



Welcome  
to

# Turkish Delight

*Canberras' first Turkish Restaurant*

*If you enjoyed your dining experience here,  
please tell your friends.*

*Should there be something wrong, please tell us  
so we can rectify the problem.*

*Your Host*

*[www.turkishdelight.com.au](http://www.turkishdelight.com.au)*



## *Entrées (Served with Turkish Bread)*

*Soup of the Day*..... \$9.50

### *Dips*

**Humus** Chickpeas blended with lemon juice, olive oil, tahini & spices..... \$9.50

**Tahinli Patlican** Chargrilled eggplant blended with tahini, garlic & yogurt..... \$9.50

**Ispanak** Spinach blended with fresh herbs, garlic & yogurt..... \$9.50

**Pembe Sultan** Beetroot blended with fresh herbs, garlic & yogurt..... \$9.50

**Tarator** Carrots blended with fresh herbs, garlic & yogurt..... \$9.50

**Cacik** Finely chopped cucumber blended with fresh herbs, garlic & yogurt..... \$9.50

**Cevizli** Crushed walnuts with oven baked capsicum, herbs, garlic, olive oil & lemon juice..... \$10.00

**Mixed Platter of four dips**..... \$12.50

### *Hot & Cold Entrées*

**Kizartma** Seasonal mixed vegetables deep fried & served with garlic yogurt..... \$12.00

**Dolma** Rice, pine nuts & currants wrapped in vine leaves with olive oil & lemon juice..... \$12.00

**Patates Koftesi** Potato, fetta cheese & parsley patties..... \$12.00

**Taze Fasulye** Green beans simmered in a savoury tomato & onion sauce..... \$10.00

**Borek** Pastry rolled with fetta cheese, parsley & dill..... \$12.00

**Mucver** Zucchini fritters topped with garlic yogurt & dill..... \$12.00

**Icli Mantar** Oven Baked mushrooms with a herb & cheese stuffing..... \$14.00

**Karides Tava** Marinated prawns pan fried with vegetables & herbs..... \$15.00

**Mixed Entrées** A mixed platter of traditional dips & entrées for 2 or more  
For 2..... \$24.00  
For 3..... \$32.00  
For 4 or more .. \$10.00  
per person

### *Side Dishes*

**Shepherds Salad** Finely chopped tomato, cucumber, garlic & onion with dressing & dry mint topped with kalamata olives..... \$9.50

**Garden Salad**..... \$9.50

**Potato Salad** Potato, capsicum, onion & parsley with spices & dressing..... \$9.50

**Karisik Tursu** Spicy mixed pickles..... \$9.50

**Zeris Pilav** Saffron Rice with nuts and red currants..... \$10.00



## Main Meals

### House Special

**Sultans Kebab** *Wide skewers of minced chargrilled lamb marinated with fresh herbs & a skewers of prime lamb fillet with chargrilled tomato served on Turkish bread with rice & salad.....* \$25.00

### Chargrill (All served with rice & salad)

**Izgara Koftesi** *Chargrilled spicy meatballs served on a sizzling platter with fried onions and tomato.....* \$22.00

**Sis Kebab** *Marinated lamb pieces chargrilled on skewers.....* \$22.00

**Sis Tavuk** *Marinated chicken pieces chargrilled on skewers.....* \$22.00

**Pirzola** *Marinated lamb cutlets chargrilled with thyme.....* \$24.00

**Sis Karides** *Marinated king prawns chargrilled on skewers.....* \$25.00

**Mixed grill** *Variety of Sis Kebab, Sis Tavuk, Pirzola & Kofte.....* \$24.00

### Oven & Pan

**Sebze Guvec** *Seasonal vegetables baked in a clay pot served with rice & salad.....* \$20.00

**Imambayaldi** *Eggplant stuffed with capsicum & onion topped with tomato & served with rice & salad.....* \$21.00

**Karniyarik** *Eggplant stuffed with capsicum, fried onion & minced lamb topped with tomato & served with rice & salad.....* \$22.00

**Pilic Kavurma** *Marinated chicken pieces pan-fried with vegetables & herbs served with rice & salad.....* \$22.00

**Sucuk** *Spicy Turkish salami baked in the oven with seasonal vegetables & tomato based sauce served with rice & salad.....* \$22.00

**Iskender Kebab** *Sliced lamb kebab on finely cut Turkish bread topped with tomato based sauce & fresh yoghurt served on a sizzling platter served with rice & salad.....* \$22.00

**Manti** *Minced meat dumplings topped with a tomato based sauce, mint and garlic yogurt.....* \$21.00

**Guvec** *Marinated lamb & vegetables baked with tomato based sauce in a clay pot served with rice & salad.....* \$22.00

**Karides Guvec** *Marinated prawns & seasonal vegetables baked with tomato based sauce in a clay pot served with rice & salad.....* \$24.00

**Fisinjan** *Chicken breast fillet baked in pomegranate and walnut sauce served with rice & salad.....* \$24.00

**Fish of the Day.....** \$24.00



## Pide *Turkish style pizza*

### *Meat*

<b>Lahmajun</b> Open Pide of minced lamb, onion, tomato, capsicum & parsley.....	\$19.00
<b>Kiy mali</b> Minced lamb, onion, parsley & cheese.....	\$18.00
<b>Tavuklu</b> Roasted chicken pieces with cheese & parsley.....	\$18.00
<b>Tavuk Mantar</b> Roasted chicken pieces with mushrooms, olives & cheese.....	\$18.00
<b>Gourmet Chicken</b> Roasted chicken pieces with mushrooms, sundried tomatoes, artichokes, chargrilled eggplant, peppers, mushrooms, fresh herbs & cheese.....	\$19.00
<b>Sucuklu</b> Spicy Turkish salami with parsley & cheese.....	\$19.00
<b>Pastirmali</b> Smoked Turkish beef with capsicum, tomato, onion & cheese.....	\$19.00
<b>Karidesli</b> Prawns, capsicum, tomato, onion, mushroom, parsley & cheese.....	\$19.00

### *Vegetarian*

<b>Patatesli</b> Potato, onion, parsley, herbs & cheese.....	\$17.00
<b>Ispanikli</b> Fetta cheese with spinach & parsley.....	\$17.00
<b>Mantarli</b> Open Pide of fresh mushrooms with olives, garlic, egg, parsley, herbs & cheese.....	\$19.00
<b>Vegetarian</b> Tomato, capsicum, onion, parsley & cheese.....	\$17.00
<b>Grand Vegetarian</b> A variety of all the vegetable fillings with herbs & cheese.....	\$19.00
<b>Gourmet Vegetarian</b> Sundried tomatoes, artichokes, chargrilled eggplant, peppers, mushrooms, herbs and cheese.....	\$19.00

### *Banquets (Min. 4 people, we can adjust our banquets to suit vegetarians)*

<b>Lunch Banquet 1</b> Dips, Bread, Borek, Zucchini fritters, a selection of Pide & Salad, Turkish delight & Apple Tea	per person	\$16.00
<b>Lunch Banquet 2</b> Dips, Bread, Borek, Zucchini fritters, a selection of Pide & Salad, Iskender Kebab, Rice, Turkish Delight, & Apple Tea	per person	\$18.00
<b>Lunch Banquet 3</b> Dips, Bread, Borek, Zucchini fritters, a selection of Pide, Rice & Salad, Kofte, Sis Chicken, Turkish delight, Baklava & Apple Tea	per person	\$21.00
<b>Dinner Banquet 1</b> Dips, variety of hot & cold entrées, Pide, Salad, Kofte, Iskender kebab, Sis Chicken, Rice, Turkish delight & Apple Tea	per person	\$26.00
<b>Dinner Banquet 2</b> Dips, variety of hot & cold entrées, Pide, Salad, Kofte, Iskender kebab, Sis Chicken, Rice, Mixed desserts & Apple tea	per person	\$29.00
<b>The Chef's Banquet</b> For an adventure put yourselves in the Chefs hands	from	\$34.00 per person



## *Kids Menu*

<b>Mixed Platter 1</b>	<i>Mixed Entrees, Rice and choice of lamb or chicken skewers.....</i>	<i>\$12.50</i>
<b>Mixed Platter 2</b>	<i>Mixed Entrees, Rice and choice of meatballs or Iskender Kebab in tomato based sauce.....</i>	<i>\$12.50</i>
<b>Manti</b>	<i>A kids size serving of minced meat dumplings topped with tomato based sauce and garlic sauce (optional).....</i>	<i>\$10.00</i>
<b>Pide</b>	<i>A kids serving of any Pide of your choice.....</i>	<i>\$10.00</i>

## *Desserts*

<b>Turkish Delight</b>	<i>Rose &amp; Vanilla flavours, made with Almonds.....</i>	<i>\$4.50</i>
<b>Baklava</b>	<i>Filo pastry with walnuts &amp; glazed with syrup.....</i>	<i>\$6.50</i>
<b>Chocolate Slice</b>	<i>Turkish style chocolate made with Turkish Delight, Nuts, Glazed Cherries, Sherry &amp; Brandy served with ice cream.....</i>	<i>\$7.50</i>
<b>Armut Tatlisi</b>	<i>Chargrilled Pear in wine and sour cherry syrup with ice cream.....</i>	<i>\$6.50</i>
<b>Zerde</b>	<i>A special saffron rice pudding with sliced almonds, black currants &amp; cinnamon.....</i>	<i>\$7.50</i>
<b>Kadayif</b>	<i>Crushed nuts in shredded pastry with orange blossom syrup.....</i>	<i>\$7.50</i>
<b>Ice Cream</b>	<i>with sour cherry syrup and nuts.....</i>	<i>\$5.00</i>
<b>Cilek Palmiesi</b>	<i>Layers of pastry with strawberries &amp; cream.....</i>	<i>\$7.50</i>
<b>Mixed Desserts.....</b>		<i>\$8.50</i>

## *Blackboard Specials & Desserts Takeaway & Functions*

*Fully licensed & BYO (bottled wine only)*

*5 Weedon Close  
Belconnen*

*Ph: 6251 1319*

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## Cold Beers

Efes Pilsener ( Turkish )	\$6.00
Heineken ( Aus.brew )	\$6.00
Cascade Premium Light	\$4.50
Hahn Premium Light	\$4.50
Victoria Bitter	\$5.00
Crown Lager	\$6.00

## House Wines by the Glass

McWilliams: select series Chardonnay;  
South East Australia

*A flavoursome wine displaying tropical fruit aromas and flavours.*

McWilliams: select series Cabernet.Merlot;  
South East Australia

*A medium bodied wine with blueberry fruit aromas and a clean dry finish.*

Belmonte: Cabernet Shiraz ;  
Canberra District

*an easy drinking blend with soft red berry fruit and light tannins.*

Black Range: Semillon Sauvignon blanc;

Victorian Alps

*bright and fresh with crisp green melon fruit.*

Benchmark (Grant Burge): Cabernet sauvignon;

Barossa Valley S.A.

*black currant fruit with hints of mint and French oak.*

## Sparkling Wines

McWilliams: River Gum Sparkling brut;  
South East Australia

*Fresh and fruity with plenty of flavour.*

Coldstone: Chardonnay Pinot noir brut;

Victorian Alps

*A flavoursome style with good cool climate fruit and a yeasty complexity finishing crisp & dry.*

Jacobs Creek: 200ml Chardonnay Pinot noir brut;

South East Australia

## Cocktails

Midori Splice ; Midori and Malibu with  
Pineapple Juice and Cream \$9.50

Tequila Sunrise ; Tequila with Orange Juice  
and Grenadine \$9.50

Kahlua Cream ; Kahlua and Vodka  
with Cream \$9.50

Campari Blush ; Campari and Gin with  
Orange and Pineapple Juice \$9.50

## Hot Drinks

Coffee: Long Black; Short Black;  
Café Latte; Flat White \$3.50

Cappuccino \$4.00

Turkish Coffee \$3.00

Turkish Style Apple Tea \$3.00

Tea; Herbal Tea \$3.00

Hot Chocolate \$4.00

## Cold Drinks

Coke; Diet Coke; Lemonade; Lemon Squash ;

Fanta Orange \$3.50

Soda Water; Mineral Water; Ginger Ale; \$3.50

Apple Juice; Orange Juice \$3.50

Lemon Lime & Bitters;

Soda Lime & Bitters \$4.00

Ayran Turkish yoghurt drink (chilled) \$4.00

Pomegranate Juice; Sour Cherry Juice \$5.50

\$5.50

\$5.50

\$5.00

\$6.00

\$6.00

\$16.00

\$24.50

\$6.50

## Liqueur Coffee

Saray Kahvesi ; made from an old family recipe  
with Turkish Pasha Liqueur \$7.50

Irish Coffee ; made with Irish Whiskey \$7.50

**Spirits** from \$6.00

Please choose from our bar selection

**Port** from \$5.50

Please choose from our bar selection

## Raki

A special Turkish Aperitif made from aniseed  
and crushed grapes served in a tall glass with  
crushed ice and chilled water. \$6.50

**Liqueurs** from \$6.00

Please choose from our bar selection



## White Wines

- McWilliams: select series Chardonnay;  
South East Australia** **\$16.50**  
*A flavoursome wine displaying tropical fruit aromas and flavours.*
- Black Range: Semillon Sauvignon blanc;  
Victorian Alps** **\$6.00** **\$18.00**  
*a crisp dry white with tangy herbaceous fruit and good mouth feel.*
- Yarrh: Sauvignon blanc;  
Canberra District** **\$22.50**  
*passionfruit and tropical aromas, crisp acid and good depth of flavour.*
- Bethany: Riesling;  
Eden Valley S.A.** **\$21.00**  
*Crisp citrus fruit with limey characters, good balance, and a long dry finish.*
- Lilac Hill: Verdelho;  
Swan Valley W.A.** **\$23.50**  
*a lovely wine with generous varietal fruit, a medium body and a dry finish.*
- Nugan Estate: Pinot grigio;  
King Valley Vic.** **\$26.00**  
*an excellent varietal wine with good fruit flavours with a minerally edge and a crisp dry finish.*
- Pankhurst: Chardonnay;  
Canberra District.** **\$26.00**  
*richly flavoured with ripe cool climate fruit and well handled oak.*
- Hole in the Water: Sauvignon blanc;  
Marlborough N.Z.** **\$29.50**  
*classic New Zealand style with tangy varietal fruit supported by racy acid.*
- Frog Belly: Sauvignon blanc.Semillon;  
Margaret River W.A.** **\$26.00**  
*A full flavoured style with sweet Sauv.blanc fruit supported by tangy Semillon and a dry finish.*
- Gilbert's: Chardonnay;  
Mt.Barker W.A.** **\$27.00**  
*generous cool climate fruit with balanced oak providing rich flavours with a nutty complexity.*
- Reilly's: Sauvignon blanc;  
Clare Valley S.A.** **\$26.00**  
*Delicious varietal fruit of medium weight supported by tangy acid.*







## Rose

**Virgara: Sangiovese Rosé;  
Adelaide Plains S.A.**

**\$25.00**

*a lightly fruity style with raspberry and cherry fruit and a clean dry finish.*

## Red Wines

**McWilliams: select series Cabernet.Merlot;  
South East Australia**

**\$16.50**

*A medium bodied wine with blueberry fruit and vanilla oak aromas and a clean finish.*

**Secret Garden: Classic Dry Red - Shiraz Cabernet;  
South East Australia**

**\$16.50**

*an easy drinking Shiraz blend with red berry fruit and light tannins.*

**Benchmark (Grant Burge): Cabernet sauvignon;  
Barossa Valley S.A.**

**\$6.50 \$23.50**

*black currant fruit with hints of mint and French oak.*

**Gipsie Jack: Shiraz;  
Langhorne Creek S.A.**

**\$29.50**

*a vibrant stylish wine full of rich fruit flavours.*

**Talinga Park: Cabernet Merlot;  
Willbrigie N.S.W.**

**\$18.00**

*a full flavoured wine with generous red berry fruit, medium body and a soft dry finish.*

**Nugan Estate: Shiraz;  
McLaren Vale S.A.**

**\$32.00**

*rich velvety fruit balanced with vanilla oak and supported by soft chalky dry tannins.*

**Ladbroke: Merlot;  
Coonawarra S.A.**

**\$23.00**

*a full bodied wine richly flavoured with ripe varietal fruit, soft tannins and subtle oak.*

**Piano Gully: Pinot noir;  
Pemberton W.A.**

**\$28.00**

*classic varietal fruit flavours with a fine light to medium bodied structure.*

**Gilbert's: Three Devils Shiraz;  
Mt.Barker W.A.**

**\$26.00**

*smooth cool climate fruit with balanced oak and a hint of spicy complexity.*

**Reilly's: Black Label Cabernet sauvignon;  
Clare Valley S.A.**

**\$28.00**

*a medium to full bodied wine with very good varietal blackberry fruit and fine powdery tannins.*

**Virgara: Cabernet sauvignon;  
Adelaide Plains S.A.**

**\$27.00**

*a full bodied wine with generous blackberry fruit and soft tannins.*