

Banquets

*For groups & special occasions we recommend the Ahmet's Feasts.
Let us take you through a delicious journey of the Turkish cuisine.
Please note that, to ensure the highest level of customer service, banquets are recommended for
groups of 8 or more on Friday and Saturday nights.*

Ahmet's Vegetarian Feast

Turkish Bread with dips

Shepherds Salad - tomato, Spanish onion, cucumber, parsley, olives, lemon dressing, shredded fetta

Vegetarian Guvec - eggplant, zucchini, capsicum, onion, mushroom, carrots, garlic, potato and spices

Traditional Turkish Style Rice

Mixed Meze Platter of stuffed vegetable and falafel

\$30 pp

Ahmet's Sultan Feast

Turkish Bread with dips

Shepherds Salad - tomato, Spanish onion, cucumber, parsley, olives, lemon dressing, shredded fetta

Lamb and Chicken Guvec - slow cooked lamb and chicken with eggplant, zucchini, onion, carrot, mushroom, garlic, potato and capsicum

Traditional Turkish Style Rice

Marinated Lamb and Chicken Skewers

Lamb Cutlets marinated in Turkish spices

Adana - spicy minced meat skewers freshly cooked on our char grill

\$36 pp

Ahmet's King Feast

Turkish Bread with dips

Shepherds Salad - tomato, Spanish onion, cucumber, parsley, olives, lemon dressing, shredded fetta

Lamb and Chicken Guvec - lamb and chicken with eggplant, zucchini, onion, capsicum, potato, carrot and mushroom

Traditional Turkish Style Rice

Marinated Lamb and Chicken Skewers

Lamb Cutlets marinated in Turkish spices

Adana - spicy minced meat skewers freshly cooked on our char grill

Prawn Skewers

Turkish Delight with freshly brewed percolated Coffee or Tea

\$40 pp

Platter for Two

Turkish Bread with dips

Selection of Meze and assorted Pide

Char grilled Shish

Rice and Salad

Freshly brewed percolated Coffee or Tea

\$45 pp





Begin the journey

Warm Turkish Bread baked fresh in our wood fired ovens	5.5
Turkish Garlic Bread glazed in garlic butter	6.5
Selection of Traditional Dips	4.9
Baba Ghanoush	eggplant, yoghurt, garlic, tahini, olive oil
Hot and Spicy	chilli, tomato, capsicum, cucumber, parsley
Homous	chick peas, garlic, lemon
Avocado	avocado, yoghurt, garlic, shallots, parsley, lemon juice
Jajik	cucumber, yoghurt, garlic
Tomato	sundried tomato, cream cheese, olive oil
Beetroot	beetroot, yoghurt, garlic
Ahmet's Platter of Traditional and Garlic Turkish Bread and Dips	31

Entrée

Anatolian Soup - red lentil, chicken, mushroom, tomato and red pepper	11
Aegean Salatasi - chilled oven roasted capsicum, goats cheese, Spanish onions, anchovies and fresh rocket leaves with Ahmet's house dressing	16
Lamb Salad - tender pieces of char grilled lamb with garden fresh green salad	17
Mujver - vegetable fritters lightly deep fried with garlic infused yoghurt	16
Falafel - minced chick peas, garlic, dill, mint and parsley served with homous	15

Turkish Pizza-[Pide]

Kiymali Pide - minced lamb and beef with red peppers and paprika	21
Vegetarian Pide - Spinach, onion, tomato, mushroom, fetta, mozzarella cheese, capsicum	21
Tavuklu Pide - garlic chicken, red pepper, cheese and mushroom	21
Prawn Pide - garlic marinated prawns. mozzarella, basil and rocket	23
House Special Pide - Turkish salami, chicken, mushroom, mozzarella cheese, egg, capsicum	23

Main Course

Garlic and Lemon Marinated Prawns served with Turkish rice pilav	26
Mixed Grill - lamb, adana & chicken shish, with lamb cutlets served with potato and rice pilav	33
Mixed Vegetable Clay Pot Casserole - eggplant, zucchini, potato, capsicum, mushroom, carrot and garlic served with rice pilav	22
Chicken Shish - marinated pieces of chicken cooked on the char grill and served with potato and rice pilav	24
Lamb Shish - marinated lamb loin skewered and char grilled, served with potato and rice pilav	26
Adana - minced and marinated lamb and beef, cooked on the char finished with lemon and mint served with potato and rice pilav	24
Mixed Meze Platter - A selection of home made falafel, vegetable fritter, stuffed vine leaves, cabbage roll and oven roasted zucchini filled with pine nuts, rice, currants, herbs and spices	25
Lamb Guvec - Traditional slow cooked Turkish lamb stew, cooked in our Stone oven with mixed vegetables served with rice pilav	23
Chicken Guvec - Traditional slow cooked Turkish chicken stew, cooked in our Stone oven with mixed vegetables served with rice pilav	23
Moussakka - eggplant, beef and vegetable bake served with Turkish rice pilav	
Pilis Sehzazat - chicken marinated and grilled, layered with potato and beetroot and a sautéed mushroom sauce	26
Iskender - shredded chicken on layers of Turkish bread with tomato and garlic Yoghurt sauce	23
Ali Nazik - a medley of eggplant, capsicum, onion, garlic and yoghurt with your choice of marinated Lamb shish or Chicken shish or Adana	24
Char Grilled Marinated Lamb Cutlets served with potato and rice pilav	26

Side Dishes

Shepherds Salad - tomato, Spanish onion, cucumber, parsley, lemon dressing and shredded fetta	8
Oven Baked Turkish Eggplant filled with sautéed tomato, onion and peppers with a yoghurt sauce	9
Slow Cooked Creamy Potato Bake	6
Pilav Rice	5

Dessert

Baklava – Traditional Turkish Pastry served with honey syrup & a shot of Hazelnut Liqour	13
Traditional Turkish Rice Pudding served with vanilla bean ice cream	8
Oven Baked Pear in caramel syrup with vanilla bean ice cream	10
Home Baked Sugar and Almond Sponge soaked in sugar syrup with vanilla bean ice cream	8
Rose Petal Sorbet	8
Turkish Delight dusted with icing sugar	6
Sekerpere - small sweet hazelnut and semolina cakes with lemon citrus syrup	8
Ahmet's Dessert Plate - Chef's selection of sweets	16

Dessert Wine

Vasse Felix Cane Cut Semillon 375ml Margaret River, WA	8	35 btl
Heggies Botrytis Riesling 375ml Eden Valley, SA		42 btl

Hot Drinks

"A cup of coffee commits one to forty years of friendship."

Turkish Proverb

Turkish Tea	4
Turkish Apple Tea	4
Turkish Coffee	4.5
Salep - similar in taste to chai this Turkish winter drink, is made from the dried powdered roots of a mountain orchid, it is heated with milk, sugar and cinnamon to make a warm thick beverage	4.5
English Breakfast Tea, Earl Grey Tea, Chamomile Tea or Peppermint Tea	3.5
Liqueur Coffee; Kahlua Coffee, Cointreau Coffee or Irish Whiskey Coffee	9.5
Cappuccino, Flat White, Latte, Long Black or Espresso	3.5
Hot Chocolate	4.5

