



# Babaganush

Hamilton's first choice for Turkish food

## Ekmekler (Breads)

Turkish bread <i>plain and thick bread</i>	\$ 6.00
Garlic pide <i>garlic butter on Turkish flat bread</i>	\$ 8.00
Parmesan and sea salt pide <i>on Turkish flat bread</i>	\$ 8.50

## Dips

Cacik <i>thick creamy yoghurt, cucumber, mint, garlic</i>	\$ 4.00
Pancar <i>roasted beetroot</i>	
Hummus <i>chick peas, garlic and tahini paste</i>	
Babaganush <i>chargrilled aubergine and tahini paste</i>	

## Meze (Entrees)

Shrimp and Avocado Meze <i>Juicy shrimp and ripe avocado served with a tangy seafood dressing on bed of crisp lettuce</i>	\$14.50
Garlic Prawns <i>King prawns pan fried in garlic butter served on a bed of lettuce with garlic yoghurt.</i>	\$14.50
Falafel Meze <i>Freshly made chickpea patties served on a bed of hummus with sweet chilli and yoghurt sauces</i>	\$13.00
Haloumi <i>Grilled strips of haloumi served with capsicum and a balsamic glaze</i>	\$13.50
Dukkah <i>Dukkah served with Turkish bread and olive oil</i>	\$13.00
Dolma <i>Vine leaves stuffed with rice and spices, served with cacik dip and fresh lemon</i>	\$13.00
Sigara Börek <i>Deep fried rolls of filo pastry filled with feta cheese served on a bed of hummus with garlic yoghurt and sweet chili sauce.</i>	\$13.00

## Platters

Çoban Meze Platter <i>A selection of four dips and homemade bread</i>	\$18.00
Paşa Meze Platter <i>A selection of our authentic dips, dolma (stuffed vine leaves), sun dried tomatoes, feta served with homemade bread.</i>	\$22.00

## Dessert

Baklava <i>Layer of filo pastry filled with walnut and sugar honey syrup</i>	\$9.50
Chocolate pudding <i>Homemade chocolate and almond brownie served with chocolate sauce</i>	\$9.50
Sticky date <i>Homemade soft sticky date pudding served with caramel sauce</i>	\$9.50

## Mains

Chicken and Date Tagine <i>All the spices of Turkey flavor this skinless chicken, finished with almonds and the subtle sweetness of dates. Served with rice and salad greens.</i>	\$23.00
Beef and Pear Tagine <i>Tender pieces of beef marinated in a special blend of warm spices, a subtle hint of chilli and bosch pears. Served with rice and salad greens.</i>	\$23.00
Lamb and Apricot Tagine <i>Cubes of lamb slowly cooked and sweetened with juicy apricots. Served with rice and salad greens.</i>	\$23.50
Beef Moussaka <i>Layers of potato and kumara, filled with bolognese and béchamel sauces served with rice with salad greens, tabouleh, hummus, yoghurt and sweet chilli sauce.</i>	\$23.00
Lamb Köfte (Turkish meatballs) <i>Homemade herby meatballs served with rice, tabouleh, hummus and fresh salad greens</i>	\$23.50

## Döner Kebab

<i>Döner meat or falafel wrapped in Turkish flat bread served with salad, hummus and your choice of two sauces from the list below</i>	
Grilled Chicken	\$17.00
Slow Roasted Lamb	\$17.50
Mixed Meat	\$17.50
Falafel	\$16.00

## Iskender

<i>Döner meat or falafel served with rice, hummus, tabouleh and salad, with your choice of sauces.</i>	
Grilled Chicken	\$19.50
Slow Roasted Lamb	\$20.00
Mixed Meat	\$20.50
Falafel	\$19.00

## Sauces (choose up to 2 sauces to compliment your meal)

Yoghurt	Satay
Garlic Yoghurt	BBQ
Minted Yoghurt	Avocado
Sweet Chilli	Mayonnaise
Chilli	



## Gourmet Pizza

<b>Margarita</b> <i>Homemade tomato sauce, fresh tomato and mozzarella</i>	\$16.50
<b>Chicken and Banana</b> <i>Chicken, banana, cashew, mango chutney and mozzarella</i>	\$20.00
<b>Chicken and Avocado</b> <i>Chicken, avocado, red onion and mozzarella</i>	\$20.00
<b>Lamb</b> <i>Slow roasted lamb, capsicum, onion and mozzarella</i>	\$21.00
<b>Bacon</b> <i>Bacon, fresh Tomato, red onion and mozzarella</i>	\$20.00
<b>Smoked Ham</b> <i>Smoked ham, pineapple and mozzarella</i>	\$20.00
<b>Spicy Mediterranean</b> <i>Pepperoni, sun-dried tomato, kalamata olives and mozzarella</i>	\$21.00
<b>Salmon and Cream Cheese</b> <i>Cream cheese base topped with smoked salmon, baby spinach, roasted capsicum and mozzarella</i>	\$24.00
<b>Four Meats</b> <i>Homemade pizza sauce, topped with salami, lamb, bacon, spicy pepperoni, mozzarella cheese with barbeque sauce.</i>	\$24.00

## Salads

<b>Prawn and Avocado Salad</b> <i>Tiger prawns with avocado served with mesclun, tomato, cucumber, red onion, tangy seafood dressing and a balsamic glaze</i>	\$22.50
<b>Haloumi and roasted beetroot</b> <i>Sweet roasted beets topped with grilled haloumi finished with toasted walnuts and balsamic glaze.</i>	\$22.00
<b>Grilled Chicken Salad</b> <i>Marinated grilled chicken served on a bed of mesclun, tomato, cucumber and red onion topped with your choice of sauces.</i>	\$19.00
<b>Roasted Lamb Salad</b> <i>Slow roasted lamb served on a bed of mesclun, tomato, cucumber and red onion topped with your choice of sauces.</i>	\$19.50
<b>Falafel Salad</b> <i>Spicy chickpea balls served on a bed of mesclun, tomato, cucumber and red onion topped with your choice of sauces</i>	\$17.50
<b>Garden Salad</b> <i>A variety of mixed green vegetables served with our homemade vinaigrette</i>	\$ 9.00
<b>Extras</b>	\$ 2.00
Cashews	
Olives	
Avocado	
Dolma (each)	
Feta cheese	
Hummus	
Sigara Börek (each)	
Falafel (each)	
Sun dried tomatoes	