



Turkish Pides - Pizzas

Sebzeli	Onion, tomato, capsicum, parsley and cheese (vegetarian)	\$14.00
Super Sebzeli	Mixture of all vegetable fillings and cheese (super vegetarian)	\$16.00
Tavuklu	Roasted chicken pieces with parsley and cheese	\$16.00
Mantarli	Fresh mushrooms, olives and cheese	\$14.00
Sucuklu	Spicy Turkish salami and cheese	\$15.00
Pastirmali	Spicy Turkish smoked beef and cheese	\$16.50
Kiymali	Lamb minced meat, onions, parsley and cheese	\$15.00
Peynirli	Fetta cheese, spinach and parsley	\$15.00
Kusbasili	Lamb pieces, onion, tomato, capsicum and parsley (no cheese)	\$15.50
Karidesli	Marinated prawns, garlic, mushrooms, tomatoes, parsley and cheese	\$20.00
Kabakli	Roasted pumpkin with herbs, rosemary and feta cheese	\$15.00
Patlican	Oven roasted eggplant, sundried tomatoes and cheese	\$15.00
Mediterranean	Fresh pieces of salmon, calamari and prawns with mushroom and cheese	\$20.00
Pide House Special	Turkish pepperoni, vegetables, cheese and BBQ sauce	\$16.00

Dessert

All desserts served with ice cream

Baklava	Filo pastry with ground walnuts in syrup	\$6.50
Turk Lokumu	Turkish Delight	\$7.00
Vezir Parmagi	Filo pastry, walnut and syrup	\$6.50
Kemal Pasa	Yoghurt, egg, butter, flour, syrup and coconut	\$6.50
Chocolate Baklava	Layers of chocolate and baklava wafers	\$8.00
Turkish Sweet Treats	A mixture of our favourite delicacies	\$8.50

Fully licensed BYO wine only. Corkage \$5.00 per bottle
 15% Surcharge applies on public holidays
 No bill splitting please



Open from 10am 7 days a week

Woden Plaza

Corinna St

Ph 6260 3016

Bread Selection

Garlic Bread	Pide house special garlic bread	\$8.00
Olive Bread		\$8.00
Sundried Tomato & Fetta		\$8.00

Cold Entrees

Humus*	Crushed chick peas, tahini, lemon juice and olive oil seasoned with herbs	\$9.50
Pancar Ezmesi*	Beetroot mixed with garlic, mint and yoghurt	\$8.50
Havuc*	Carrot mixed with garlic, mint and yoghurt	\$8.50
Patlican Ezmesi*	Eggplant mixed with garlic, mint, yoghurt and salt	\$9.50
Cacik*	Cucumber mixed with garlic, mint and yoghurt	\$8.50
Ispanak*	Spinach, garlic, yoghurt and fresh herbs	\$9.00
Kisir Tabbuli	Crushed wheat seasoned with shallots, parsley and lemon juice	\$9.00
Kizatma*	Fried vegetables served with a sauce of garlic and yoghurt	\$9.00
Biber Ezmesi	Fresh mixed chilli, mixed with olive oil, parsley and walnut	\$9.50

Hot Entrees

Borek	Fetta cheese, parsley, fresh herbs rolled into filo pastry	\$10.50
Kabak Mucveri	Grated zucchini, mixed with fresh herbs and deep fried, served with yogurt sauce	\$10.50
Yasil Fasulye*	Fresh green beans cooked with onion, tomato, garlic and fresh herbs	\$9.00
Yaprak Dolma*	Vine leaves stuffed with rice, onions, garlic and fresh herbs	\$10.00
*Turlu	Eggplant, tomato, zucchini and onions cooked in a tomato base sauce	\$9.00
Falafel	Chick peas, parsley and herbs deep fried	\$10.50
Tava Karides	King prawns with garlic, herbs and parsley, cooked in olive oil served with rice and salad (4 per serve)	\$15.50
Ispankli Borek	Turkish style lasange layered with vegetables, spinach and ricotta cheese	\$17.90

Mixed Platter

Selection of Dips	small... \$20.00	large... \$33.00
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Salads

Yesil Salatasi*	Lettuce, tomato, cucumber, fetta cheese and olives	\$10.00
Coban Salatasi*	Tomato, onions, cucumber, finely chopped, with traditional Turkish dressing	\$10.00
Prawn*	Fresh king prawns, tomato, cucumber and dressing tossed in mesculin	\$17.00
Karisik Balik*	Mixed seafood salad with calamari prawns and salmon	
Salatasi*	with tangy dressing	\$18.00
Calamari*	Fresh calamari marinated in chilli, salt and olive oil	\$16.90
Aegean Salatasi*	Thinly sliced veal char-grilled and served on a bed of tomato salsa and tossed through baby spinach, fetta, olives and topped with a tzatziki sauce	\$18.00
Mediterranean Tavuk Salatsi*	Thinly sliced char-grilled chicken tossed with mesculin lettuce, roma tomatoes and topped with croutons, finished off with a savoury piquant dressing	\$18.00

*Denotes gluten free meals

Main Course

Sis Kebab	Lamb pieces seasoned with herbs, grilled on skewer	\$17.50
Sis Tavuk	Chicken Pieces seasoned with herbs, grilled on skewer	\$17.50
Tavuk Gogusu	Chicken breast seasoned with herbs and grilled	\$16.50
Pirzola	Lamb cutlets seasoned with herbs and grilled	\$17.90
Karisik Izgara	Mixture of all kebabs	\$18.50
Kofte	Small meat balls, marinated in herbs and grilled	\$16.00
Sis Karides	King prawns marinated and grilled	\$19.50
Ocakta Balik	Grilled fish of the day	\$20.00
Mantaril Karides	King prawns, mushrooms, chilli and garlic in a creamy sauce	\$20.00
Sultans Choice	Chargrilled pieces of chicken breast and king prawns served on bulgur rice topped with mushroom sauce	\$22.00
Seafood Moussaka	Chargrilled king prawns and scallops in a tomato, eggplant sauce served with rice	\$19.00
Ottoman's Delight	Fish of the day cooked with vegetables in a creamy sauce, served in a tagine pot	\$20.00
Iskenderun	Whole breast of chicken stuffed with sundried tomato, olive, pesto and fetta	\$18.00

Mini Banquet

Entree	Selection of dips, Turkish bread, kabak mukveri, zucchini puffs	
Main	Selection of mixed pide (pizza), green salad, soft drink / wine, please ask your waiter (minimum 4 people, maximum 12 people)	\$17.50pp

Special Lunch Banquet

Entree	Special selection of dips, kebab and fresh pide bread	
Main	Chicken kebabs, lamb kebabs, rice, salad and mixed pide (pizza) (minimum 2 people)	\$21.50pp

Vegetarian Banquet

Entree	Special selection of dips	
Main	Kabak, turlu, falafel, vegetarian pide, rice and salad (minimum 2 people)	\$21.00pp

Pide House Banquet

	Special selections of all our finest dishes including seafood, dessert and coffee (minimum 2 people)	\$30.00pp
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Kebab Platters

Meat Platter	Includes lamb and chicken skewers, meat balls, lamb cutlets with rice and salad for each person (minimum 2 people)	\$19.90pp
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Please note: a minimum of one banquet per person applies

