

# KONAK

## TURKISH RESTAURANT

### BREADS & MEZZES

**GF** Gluten free **V** Vegan

<b>Traditional Fluffy Pide Bread</b> , sesame and nigella seeds <b>(v)</b>	7
<b>Mix Meze platter with pide bread</b> , Hummus, Muhammara, Tzatziki, Carrot	30
<b>Hummus</b> , smashed chickpea, tahini, lemon and olive oil <b>(gf) (v)</b>	12
<b>Muhammara</b> , chilli red pepper, walnut, sesame oil, pomegranate, bread crumbs <b>(v)</b>	12
<b>Tzatziki</b> , yoghurt, cucumber, garlic, dried mint, green herb oil <b>(gf)</b>	12
<b>Carrot</b> , yoghurt, garlic, dill, pepitas, sunflower seeds <b>(gf)</b>	12

### ENTREES

<b>Charcoaled Eggplant Mess</b> , lychees, hazelnuts, pomegranate sauce, rose petals & sumac <b>(gf)(v)</b>	18
<b>Cyprus Halloumi</b> with saffron infused Turkish apricot compote, sultanas, mint <b>(gf)</b>	19
<b>Prawn Casserole ( Karides Guvec )</b> , chilli, garlic, mushroom, butter, tomato & cheese <b>(gf)</b>	21

### CHARCOAL SHISH KEBABS & MAIN COURSES

<b>Adana Kebab</b> , hand pressed lamb mince, almond & currants rice, sumac-onion-tomatoes <b>(gf)</b>	28
<b>Chicken Shish</b> , marinated chicken breasts, almond & currants rice, sumac-onion-tomatoes <b>(gf)</b>	27
<b>Lamb Shish</b> , marinated lamb back strap, almond & currants rice sumac-onion-tomatoes <b>(gf)</b>	32
<b>Beef Brisket on Keskek</b> , 14hrs slow cooked beef brisket, barley risotto, mushrooms, green peas	32
<b>Beyti</b> with match potato and pistachio, lamb mince kebab, yoghurt, tomato sauce, burnt butter	30
<b>Falafel</b> with almond & currant rice, hummus, shepherd salad ( 5 pieces ) <b>(gf) (v)</b>	26
<b>Turkish Beef Dumplings ( Manti )</b> garlic yoghurt, walnuts, tomato sauce, burnt chilli-mint butter	30

**Ali Nazik Kebab( Southeast Anatolia )**, Traditional Turkish kebab with warm smashed eggplant topped with garlic yoghurt, Iskander sauce, and burnt butter sauce **(gf)**

Make Ali Nazik with , **Adana Shish** \$32 **Lamb Shish** \$36 **Chicken Shish** \$31

### SALAD AND SIDE

<b>Shepherd Salad</b> , Iceberg, tomato, cucumber, onion, lemon-olive oil dressing <b>(gf) (v)</b>	16
<b>Almonds &amp; Currants Rice</b> , with gluten free angels hair <b>(gf) (v)</b>	12

## **TRADITIONAL WOOD FIRE TURKISH PIDE** { Pee-dae }

<b>Lahmacun</b> , Lamb mince and veggies on a round flatbread	15
<b>Spinach</b> , mozzarella & feta cheese	21
<b>Lamb Mince</b> with onion, garlic, peppers, biber salca, tomato & parsley	24
<b>Sucuk &amp; Egg ( Turkish Beef Sausage )</b> , mozzarella & feta cheese	25
<b>Vegeterian Pide</b> , mozzarella, feta cheese mushroom, onion, tomato	22

### **DESSERT**

<b>Pistachio Baklava (2 pieces)</b> Pistachio baklava with vanilla ice cream	10
<b>Kunefe</b> , Kataifi pastry, cheese, sugar syrup, pistachio served with vanilla ice cream	18

## **SET MENU \$69 per person**

**( EVERYONE MUST PARTICIPATE ON THE TABLE)**

**House made traditional pide bread (v)**

**Hummus**, smashed chickpea, tahini, lemon and olive oil (gf) (v)

**Muhammara**, chilli red pepper, walnut, sesame oil, pomegranate molasses bread crumbs (v)

**Tzatziki**, yoghurt, cucumber, garlic, dried mint, green herb oil (gf)

**Carrot**, yoghurt, garlic, dill, pepitas, sunflower seeds (gf)

**Wood Fired Spinach & Cheese Pide**

**Mixed Charcoal Shish Platter for Sharing ( Adana kebab, Chicken Shish, Lamb Shish )**

**Shepherd Salad**, iceberg, tomato, cucumber, onion, olive oil- lemon dressing (gf) (v)

**Pistachio Baklava** 1 pcs per person

**VEGETERIAN AND VEGAN** main dish options are Falafel and Vegeterian Pide

~Our food contains nuts, flour, seeds 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.