

BODRUM TURKISH

ALL DAY BREAKFAST & LUNCH MENU

Turkish Toast

Toasted Turkish bread filled with melted tasty cheese, sujuk & ajvar served with salad (NF) - \$20 (optional Turkish pastrami)

Bodrum Simit

Toasted Turkish sesame seed bagel layered with melted cheese, finished with a sunny-side egg in the center served with a glass of Turkish tea (V-NF) - \$19 (Add sujuk +\$5)

Sujuk & Eggs

Scrambled eggs & sujuk served with Turkish bread & a glass of Turkish tea (NF) - \$20

Menemen

Scrambled eggs, tomatoes, onions and peppers topped with cheese and served with warm Turkish bread (V-NF) (GF option available +\$2) - \$20 (Add sujuk +\$5)

Çilbır (Turkish Poached Eggs)

Poached eggs served over garlic yogurt, drizzled with mild spiced melted butter & herbs and served with warm Turkish bread (V-NF) - \$22 (GF option available +\$2) (Add sujuk +\$5)

Serpme Kahvaltı (Turkish Breakfast Spread) (minimum 2 people)

Scrambled eggs with sujuk, cheese, olives, rose jam, honey, butter, tahini & pekmez (Molasses), tomatoes, cucumber, muhammara &, beetroot dips, pickled, Turkish apricot, walnut, Galeta (breadsticks), Simit (Turkish Bagel), Sigara Borek and Turkish bread served with a pot of Turkish tea - \$35 per person

Wood-Fired Kuzu Tandir

Signature lamb shank & ribs, slow-cooked for 6 hours in our wood-fired oven until tender & juicy. Served with coban salad, yoghurt & Turkish bread. (NF) - \$38

Wood-Fired Lamb Ribs

Tender lamb ribs, slow-cooked for 6 hours in our wood-fired oven served with traditional sauteed onions, bulgur pilaf, coban salad and pickles. (NF) - \$38

Ali Nazik Kebab

Smoky eggplant & garlic yogurt topped with slow-cooked lamb, pomegranate arils & burnt butter. Served with Turkish bread. (NF) - \$36

Bursa Pideli Kofte

Slow-cooked beef & lamb meatballs on toasted Turkish bread with buttery tomato sauce, yogurt & salad. (NF) - \$35

Oven-Baked Chicken Skewers

Marinated chicken skewers baked in a garlic tomato sauce & Anatolian spices. Served with Turkish rice & salad. (NF) - \$32

Lamb Kavurma Pilav

Slow-cooked lamb sauteed with capsicum, onion and garlic, served over Turkish rice & salad. (NF) - \$34

Saganaki

Golden pan-seared cheese, crisp outside and soft inside. Served with lemon & warm flatbread. (V, NF) - \$19

Bodrum Salad

Diced saganaki, lettuce, rocket, cherry tomatoes, cucumber & pickled onion with pomegranate arils & olive oil (V - VG - NF - GF) - \$19

Extras

Turkish Bread (2 slices) \$3 / Extra Egg \$3 / Gluten-Free Bread \$4
Extra Dips \$4 / Sujuk \$5 / Pastirma \$5 / Chips \$8

Desserts

Kunefe

Crispy shredded kataif pastry with stretchy cheese filling, drizzled with syrup & topped with pistachios. Served with vanilla ice cream - \$20

Baklava

Two pieces of pistachio baklava served with vanilla ice cream - \$15
Two pieces of walnut baklava served with vanilla ice cream - \$15

Turkish Delight Waffle

Waffle topped with ice-cream, blueberry compote, strawberries, kiwi, Turkish delight, rose petals & fairy floss - \$15 (Small) / \$20 (Large)

All deserts freshly prepared in-house with our signature Bodrum touch

Hot Drinks

| | |
|--|-----------------------------------|
| Short Black - \$4.5 / Long Black - \$5 | Turkish Tea - Glass \$2 / Pot \$5 |
| Short Macchiato - \$4.5 | Turkish Apple Tea - \$6 |
| Long Macchiato - \$5 | Green Tea - \$5 |
| Piccolo Latte - \$5 | Rooibos Tea - \$5 |
| Latte - R / \$5 - L / \$6 | English Breakfast Tea - \$5 |
| Cappuccino - R / \$5 - L / \$6 | Earl Grey Tea - \$5 |
| Flat White - R / \$5 - L / \$6 | |
| Mocha - R / \$5 - L / \$6 | |
| Chai Latte - R / \$5 - L / \$6 | |
| Hot Chocolate R / \$5 - L / \$6 | |
| Turkish Coffee served with Turkish delight - \$6 | |
| Plant-Based Milk +\$0.70 (Soy - Almond - Oat - Coconut - Lactose Free) | |

Cold Drinks

| | |
|------------------------------|-------------------------------|
| Turkish Ayran - \$5 | Apple Juice - \$6 |
| Coke / Coke No Sugar - \$5.5 | Uludag Sweet Soda - \$5 |
| Lemon Squash - \$6 | Sparkling Water 750ml - \$9.5 |
| Lemon Lime & Bitter - \$6 | Uludag Still Water - \$5 |

Non-Alcoholic Wine & Sparkling

Cabernet Sauvignon - \$10 / \$30
Chardonnay - \$10 / \$30
Grant Burge, Prosecco Zero - \$13 / \$45



V - Vegetarian / VG - Vegan / DF - Dairy Free / NF - Nut Free / GF - Gluten Free



STARTERS

MUHAMMARA DIP - \$17

Roasted capsicum, walnut, tomato, garlic & fresh herbs with pomegranate molasses.
Served with warm flatbread. (V, VG, DF)

GIRIT EZME (CRETAN CHEESE DIP) - \$17

Whipped feta with olive oil, basil, garlic & pistachio. Served with warm flatbread. (V)
(GF option available)

MEZE DIPS - \$20

Red lentil balls, hummus, beetroot & haydari dips. Served with warm flatbread. (V, NF)

SAGANAKI - \$19

Golden pan-seared cheese, crisp outside and soft inside. Served with lemon & warm flatbread. (V, NF)

SIGARA BOREK (4 pcs) - \$20

Crispy filo rolls filled with feta, ricotta & mozzarella. (V, NF)

CLAY-BAKED PRAWNS (KIREMITTE KARIDES) - \$20

King prawns baked in a traditional clay dish with garlic, olive oil, mild chilli flakes & cherry tomatoes. Served with warm flatbread. (NF) (GF option available)

CRISPY CALAMARI - \$20

Golden fried calamari served with dijon mayo, lemon & rocket salad. (NF)

BODRUM SALAD - \$20

Red lentil koftas, lettuce, rocket, cherry tomatoes, cucumber & pickled onion with pomegranate arils & olive oil (V - VG - DF - NF)

SIDES

Gluten-Free Bread - \$5

Available on request. (GF)

Turkish Bread (2 slices) - \$4

Contains egg & milk. (NF)

Flatbread (3 slices) - \$3

(DF, NF)

Turkish Rice - \$7

Traditional rice, contains gluten. (NF)

Chips - \$8

Crispy potato fries with mayo

Extra Dips - \$4

(Hummus, beetroot, haydari)

Please inform our staff of any allergies or dietary requirements before ordering.

MAINS

WOOD-FIRED SPECIAL

WOOD-FIRED KUZU TANDIR - \$38

Signature lamb shank & ribs, slow-cooked for 6 hours in our wood-fired oven until tender & juicy. Served with coban salad, yoghurt & Turkish bread. (NF)

WOOD-FIRED LAMB RIBS - \$38

Tender lamb ribs, slow-cooked for 6 hours in our wood-fired oven served with traditional sauteed onions, bulgur pilaf, coban salad and pickles. (NF)

CHEF'S SIGNATURES

CLAY-BAKED BARRAMUNDI (KIREMITTE BALIK) - \$40

Barramundi fillet oven-baked in a traditional Turkish clay dish with garlic, olive oil, roasted vegetables, cherry tomatoes & herbs. Served with warm flatbread. (NF) (GF option available)

ALI NAZIK KEBAB - \$36

Smoky eggplant & garlic yogurt topped with slow-cooked lamb, pomegranate arils & burnt butter. Served with Turkish bread. (NF)

BODRUM COKERTME KEBABI - \$36

Crispy French fries topped with garlic yoghurt, tomato sauce, sauteed lamb & burnt butter - A Bodrum classic. (GF, NF)

BURSA PIDELI KOFTE - \$35

Slow-cooked beef & lamb meatballs on toasted Turkish bread with buttery tomato sauce, yogurt & salad. (NF) - A classic Ottoman dish from the city of Bursa.

TRADITIONAL TURKISH CLASSICS

BODRUM STYLE EGGPLANT - \$30

Roasted eggplant topped with garlic yoghurt, sauteed mixed capsicum & olive oil. Served with Turkish rice & salad. (V - NF)

OVEN-BAKED CHICKEN SKEWERS - \$32

Marinated chicken skewers baked in a garlic tomato sauce & Anatolian spices. Served with Turkish rice & salad. (NF)

LAMB KAVURMA PILAV - \$34

Slow-cooked lamb sauteed with capsicum, onion and garlic, served over Turkish rice & salad. (NF)

Please inform our staff of any allergies or dietary requirements before ordering.

TO SHARE

MEAT PLATTER \$55 PER PERSON

(min 2 people)

Wood-fired kuzu tandir & kaburga (lamb shanks & ribs),

Bursa kofte (beef & lamb meatballs),

Adana kebab & chicken skewers served with

Turkish rice, coban salad & Turkish bread

SEAFOOD PLATTER \$65 PER PERSON

(min 2 people)

Clay-baked barramundi (for 2 people),

Clay-baked prawns, crispy calamari,

Bodrum salad served with

Turkish rice & warm flatbread

BODRUM BANQUET \$80 PER PERSON

(min 2 people)

Starters (to share)

Meze dips (hommus, beetroot, haydari), warm flatbread

Sigara borek, red lentil kofta

Mains (to share)

Wood-fired kuzu tandir & kaburga (lamb shanks & ribs)

Bursa kofte (beef & lamb meatballs)

Adana kebab & chicken skewers served with

Turkish rice, coban salad & Turkish bread

Dessert (to share)

Pistachio baklava served with Turkish delight & Turkish tea

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ASK ABOUT YOUR NEXT FUNCTION

Celebrate your next special occasion with us. We host birthdays, group dinners & private functions with our signature Bodrum feast experience.

Set menus & custom packages available.

Enquire about private dining & group bookings.

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bodrumessendon.com.au

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DESSERT

KUNEFEE - \$20

Crispy shredded kataif pastry with stretchy cheese filling, drizzled with syrup & topped pistachios. Served with vanilla ice cream. (V)

BAKLAVA - \$15

Two pieces of pistachio baklava served with vanilla ice cream. (V)

TURKISH DELIGHT WAFFLE - \$15 (Small) / \$20 (Large)

Waffle topped with ice-cream, blueberry compote, strawberries, kiwi, Turkish delight, rose petals & fairy floss. (V)

All desserts are freshly prepared in-house with our signature Bodrum touch.

DRINKS

COLD & REFRESHING

Turkish Ayran - \$5

Coke \ Coke No Sugar - \$5.5

Lemon Squash - \$6

Lemon Lime & Bitter - \$6

Apple Juice - \$6

Uludag Sweet Soda - \$5

Sparkling Water 750ml - \$9.5

Uludag Still Water - \$5

HOT DRINKS

Turkish Tea - Glass - \$2 / Pot - \$5

Turkish Apple Tea - \$5

Green Tea - \$5

Rooibos Tea - \$5

Turkish Coffee served with Turkish delight - \$6

NON-ALCOHOLIC WINE, BEER & SPARKLING

Carlton Zero, AUSTRALIA - \$10

Minchinbury, Cabernet Sauvignon, NSW - \$10 / \$30

Minchinbury, Chardonnay, NSW - \$10 / \$30

Grant Burge, Prosecco Zero - \$13 / \$45