



Babaganush

Hamilton's first choice for Turkish food

Mezeler (Entrees)

Ekmekler (Breads)

Lavaş plain thick Turkish bread	\$ 6.00
Garlic pide garlic butter on Turkish flat bread	\$ 8.00
Parmesan and sea salt pide on Turkish flat bread	\$ 8.50

Dips

Red Pepper and Sundried Tomato	
Cacik thick creamy yoghurt, cucumber, mint, garlic	
Panca beetroot	
Hummus chick peas and tahini	\$ 4.00
Spicy Walnut and sundried Tomato	
Havuc thick creamy yoghurt, carrot, garlic	
Babaganush chargrilled aubergine and tahini	

Meze (Entrees)

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

Platters

Çoban Meze Platter	\$19.00
A selection of four dips and homemade bread	
Paşa Meze Platter	\$24.00
A selection of our authentic dips, dolma (stuffed vine leaves), sun dried tomatoes, feta served with homemade bread.	
Sultan Meze Platter	\$28.00
A selection of our authentic dips, dolma (stuffed vine leaves), sun dried tomatoes, feta, sigara börek, falafel served homemade bread.	

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

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

Mains

Chicken and Date Tagine	\$23.00
All the spices of Turkey flavor this skinless chicken, finished with almonds and the subtle sweetness of dates. Served with rice and salad greens.	
Beef and Pear Tagine	\$23.00
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.	
Lamb and Apricot Tagine	\$23.50
Cubes of lamb slowly cooked and sweetened with juicy apricots. Served with rice and salad greens.	
Beef Moussaka	\$23.00
Layers of potato and kumara, filled with bolognese and béchamel sauces served with rice with salad greens, tabouleh, hummus, yoghurt and sweet chilli sauce.	
Vegetable Moussaka	\$21.50
Layers of potato and kumara, roasted vegetables and béchamel sauce served on rice with salad greens, tabouleh, hummus, yoghurt and sweet chilli sauce.	
Ispank Börek	\$21.00
Layers of filo pastry, filled with spinach and feta served with rice, cacik dip and fresh salad greens.	
Lamb Köfte (Turkish meatballs)	\$23.50
Homemade herby meatballs served with rice, tabouleh, hummus and fresh salad greens	

Döner Kebab

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

Iskender

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

Stuffed Pide (available for lunch only)

Homemade turkish pide stuffed with döner meat or falafel, salad, hummus and your choice of sauces	
Grilled Chicken	\$12.50
Slow Roasted Lamb	\$12.50
Mixed Meat	\$12.50
Falafel	\$12.50



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Gourmet Pizza

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

Salads

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