

## DIPS All Served With Pita Bread Wedges

**Hummus** The Famous Middle Eastern Dip made out of creamy Chickpeas, Sesame Paste, crushed Garlic, Lemon Juice & Olive Oil

**Zazik** A Refreshing Creamy Dip of Yoghurt Crushed Garlic, Grated Cucumber, Mint & Olive Oil

**Panjar** Shredded Beetroot, Yoghurt, Fresh Lemon Juice and Garlic

**Baba Ghannouj** Made Out Of Roasted Eggplant Blended With Sesame Paste, Crushed Garlic, Lemon Juice & Olive Oil

**Mixed Dips (For 2 People)** Combinations of; Hummus, Zazik, Panjar and Baba Ghannouj. Served With Pita Bread Wedges

## ENTREE

**Soup of the Day** Served With Turkish Bread

**Dolma** Authentic Turkish Dish of Vine Leaves Stuffed With Pine Nuts, Rice and Mint Served With Yoghurt sauce & Salad

**Cigar Borek** Fillo Pastry Rolls Stuffed with Fetta, Potato and Spinach, Deep-Fried Served with Hummus dip & Salad

**Calamari** Flour Crumbed Fresh Squid Served on a Bed of Salad & Chilli Sauce

**Stuffed Mushrooms** Fresh Mushrooms Stuffed With Brie Cheese Deep-Fried Served With Hummus Dip, Salad Garnished With Yoghurt Sauce

**Falafel** Deep-Fried Chickpea Patties Made With Spices, Coriander & Garlic Served with Salad, Hummus Dip, and Pita Bread

**Kebab Borek** Deep-Fried Filo Pastry Parcels Filled with a Mixture of Beef & Lamb Mince, Onion, Garlic, Carrot, Green peas, corn & Fresh Herbs. Served with Hummus Dip and salad.

**Garlic Prawns** Fresh Prawns' Sautéed in Garlic, In a Rich Tomato Sauce served with bread.

**Mezze Platter** (Veg) – For Two People

A Selection of all Mixed Dips Cigar Borek, Dolma, Falafel and Greek Salad Served with Pita Bread.

## SALADS

**Pirzolla Salad** Grilled Lamb Cutlets, Served Warm on Bed of Salad, Baby Potato Topped with Fetta Cheese, Hummus dip & Garlic Pita Bread

**Chicken Almond Salad** Grilled Chicken Breast Tossed With Almonds, Served Warm on Bed of Fresh Salad, Fetta Cheese, With Hummus Dip and Garlic Pita Bread

**Greek Salad** Lettuce, Cucumber, Tomato, Red onion, Capsicum, Olives, Feta Cheese &Special Olive Oil Dressing.

**Tabouleh Salad** Fresh Salad with Parsley, Cracked Wheat, Onion and Mixture of Herbs Marinated In Olive Oil and Lemon Juice

## CHICKEN DISHES

**Shish Taouk** Grilled Chicken Marinated With Yoghurt, Spices, Olive Oil, Green Capsicum, Lemon Juice, Served With Rice, Salad & Zazik Dip

**Serai Taouk** The Adventurous, a Traditional Turkish Shredded Chicken Cooked With Fresh Tomato Paste, Garlic, Onion, and Spices, Served With Green Salad & Rice

**Stuffed Baked Chicken** Filled Whole Chicken Breast with Spinach, Camembert Cheese & Pine Nuts, Baked & Topped With Creamy Mushrooms & Cajun Sauce Served With Salad & Baby Potatoes

**Chicken Butterfly**

Boned & Skinless Spring Chicken Breast, Lightly Seasoned, Char-Grilled & Served With Mild Chilli Sauce, Hummus Dip, Rice & Salad

## SIDE DISHES

Garlic Pita Bread **\$3.5**

Plain Pita Bread **\$2.9**

Bowl of Wedges & Sour Cream **\$9.9**

Bowl Chips & Tomato Sauce **\$6.9**

Bowl of Marinated Olives Salad **\$5.9**

Bowl of Rice **\$4.9**

## KIDS MEALS

Chicken Nuggets and Chips **\$9.9**

Doner Kebab Served with Rice and bread **\$9.9**

## MEAT DISHES

**Firin Kebab** (Lamb Shanks) Two Lamb Shanks Rubbed With Vegetables, Very Slowly Oven Baked Until Absolutely Tender, Served On a Bed of Rice & Garnished With Yoghurt Sauce. **\$25.9**

**Zeytin Feast** Mixed Grill Lamb Cutlets, Beef Patties & Marinated Chicken With Herbs. Served With Rice, Fresh Salad, Hummus Dip, Garnished With Chilli & Yoghurt Sauce **\$25.9**

**Beef Moussaka** Lean, Very Finely Minced Beef, Fried Eggplant, Potato & Tomato Baked In Oven, Topped With Béchamel Sauce, Served With Rice & Salad **\$22.9**

**Steak Mushroom** Scotch Fillet Steak Cooked to Your Preference in a Creamy Mushroom Sauce Served with Chips & fresh Green Salad **\$26.9**

**Steak Pepper** Scotch Fillet Steak Cooked to Your Preference in Creamy Pepper Sauce Served with Chips &fresh Green Salad **\$26.9**

**Doner Kebab** Slices of Lamb Marinated With Yoghurt, Spices, Olive Oil, Vinegar and Grilled Traditionally on the Doner Rotisserie. Served With Hummus, Rice, Pita Bread and Salad **\$22.9**

**Homemade Manti** (Turkish Tortellini) Traditional Turkish Dish Lamb Manti Topped With Garlic Yoghurt Sauce **\$18.9**

## SEAFOODS

**Allsayad (Barramundi)** Fresh Barramundi Fillet Marinated In Olive Oil, Crushed Garlic, Spices & Herbs Pan Fried, Topped with Lemon buttered Sauce. Served With Rice & Salad **\$25.9**

**Paella** Tiger Prawns, Scallops, Mussels, Calamari, Stir-Fried With Pepper, Garlic, and Chilli & Tomato Puree, Served on Bed of Rice & Green Salad **\$26.9**

## VEGETARIAN

**Vegetarian Pilav** Rice in Red Sauce Cooked With Mushroom, Onion, Corn, Carrot ,Garlic and Baby Spinach Served With Salad & Bread, Garnished With Yoghurt Sauce **\$20.9**

**Paella** Tiger Prawns, Scallops, Mussels, Calamari, Stir-Fried With Pepper, Garlic, and Chilli & Tomato Puree, Served on Bed of Rice & Green Salad **\$23.9**

## BANQUET MENU \$35

A Selection of Our Most Popular Dishes Carefully Crafted By Our Chef to Entice You with the Real Taste. Generosity Is One of the Most Important Traits in the Turkish and Here at Zeytin It Is No Different.

With our Banquet Menu You Can Eat As Much As you like of the Entrée Course for No Extra Cost. The Banquet Menu Consists Of Entrée, Dips, Mains and Dessert.

Delivering the Dishes Right to Your Table and Always Asking If You Need Extras of the Entrée course.

### ENTREES & DIPS

Cigar Borek Fillo Pastry Rolls Stuffed With Fetta, Potato, spinach, Deep-Fried

Mixed Dips Hummus, Baba Ghannouj, Panjar & Zazik

Dolma Vine Leaves Stuffed With Pine Nuts ,Rice And Mint

Bread Pita Bread & Garlic Pita Bread Wedges

### MAINS

**Shish Taouk** Grilled Chicken Marinated With Yoghurt And Spices

**Doner Kebab** Slices of Lamb Marinated With Yoghurt, Spices, Olive Oil, Grilled on the Doner Rotisserie

**Serai Taouk** Traditional Turkish Shredded Chicken Cooked With Fresh Tomatoes, Tomato Paste, Garlic, Onion and Spices

**Falafel** This Popular Middle Eastern Consists Of Deep-Fried Chickpea Patties With Garlic, Spices and Coriander

**Zeytin Salad** Lettuce, Cucumber, Tomato, Red Onion, green Capsicum, Parsley, Mint, Extra virgin Olive Oil & Fresh Lemon juice

**Rice** Cooked the Traditional way

### DESSERTS

Baklava and Turkish delight

# Beers



**6.5**

HOLLAND  
5% ALC

## Heineken

A refined, easy drinking pilsner brewed to the same recipe since 1873 using 100% natural ingredients.



**6.0**

AUSTRALIA  
5% ALC

## James Squire Porter

A beer of finesse. Hints of bitter sweet chocolate and roasted coffee, a pillowy head and a light and creamy finish.



**6.0**

AUSTRALIA  
5% ALC

## James Boag's Premium

A European style lager brewed from the finest quality pilsener malts and fermented at a lower temperature employing an extended maturation period.



**6.0**

AUSTRALIA  
5% ALC

## Tooheys Extra Dry

A crisp dry finish lager with a mellow middle palate and a clean aftertaste.



**6.0**

AUSTRALIA  
4.6% ALC

## Hahn Super Dry

Full flavoured yet low in carbs, using only the finest quality ingredients with no additives or preservatives.



**5.5**

AUSTRALIA  
4.6% ALC

## Tooheys New

A lightly hopped flavour with a blend of delicate yeast and malt sweetness.



**5.0**

AUSTRALIA  
2.6% ALC

## Hahn Premium Light

A refreshing light beer with a malty aroma, a mild hop character and balanced bitterness.

