



CARAVANSERAI

ENTRÉE

Garlic Pide	turkish pide dripping with garlic butter	9.50
Feta Pide	turkish pide with sweet chilli and feta butter	9.50
Nohut	chickpea and corn flat bread (gluten free) with paprika oil and yoghurt	9.50
Dip Duo	babagounosh, humus, turkish bread	13.50
Peynir	haloumi, goats cheese, onion jam, crispy flat bread	14.50
Kucuk Plaka	olives and nuts	5.50
Güzel	mussels in a butter and white wine sauce with Turkish bread	13.50

MEZE

platters of tasty morsels to share with your friends
serves 3 – 4 people for entrée

Caravanserai Meze	humus, babagounosh, beetroot dip, carrot pickle marinated olives, feta, artichokes, dolma, and capsicum salad with warm turkish bread	24.50
Ottoman Meze	grilled asparagus, chorizo sausage, haloumi, almond crusted goats cheese, baked polenta, chargrilled garlic prawn skewers, dipping sauces and warm turkish bread	29.50



MAINS

TRADITIONAL MAINS

Kofta	herbed turkish meatballs, in house made tomato sauce on aromatic rice with garlic yoghurt, crumbled feta served with salad	24.50
Shish Kebap	chicken skewers char grilled, served on quinoa tabouleh, with house made tomato sauce and yoghurt cucumber side of rice.	24.50
Seafood Risotto	prawns and mussels in a harissa risotto	27.50

DELUXE MAINS

Deniz	atlantic salmon with roasted kipfler potatoes, roast fennel salad, asparagus, garlic aioli	31.50
Izmir	chicken breast marinated in lemon and garlic yoghurt, served with beetroot and cous cous salad, drizzled with almond honey butter	28.50
Sultan's Steak	char grilled eye fillet, potato bake, onion jam, asparagus and jus	34.50



Kuzu	braised lamb shank on creamy garlic mash	24.50
Istanbul Sublime	platter for two shish kebab chicken, chargrilled garlic prawns, kofta meatballs, spinach fillos, haloumi slices, green bean salad, rice, sauces and warm pide.	61.50

VEGETARIAN MAINS

Ispanak Borek	filo pastry puffs with spinach and feta served with turkish salad and yoghurt sauce	26.50
Sebze	grilled field mushrooms, baked polenta and haloumi stacked with baby spinach, zucchini and garlic yoghurt	26.50
Corba	hearty fragrant lentil and fennel soup with cinnamon, warm turkish bread on the side	19.50

KID'S MEALS

	Childrens servings of kofta, shish kebab or ispanak borek available on request.	13.50
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BANQUETS

At Caravanserai we recommend a traditional method of enjoying food, drink and conversation with one of our banquets.

A minimum of four people is required.

FULL BANQUET

3 Courses

Caravanserai Mezes

Selection of the traditional and vegetarian mains

Baklava and Turkish Delight

Tea & Coffee

\$39.50 per person

DELUXE SULTAN'S BANQUET

4 Courses

Caravanserai Meze

Ottoman Meze

mussels in butter and wine sauce

Selection of the deluxe and traditional mains

Turkish lemonade: fresh limes, lemon and mint

Fig mousse, baklava and turkish delight

Tea & Coffee

\$49.50 per person

TUESDAY NIGHT BANQUET SPECIAL

Entrée, Mains and Desserts
(same as full banquet set out above
does not include tea or coffee)

\$29.99 per person



BEVERAGES

Fanta	\$4.00
Sprite	\$4.00
Coke / Diet Coke	\$4.00
Turkish lemonade – fresh limes, lemon and mint	\$3.50

One bill per table please

Corkage \$3.00 per person Cakage \$1.00 per person ... GST included

Ask your waiter about any dietary concerns

1 Dornoch Terrace, West End Qld 4101 Telephone 07 3217 2617
www.caravanserairrestaurant.com.au