

## sofra breakfast feast

25 per person

minimum 2 people. Our breakfast feast includes;

- traditional turkish hot egg dishes.
- fried savoury turkish pastries.
- a selection of cold turkish mezes.
- freshly baked turkish breads and pastries.
- a selection of turkish cheeses, dairy delicacies and seasonal fresh fruit.
- a delicious selection of turkish jams, spreads and honey.
- your choice of turkish tea, apple tea or turkish coffee.

*\*vegetarian option available \*all guests dining will be charged for breakfast feast. \*\$15 per child (7-12)*

## sofra breakfast platter

22

one person

Our Breakfast Platter includes traditional meze style delicacies and a hot egg dish alongside a seasonal selection of cheeses, jams and spreads, served with freshly baked Turkish bread.

The platter includes your choice of Turkish Tea, Apple Tea or Turkish Coffee.

*\*vegetarian option available*

## sofra a la carte

20

### EGG DISHES

all sofras egg dishes are served with freshly baked turkish bread and your choice of turkish tea, apple tea or turkish coffee.

#### **menemen** *(vegetarian)*

turkish style egg dish made with tomato, capsicum, onion and fresh herbs.

#### **sucuklu yumurta**

a traditional turkish spicy sausage and egg dish, served in a copper pan straight from the oven.

#### **pastirmalı yumurta**

a traditional turkish cured spicy beef and egg dish, served in a copper pan straight from the oven.

#### **kıymalı yumurta**

turkish style minced beef hot pot, made with eggs, tomato, capsicum, onion and fresh herbs.

#### **ispanaklı mercimekli yumurta** *(vegetarian)*

turkish style vegetarian egg dish, made with spinach, green lentils and brown rice, topped with homemade yoghurt.

### GOZLEME

all gozleme served with freshly brewed turkish tea, apple tea or turkish coffee

#### **kıymalı gozleme**

traditional savoury pastry filled with spiced minced beef, pan grilled and served with acuka (capsicum and walnut spread).

#### **ispanaklı gozleme** *(vegetarian)*

traditional savoury pastry filled with spinach, feta, kasar and haloumi cheeses. pan grilled and served with acuka (capsicum and walnut spread).

### PIDE

turkish pizza (served with your choice of freshly brewed turkish tea, apple tea or turkish coffee)

#### **sucuklu yumurtalı pide**

turkish spicy sausage, tomato, parsley, kasar, feta and haloumi cheeses, served with freshly cracked eggs on top.

#### **sucuklu pastirmalı pide**

turkish pastirma (spicy cured beef), tomato, parsley, kasar, feta and haloumi cheeses, served with freshly cracked eggs on top.

#### **ispanaklı yumurtalı pide** *(vegetarian)*

pide spinach, tomato, parsley, kasar, feta and haloumi cheeses, served with freshly cracked eggs on top.

Please note: **\* strictly ONE bill per table** \* 15% Surcharge public holiday

\*Staff should be advised regarding any specific dietary requirements. Dishes on this menu may contain substances which could have implications for individuals with food related health conditions, allergies or food intolerances.

## extras

to accompany your meal

<b>SIMIT</b> freshly baked turkish style bagel encrusted with sesame seeds.	4
<b>TURKISH BREAD</b> straight from our stone oven	5
<b>CHEESE</b> your choice of feta, kasar or turkish string cheese.	5
<b>HALOUMI</b> freshly grilled haloumi.	6
<b>PASTIRMA</b> sliced spicy cured beef.	6
<b>SUCUK</b> grilled spicy turkish sausage.	6
<b>TURKISH JAMS &amp; SPREADS</b> choice of three	6

## beverages

<b>TURKISH PEACH NECTAR</b>	5
<b>TURKISH SOUR CHERRY JUICE</b>	5
<b>TURKISH POMEGRANATE JUICE</b>	5
<b>ORANGE JUICE</b>	5
<b>ICED PEACH TEA</b>	4
<b>TURKISH SPARKLING MINERAL WATER</b>	750ML 8 250ML 4
<b>ULUDAG GAZOZ - TURKISH LEMONADE</b>	4
<b>SOFT DRINKS: COKE, DIET COKE, LEMONADE</b>	4
<b>LEMON, LIME &amp; BITTERS</b>	5
<b>AYRAN</b> unique and refreshing probiotic beverage of natural yohurt, salt and water	5
<b>CLEOPATRA KISS</b> sweet adaption of ayran, a luscious blend of fresh mango, rose water, orange blossoms and infused with saffron	6

**\*Please ask your friendly server for today's selection of delicious Turkish sweet treats.**

## hot beverages

<b>SALEP</b> a hot milky drink made from the flour obtained by grinding the dried tubers of the orchid, topped with cinnamon	5
<b>SHORT BLACK</b>	4
<b>CAPPUCCINO</b>	4
<b>FLAT WHITE</b>	4
<b>LONG BLACK</b>	4
<b>LATTE</b>	4
<b>HOT CHOCOLATE</b>	4
<b>MUGS</b>	5

## sweets

to accompany hot beverages	
<b>KURABIYE</b> traditional almond shortbread	5
<b>BALLI BADEM</b> honey and almond biscuit	5
<b>PISMANIYE</b> turkish fairy floss	5

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