GF)	17
stuffed rice vine leaves drizzled with pomegranate molasses	
SEBZE KIZARTMA (V) (VG available)	19
eggplant, zucchini, capsicum and potato pan-fried served with our special tomato concasse and garlic yoghurt	
HALOUMI (V)	19
fried haloumi sticks, served with spicy harissa mayo	
PEYNIRLI SIGARA BÖREĞİ (5) (V)	19
fillo pastry rolled with fetta, mozzarella, herbs, spices and served with garlic yoghurt	
FALAFEL (VG Available)	21
chickpea, herbs, spices and sesame seed croquets served with beetroot dip and pomegranate molasses	
BİBER DOLMA (GF)	22
stuffed capsicum with beef, rice herbs, spices and drizzled with garlic yoghurt	
ÇİĞ BÖREK	22
fried dumplings filled with beef, onion, herbs, spices and served with tomato concasse and garlic yoghurt.	
EXTRA PIECE	9
CALAMAR (I)	22
fried calamari with a spicy harissa mayo	
IÇLİ KOFTA	24
cracked wheat pastry stuffed with lamb, walnuts, spices topped on cacik dip and drizzled with tomato concasse.	
EXTRA PIECE	10

Seafood: (I) Imported (M) mixed (A) Australian

Please note: * **strictly ONE bill per table** * 15% Surcharge public holiday

*Staff should be advised regarding any specific dietary requirements. Dishes on this menu may contain substances which could have implications for individuals with food related health conditions, allergies or food intolerances.

Surcharge may apply

izgara char-grill

All char grills served with Turkish rice, bread, salad and chili pickle.

ADANA KEBAB 33

chargrilled minced lamb, seasoned with red peppers, herbs and spices

IZGARA KOFTE 33

chargrilled beef meatballs seasoned with special herbs and spices

CHICKEN SHISH KEBAB 33

chargrilled marinated chicken skewers

LAMB SHISH KEBAB 38

chargrilled marinated lamb skewers

KARIDES IZGARA (I) - King Prawns 39

chargrilled marinated king prawns

KILIÇ BALIĞI (I) - Fish 39

chargrilled marinated fish

KARIŞIK IZGARA - Mixed Grill 43

combination of chargrilled chicken, lamb and adana kebab

PIRZOLA 43

Chargrilled marinated baby lamb cutlets

GF OPTION AVAILABLE 3

ADD TO YOUR CHAR-GRILL:

ADANA/CUTLET/CHICKEN SKEWER 10

LAMB/PRAWN/FISH SKEWER 11

house specials

SEBZE GUYEÇ (V) (VG) (GF available) 31

mixed seasonal vegetables cooked in a traditional clay pot. served with Turkish pilav

KAYSERI MANTI 31

home-made small Turkish pasta dumplings with seasoned beef, steamed and topped with garlic yoghurt and our special tomato concasse and sprinkled with sumac and mint

ISKENDER KEBAB 31

succulent slices of doner kebab layered on Turkish bread topped with home-made tomato concasse and yoghurt

KUZU GUYEÇ (GF available) 32

mixed seasonal vegetables with diced lamb cooked in a traditional clay pot. served with Turkish pilav

MUSAKKA 34

layers of eggplant, minced meat, potato, tomato concasse, fresh herbs encased with a béchamel sauce and topped with cheese and oven baked

BARBUNYA (GF available) 34

Turkish style spiced lamb braised mince with kidney beans. Topped with home made yoghurt and sprinkled with dukkah. Served with Turkish Rice.

HÜNKAR BEĞENDİ (GF available) 34 (SULTANS DELIGHT)

traditional ottoman dish of gently cooked spiced beef, presented on a bed of smoked eggplant puree and grilled Turkish bread (GF Option +3)

KARIDES GUYEÇ (I) 34

prawns and mixed vegetable in our creamy tomato sauce topped with cheese and oven baked in a traditional claypot. Served with Turkish rice.

SEAFOOD CLAYPOT (M) 38

mixture of seafood in a rich creamy tomato and seafood broth served with slices of Turkish bread

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pide Turkish pizza

KAŞARLI PIDE (V) mozzarella, tomato concasse	21
SUCUKLU PIDE turkish sausage, egg, mozzarella, parsley	28
PASTIRMALI PIDE spiced cured beef, egg, mozzarella, parsley	28
ISPANAKLI PIDE (V) spinach, egg, mozzarella, parsley	28
SEBZELI PIDE (V) (VG available) eggplant, capsicum, zucchini, potato, mushroom, mozzarella, parsley	30
TAVUKLU PIDE - CHICKEN marinated chicken, tomato, mushroom, spinach, capsicum, mozzarella, parsley	30
KIYMALI PIDE - BEEF marinated minced beef, onion, tomato, capsicum, parsley	30
KUŞBASILI PIDE - LAMB marinated diced lamb, tomato, onion, capsicum, parsley	30
KARISIK PIDE lamb, chicken, pastirma, sucuk, onion, tomato, mushroom, capsicum, mozzarella	31
EXTRA TOPPINGS cheese, capsicum, tomato, onion, mushroom, spinach, eggplant, zucchini	3 ea
Meats - lamb, chicken, spicy cured beef, turkish sausage	6 ea

salata salads

ÇOBAN SALATASI (SHEPHERDS SALAD) (V) (GF) (VG available) mixed greens, tomato, onion, cucumber, capsicum, olives, pomegranate dressing	18
Add Falafel or Haloumi	9
Add Feta	4
Add Chicken/Cutlet or Adana skewer	10
Add Lamb/Prawn or Fish skewer	11
FATTOUCHE (V) (VG available) mixed greens, tomato, onion, cucumber, capsicum feta, walnuts, Turkish bread, pomegranate dressing	20
Add Falafel or Haloumi	9
Add Chicken/Cutlet or Adana skewer	10
Add Lamb/Prawn or Fish skewer	11
KUZU SALATASI (GF) SMALL 31 / LARGE 36 marinated chargrill lamb, mixed greens, tomato, onion, cucumber, capsicum, feta, walnuts, pomegranate dressing	
KARIDES SALATASI (I) (GF) SMALL 31 / LARGE 36 marinated chargrilled prawns, mixed greens, tomato, onion, cucumber, capsicum, feta, walnuts, pomegranate dressing	
GYPSY SALATASI (GF) SMALL 31 / LARGE 36 marinated chargrilled chicken, mixed greens, tomato, onion, cucumber, capsicum, fried haloumi, walnuts, pomegranate dressing	

KIDS MEALS

Strictly 12 and under

CHARGRILLED CHICKEN SHISH, RICE AND SALAD	18
CHARGRILLED LAMB SHISH, RICE AND SALAD	19
ADANA SKEWER, RICE AND SALAD	18
CALAMAR, RICE AND SALAD	18

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ottoman banquets

Treat yourself and indulge your guests with these lavish feasts featuring the finest Ottoman cuisine.
Vegetarian menu option on request

SOFRA BANQUET (4px min) 67 per person

First course - Dips

combination of our four dips served with freshly baked turkish bread - kiz guzeli, hummus, babaganush, cacik

Second course - Mezze

sebze kizartma, yaprak sarma, peryinirli sigara, marinated warm olives, feta, vegetable pickles

Third course - Grills

our famous chargrilled meats served with turkish rice, bread and salad

Fourth course

baklava and lokum

HAREM BANQUET (4px min) 73 per person

First Course

combination of our four dips served with freshly baked turkish bread- kiz guzeli, hummus, babaganush, cacik

Second Course

traditional beef kiymali pide

Third course

sebze kizartma, yaprak sarma, peryinirli sigara, marinated warm olives, feta, vegetable pickles

Fourth course

our famous chargrilled meats served with turkish rice, bread and salad

Fifth course

baklava and lokum

Ottoman Banquet for 2

64 per person

First Course

freshly baked turkish bread with your choice of dip (kiz guzeli, hummus, babaganush, cacik)

Second Course

sebze kizartma, yaprak sarma, peryinirli sigara, marinated warm olives, feta, vegetable pickles

Third course

our famous chargrilled meats served with turkish rice, bread and salad

Fourth course

baklava and lokum

Your choice of complimentary apple tea, Turkish cay or Turkish coffee served with your dessert

extras

to accompany your meal

Dukkah - crushed nuts and spices		6
Pomegranate molasses and olive oil		4
Mixed Veg pickles		8
Chili pickles	Small 5	Large 8
Turkish rice (with Rossini pasta)	Small 7	Large 9
Turkish bread/Gluten Free	Small 6	Large 8
Garlic Yoghurt	Small 4	Large 7
Harissa Mayo (hot)	Small 4	Large 7

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE

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tatli dessert

LOKUM per piece 3
rose flavoured turkish delight sprinkled with pistachio

NUTELLALI SIGARA BÖREGİ 16
fried filo pastry filled with Nutella, pistachio and served with cream

BAKLAVA per piece 5
baked filo pastry filled with walnuts and pistachio drizzled with rose syrup
Add a side of cream 4

SUTLAÇ (GF) 16
creamy rice pudding sprinkled with cinnamon

KAZANDABI 16
traditional velvety sweet vanilla custard pudding sprinkled with cinnamon and topped with cream

KUNEFİ 19
oven baked shredded pastry layered with cheese and soaked in honey & rose syrup sprinkled with pistachio and topped with cream

PASHA DESSERT 16
Lokum, baklava, kazandabi served with dollop cream and sprinkle with pistachio.

hot beverages

TURKISH ÇAY 4

TURKISH APPLE TEA 4

MINT TEA 4

TURKISH COFFEE 5

SALEP 6
a hot milky drink made from the flour obtained by grinding the dried tubers of the orchid and topped with cinnamon

SHORT BLACK 5

CAPPUCCINO 6

FLAT WHITE 6

LONG BLACK 5

LATTE 6

HOT CHOCOLATE 6

Mugs +1

**Add a piece of baklava or
Turkish Delight to your hot drink**

LOKUM 3 per piece

BAKLAVA 5 per piece