



Lokanta Chef Zeki's  
**'End of Winter'**  
Real Turkish Food Night

LESSER KNOWN TRADITIONAL TURKISH FOOD

Wednesday 3 Sept 3 or 4 COURSE MENU \$65 / \$75 per head

TO START

**Ezogelin Soup Shot** red lentil, mint & lemon soup shot  
**Manti Börek** filo rolled lamb & onion pastry, garlic yoghurt

FOLLOWED BY

**Ali Nazik** aubergine puree, spiced beef & pinenut topping  
**Mercimek Köfte** bulghur & lentil patty, baby cos, lemon

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MAIN MEAL – CHOOSE ONE

**Haşlama** meltingly tender beef in its own broth, with carrot, potato, parsley, lemon  
**Güveç** anatolian earthen pot braised lamb, potato, eggplant, tomato, peppers  
**Çerkez Chicken** poached chicken, creamy circassian walnut sauce, toasted paprika oil

ACCOMPANIED BY

**Kapuska** bošnak silken cabbage, caramelised in olive oil with onion & tomato  
**Bulgur Pilavi** anatolian cracked wheat pilaf  
**Fava/Bakla** aegean fava beans two ways: puréed / olive oil & lemon braised, cacik  
**Gaziantep Salsa** southern Turkish tangy salsa with olives, walnuts, pomegranate, chilli

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TO FINISH

**Sütlaç** turkish rice pudding  
**Revani** semolina syrup cake  
**Hoşaf** apricot & quince compôte, pistachios