

Cold Mezes

Haydari (v)	10
Homemade strained yoghurt, dill, mint, garlic, olive oil and butter	
Cacik Dip (v, GF)	8
Traditional Turkish Cacik made with fresh strained yoghurt and cucumber, seasoned with garlic & dried mint	
Carrot Dip (v, GF)	8
Homemade strained yoghurt, carrot, garlic, and olive oil	
Aci Ezme (v, VG, GF)	10
Peppers & hot chilli, mixed with our secret Halikarnas spice mix	
Patlican Dip (v, GF)	9
Eggplant with yoghurt and garlic	
Barbunya Pilaki (v, GF)	9
Borlotti (or cranberry) beans cooked in olive oil with onions, garlic & potatoes	
Hummus Dip (v, GF)	9
Slow cooked puree of chickpea blended with tahini drizzled with cumin & olive oil	
Atom Turkish Labne (v, GF)	12
Bed of creamy hang yoghurt served with crunchy sundried fried pepper and sauce	
Halikarnas Russian Salad (v)	12
Carrot, corn, peas, pickles mixed with yoghurt and mayonnaise	
Trio of Dips Platter (v)	19
Any 3 dips served with Turkish bread	
Feta & Melon Platter (v)	17
Fruit Platter	19

Main Courses

Mixed Grill	48
Share a mixture of delicious charcoal grilled tender cutlets, adana, chicken skewers, lamb skewers served with salad, trio of dips, Bulgur & bread	
2 People - \$90 3 People - \$140 4 People - \$160	
Adana	27
Charcoal grilled seasoned lamb mince cooked on a wide skewer accompanied with grilled tomatoes & green peppers served on a bed of pita bread with onion & sumak salad	
Lamb Shish (GFO)	35
Succulent charcoal grilled seasoned lamb skewers with salad and bulgur	
Chicken Shish (GFO)	28
Succulent charcoalgrilled seasoned chicken tenderloins skewers with salad and bulgur	
Kofte	25
Charcoal grilled lamb kofte served with garden salad, bulgur & bread	

Hot Mezes

Sarma Stuffed Vine Leaves (v, VG GF)	14
Grapes leaves are stuffed with a seasoned mixture of rice then rolled served with drizzle lemon juice and extra virgin olive oil	
Kizartma (v)	14
Assorted pan fried vegetables served with garlic yoghurt sauce	
Dolma Biberi (v, GF)	14
Capsicum stuffed with rice and traditional spice mix with garlic yogurt	
Lahana Sarma (v, VG, GF)	14
Turkish stuffed cabbage rolls with rice and herbs	
Sigara Boreği (v)	14
Handmade traditional pastry filled with feta cheese	
Pacanga Boreği (v)	14
Homemade filo pastry filled with feta cheese, mozzarella and pastirma	
Icli Kofte	15
Spicy mince lamb wrapped in a bed of cracked wheat, garnished with fresh lemon & parsley	
Choose any 3 from above for	35
Garlic Prawns (GF)	22
Country style pan fried prawns, garlic with parsley lemon sauce	
Saganaki (v, GF)	17
Delicious grilled cheese, drizzled with lemon, topped with fig jam	
Manti	18
Tiny dumplings filled with spiced lamb, infused in a garlic yoghurt & drizzled with our secret paprika sauce	

Lamb Cutlets (GFO)	37
Lamb cutlets served with salad and bulgur	
Beyti	32
Charcoal grilled lamb mince on a skewer wrapped in lavash, topped with yoghurt and bulgur with salad tomato sauce	
Chicken Kavurma (GFO)	28
Sauteed chicken pan-fried with onion, garlic, peppers served with garden salad and bulgur	
Lamb Kavurma (GFO)	32
Sauteed lamb pan-fried with onion, garlic, peppers served with garden salad and bulgur	
Karniyarik	25
Eggplants stuffed with beef, tomatoes and aromatic Turkish spices	

Seafood

Flathead Fillet	32
Grilled or fried flathead fillets served with salad & bulgur. Can change on day, ask waiter.	
Rockling	30
Grilled or fried rockling served with salad & bulgur. Can change on day, ask waiter.	
Barramundi	30
Grilled or fried Burramandi served with salad & bulgur. Can change on day, ask waiter.	
Salmon	35
Grilled Salmon served with rocket salad, char grilled vegetables & bulgur	
Sizzling Squid (GF)	25
Grilled calamari served in the hot iron pan	
Karides Tava	28
Prawns cooked with garlic, peppers and tomatoes	
Garlic Chilli Prawns (GF)	28
King size prawns cook in butter, garlic and mushrooms seasoned chilli and lemon juice parsley, served in hot iron pan	
Vegetarian	
Veg Platter (v)	25
Delightful selection of finest Turkish vegetarian mezes: dolma, kizartma with garlic sauce, lahana sarma and salad	
Falafel Platter (v, VGO)	22
Fresh falafel with mixed salad tomato, onion and bulgur	
Sebzeli Karniyarik (v, VGO)	22
Stuffed baked eggplant with sautéed vegetables filling garlic sauce on top served with bulgur pilaf	

Halikarnas Banquettes	
Fish Banquet	65pp
Cold Meze	
Cacik Dip, Carrot Dip & Hummus	
Entree Main	
Prawn & Sigara Boregi	
Main Course	
Grilled or Fried Fish of the day, Salad & Bulgur	
Dessert	
Fruit Platter or Baklava and Tea or Coffee	
Grill Banquet	65pp
Cold Meze	
Cacik Dip, Capsicum Dip & Hummus	
Entree Main	
Wings & Sigara Boregi	
Main Course	
Mix grill of chicken and lamb skewers, Adana with grilled vegetables	
Dessert	
Mix of Turkish Sweets & Tea or Coffee	

Desserts

Baklava	8
Kunefe	15
Crispy baked cheese-filled dessert made with traditional finely shedder pastry soaked in sweet syrup	
Trilice	15
Sponge cake soaked in milk syrup topped with fluffy whipped cream and another layer buttery caramel it melts in your mouth	

Salads

Mixed Salad	12
Choban Salad	14
Diced tomatoes, cucumbers, shallots, green peppers, parsley and our dressing	
Onion & Sumak Salad	10

Sides

Bulgur Chips	8
Chips	8

Meze Extras

Pacanga Boreği	4
Sigara Boreği	3
Lahana Sarma	4
Icli Kofte	4

Hot Drinks

Coffee	4
Teas	4.5
Turkish Tea	2
served in traditional Turkish glass	
Turkish Coffee	4
Extras	.5
Almond milk or extra shot of coffee	

Cold Drinks

Soft Drinks	4
Coke, Diet Coke, Lift, Solo	
Uludag Gazoz	4
Ayan	4
Salgam	4
Soda Water	4
Lemon Lime Bitter	5.5
Ginger Beer	5.5

Daily Special

ask our waiter for our daily specials



Halikarnas

MENU

BOOK TODAY

BIRTHDAYS - PRIVATE FUNCTIONS - LARGE PARTIES
CORPORATE EVENTS - LIVE MUSIC

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