

We also offer catering services for functions,
parties and boardroom meetings. Please contact
us for more information.

little ISTANBUL

r e s t a u r a n t b a r

Little Istanbul
CHEF'S SELECTION BANQUET

Tel: 02 6293 4383 Fax: 02 6293 4994
Shop 9B Anketell Street Tuggeranong, ACT 2900
PO Box 2424 Tuggeranong Mail Centre
Tuggeranong ACT 2901
www.littleistanbul.com.au
e-mail: istan@tpg.com.au

open 9am till late
7 days a week
All major cards accepted

CHEF'S SELECTIONS

all banquet selections are designed for a minimum of **two people**, the price is per person

• Eminent banquet [vegetarian] 25.5

three dips - a selection of dips picked for you by the chef
pide bread - a traditional turkish bread
turlu - fresh mixed seasonal vegetables marinated & baked
falafel - chick peas, parsley & herbs deep fried, served with tabouli
kabak - grated zucchini mixed with fresh herbs
borek - fetta cheese, parsley, fresh herbs rolled in filo pastry
chefs choice of pide – from the full range off the menu
salad – a traditional green salad with a balsamic & olive oil dressing
pilav - steamed fluffy white rice with pan fried risoni

• Kebab Platter 26.5

three dips - a selection of dips picked for you by the chef
sis kebab - lamb pieces marinated seasoned & grilled on a skewer
sis tavuk - chicken pieces marinated seasoned & grilled on a skewer
kofta - classic ground lamb rolled & lightly spiced & grilled
lamb cutlets - char-grilled & seasoned with a special blend of herbs
pilav - steamed fluffy white rice with pan fried risoni
salad - a traditional green salad with a balsamic & olive oil dressing

• Seafood Platter 30.5

three dips - a selection of dips picked for you by the chef
char-grilled seasonal seafood – a selection of fresh seafood
salad - a traditional green salad with a balsamic & olive oil dressing
wedges - traditional wedges seasoned with special spices

• Sovereign banquet 30.5

three dips - a selection picked for you by the chef
pide bread - a traditional turkish bread
kabak - grated zucchini mixed with fresh herbs
chefs choice of pide - from the full range off the menu
salad - a traditional green salad with a balsamic & olive oil dressing
sis kebab - lamb pieces marinated seasoned & grilled on a skewer
sis tavuk - chicken pieces marinated seasoned & grilled on a skewer
pilav - steamed fluffy white rice with pan fried risoni

• Grand banquet 35.5

four dips - a selection picked for you by the chef
pide bread - a traditional turkish bread
borek - fetta cheese, parsley, fresh herbs rolled in filo pastry
kabak - grated zucchini mixed with fresh herbs
chefs choice of pide – from the full range off the menu
salad - a traditional green salad with a balsamic & olive oil dressing
sis kebab - lamb pieces marinated seasoned & grilled on a skewer
sis tavuk - chicken pieces marinated seasoned & grilled on a skewer
lamb cutlets - char-grilled & seasoned with a special blend of herbs
kofta - classic ground lamb rolled, lightly spiced & grilled
pilav - steamed fluffy white rice with pan fried risoni

• Royal banquet 39.5

five dips - a selection picked for you by the chef
pide bread - a traditional turkish bread
borek - fetta cheese, parsley, fresh herbs rolled in filo pastry
kabak - grated zucchini mixed with fresh herbs
dolma - vine leaves stuffed with rice, onions, garlic, herbs
chefs choice of pide - from the full range off the menu
salad - a traditional green salad with a balsamic & olive oil dressing
char-grilled seasonal seafood - seasoned with fresh herbs
sis kebab - lamb pieces marinated seasoned & grilled on a skewer
sis tavuk - chicken pieces marinated seasoned & grilled on a skewer
lamb cutlets - char-grilled & seasoned with a special blend of herbs
pilav - steamed fluffy white rice with pan fried risoni
baklava - a dessert recommendation from a fine selection prepared by the pastry chef

BEVERAGES

Sodas

- sparkling mineral 3.1
- coke 3.1
- fanta 3.1
- diet coke 3.1
- lift 3.1
- sprite 3.1
- ginger beer 3.1
- lemon lime bitters 4.0
- fire engine 3.1

Organic Fruit Juices

- apple juice 4.2
- orange juice 4.2
- strawberry juice 4.2
- pomegranate juice 4.2
- cherry juice 4.2

Fruit Juice

- pineapple juice 3.4
- aloe vera juice 4.0

Uludag Gazoz:

- a traditional turkish soda lemonade with a sophisticated twist 3.4

Coffee

- cappuccino 3.5
- chai latte 3.5
- flat white 3.5
- long black 3.5
- mocha 4.5
- short black 3.0
- baby-chino 0.5
- hot chocolate 4.0
- white hot chocolate 4.0

Coffee enhancers – vanilla, hazelnut, caramel, butterscotch 1.0

* Soy milk available upon request

Variety of T2 Specialty Teas

- turkish apple tea 3.5
- french earl grey 4.0
- chai 4.0
- gorgeous geisha 4.0
- just chamomile 4.0
- just peppermint 4.0
- china jasmine 4.0
- english breakfast 4.0
- lemongrass & ginger 4.0
- iced teas – large variety of flavours to choice from 4.0

Milk-shakes

- chocolate 4.5
- vanilla 4.5
- strawberry 4.5
- banana 4.5
- caramel 4.5

Thick-shakes

- chocolate 4.9
- vanilla 4.9
- strawberry 4.9
- banana 4.9
- caramel 4.9
- Iced coffee 4.7
- Iced chocolate 4.7

DESSERTS

Baklava – 5.5
a rich sweet triangle layered filo pastry filled with crushed walnuts drizzled with honey syrup & topped with pistachios – two per serve

Birds nest – 5.5
a rich sweet nest of filo pastry filled with crushed walnuts drizzled with honey syrup & topped with pistachios – two per serve

Ladies finger – 5.5
a rich sweet rolled filo pastry filled with crushed walnuts drizzled with honey syrup & topped with pistachios & coconut– two per serve

Turkish delight – 4.5
a sweet confection flavoured with rosewater or vanilla – four per serve

Istanbul pasha – 5.5
sweet turkish yoghurt cake soaked in honey syrup dressed with coconut – two per serve

Kadayif – 5.5
shredded pastry filled with nuts drizzled with honey syrup – two per serve

Cheesecakes

- mars bar cheesecake 7.5
- passionfruit cheesecake 7.5
- cherry cheesecake 7.5
- lumberjack 7.5

Cakes

- coconut 7
- chocolate mud cake 7.5
- lime & coconut 7.5
- carrot 7

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CHEF'S SELECTIONS for LUNCH

all banquet selections are designed for a minimum of **two people**, the price is per person

• Eminent banquet [vegetarian] 21.5

three dips - a selection of dips picked for you by the chef
pide bread - a traditional turkish bread
turlu - fresh mixed seasonal vegetables marinated & baked
falafel - chick peas, parsley & herbs deep fried, served with tabouli
kabak - grated zucchini mixed with fresh herbs
borek - fetta cheese, parsley, fresh herbs rolled in filo pastry
chefs choice of pide - from the full range off the menu
pilav - steamed fluffy white rice with pan fried risoni

• Kebab Platter 24.5

three dips - a selection of dips picked for you by the chef
sis kebab - lamb pieces marinated seasoned & grilled on a skewer
sis tavuk - chicken pieces marinated seasoned & grilled on a skewer
kofta - classic ground lamb rolled & lightly spiced & grilled
lamb cutlets - char-grilled & seasoned with a special blend of herbs
pilav - steamed fluffy white rice with pan fried risoni
salad - a traditional green salad with a balsamic & olive oil dressing

• Sovereign banquet 24.5

four dips - a selection picked for you by the chef
pide bread - a traditional turkish bread
kabak - grated zucchini mixed with fresh herbs
chefs choice of pide - from the full range off the menu
salad - a traditional green salad with a balsamic & olive oil dressing
sis kebab - lamb pieces marinated seasoned & grilled on a skewer
sis tavuk - chicken pieces marinated seasoned & grilled on a skewer
pilav - steamed fluffy white rice with pan fried risoni

• Grand banquet 29.5

four dips - a selection picked for you by the chef
pide bread - a traditional turkish bread
borek - fetta cheese, parsley, fresh herbs rolled in filo pastry
kabak - grated zucchini mixed with fresh herbs
chefs choice of pide - from the full range off the menu
salad - a traditional green salad with a balsamic & olive oil dressing
sis kebab - lamb pieces marinated seasoned & grilled on a skewer
sis tavuk - chicken pieces marinated seasoned & grilled on a skewer
lamb cutlets - char-grilled & seasoned with a special blend of herbs
kofta - classic ground lamb rolled, lightly spiced & grilled
pilav - steamed fluffy white rice with pan fried risoni
baklava - a dessert recommendation from a fine selection prepared by the pastry chef

• Seafood Platter 29.5

three dips - a selection of dips picked for you by the chef
char-grilled seafood - a selection of fresh seafood seasoned with fresh herbs
salad - a traditional green salad with a balsamic & olive oil dressing
wedges - traditional wedges seasoned with special spices & baked for a healthy alternative

• Royal banquet 35.5

five dips - a selection picked for you by the chef
pide bread - a traditional turkish bread
borek - fetta cheese, parsley, fresh herbs rolled in filo pastry
kabak - grated zucchini mixed with fresh herbs
dolma - vine leaves stuffed with rice, onions, garlic, herbs
char-grilled seafood - a selection of fresh seafood seasoned with fresh herbs
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lamb cutlets - char-grilled & seasoned with a special blend of herbs
chefs choice of pide - from the full range off the menu
pilav - steamed fluffy white rice with pan fried risoni
salad - a traditional green salad with a balsamic & olive oil dressing
baklava - a dessert recommendation from a fine selection prepared by the pastry chef

BEVERAGES

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