

KONAK

TURKISH RESTAURANT **GF** Gluten free **V** Vegan

TURKISH FEAST BANQUET MENU \$55 per person

(Available group of 2 to 5 people and 6 people or more must participate)

House made traditional pide bread

Hummus, smashed chickpea, tahini, lemon and olive oil

Muhammara, Rosted red pepper, walnut, bread crumb

Tzatziki, yoghurt, cucumber, dried mint, garlic, olive oil

Eggplant, Smokey eggplant, red pepper, shallots, fresh herbs, sumac

Cyprus Halloumi with five spiced infused Turkish apricot compote, sultanas

Lamb Kibbeh (icli kofte) with lemon wedges

Shephard`s Salad, Tomato, cucumber, onion, peppers, parsley, sumac and lemon- olive oil dressing

Turkish Style Bulgur Pilav

Wood Fired Spinach and Cheese Pide

Mix Charcoal Shish Platter, lavash bread & grilled tomatoes

Chicken Shish

Lamb Shish

Adana Shish

Pistacchio Baklava

Add per person glass of **Efes Beer** or **Turkish Raki** \$5 or **Konak Cabernet Sauvignon** \$7

VEGETERIAN options Entree; Stuffed Vine leaves and Main; Vegeterian Dumpling (Anatolian Style)

~Turkish food contains nuts, flour and spices. Any changes can be made to some further items to accomodate vegan, gf & other dietary requirements, please let us know in advance for any intolerance.

BREADS AND MEZZE

Traditional Fluffy Pide Bread , sesame and nigella seeds (v)	7
Balloon Bread , Turkish spices and herbs olive oil painted with Tulum cheese and walnuts	10
Lavash , Thin Anatolian flat bread (v)	\$4 each
Hummus , smashed chickpea, tahini, lemon and olive oil (gf) (v)	14
Muhammara , roasted red pepper, walnut, pomegranate molasses, bread crumbs (v)	14
Tzatziki , yoghurt, cucumber, garlic, dried mint, green herb oil (gf)	14
Eggplant , smokey eggplant, red pepper, shallots, fresh herbs, sumac (gf) (v)	14
Mix Mezze platter with pide bread, Hummus, Muhammara, Tzatziki, Eggplant	30

ENTREES

Warm Hummus with Beef Pastrami (pastirma) , pine nuts, paprika and burnt butter (gf)	17
Fried Lamb Kibbeh(icli kofte) , lamb mince stuffed cracked wheat, walnuts & lemon	\$7 each
Stuffed Vine Leaves , black currants, pine nuts, sour cherry sauce and green herb oil (gf) (v)	18
Charcoaled Eggplant Mess , lychees, hazelnuts, pomegranates, rose petals & sumac (gf) (v)	21
Tomato-Chilli Salsa (Ezme) , Tomato, Chillies ,onion, garlic, pomegranate molasses (gf)(v)	14

CHARCOAL SHISH KEBABS “contains dairy”

Adana Kebab , hand pressed lamb mince, lavash bread, sumac-onion, bulgur pilav & tomatoes	26
Chicken Shish , marinated chicken breasts, lavash bread, sumac-onion bulgur pilav & tomatoes	27
Beef Shish , marinated beef fillet, lavash bread, sumac-onion bulgur pilav & tomatoes	30
Lamb Shish , marinated lamb back strap, lavash bread, sumac-onion, bulgur pilav & tomatoes	31
Beyti with Antep pistachio Adana wrapped with lavash, yoghurt, tomato sauce, burnt butter	30
Konak`s Signature Beyti with match potatoes yoghurt, tomato sauce and burnt butter	29
Ali Nazik(Southeast Anatolia) , smashed eggplant topped with yoghurt and choice of kebab (gf)	

Chicken **29** / Adana **30** / Beef **32** / Lamb **34**

HANDMADE TURKISH DUMPLINGS

Turkish Beef Dumplings (Manti) (饅頭) garlic yoghurt, tomato sauce & burnt chilli-mint butter	30
Vegetarian Dumplings(Anatolian style) Green lentils,potato, cracked wheat,garlic yoghurt,butter	28

SALAD AND SIDE

Konak Style Chips Loaded with Cheese & Spicy with Ezme	16
Shephard`s Salad , Tomato, Cucumber, Onion,Peppers, parsley, sumac, lemon-olive oil sauce (gf)	16
Turkish Style Freekah - Bulgur Pilav , tomato, onion, garlic and spices (v)	10
Melon & Cheese (Kavun & Peynir)	14

TRADITIONAL WOOD FIRED TURKISH PIDE

Egg and Cheese , egg, butter, mozzarella & feta cheese	18
Spinach and Cheese , spinach, mozzarella & feta cheese	20
Vegetarian with cheese, tomato, onion, spinach, peppers, mushroom	21
Lahmacun , lamb mince on a flat bread with vegetables, tomato and fresh herbs	25
Chicken with mozzarella & feta cheese, green peppers, onion	22
Lamb Mince (Kiy mali) with onion, peppers, tomato, fresh herbs	24
Turkish Sausage (Sucuk) Pide with mozzarella & feta cheese and eggs	25
Diced Beef Pide (Kusbasili) with cheese, beef fillet, green peppers, tomato, onion	27
Eggplant Pide with mozzarella & feta cheese, tomato, onion, pomegranate dressing	24

DESSERTS

Pistachio Baklava (2 pieces) Pistachio baklava with vanilla ice cream	12
Biji Biji , rose flavoured berry consommé with fresh berries, Turkish delight and berry sorbet (v)	15