

Select Your Starter

✓ **Turkish Red Lentil Kofte**

Bulgur, Tomato and Red Pepper Pastes, Caramelized Onion, Fresh Green Onion and Italian Parsley
Served in Romaine Heart Shells with Lemon

or

Turkish Traditional Wedding Soup

Mini Beef Meatballs, Carrot, Onion, Sweet Green Peas and Mint-Paprika Olive Oil

Choose Your Entrée

✓ **Braised Turkish Stuffed Zucchini**

Jasmine Rice, Caramelized Onion, Garlic, Anaheim Pepper, Mint and Garlic Yogurt Sauce

or

Grilled Skewer Kebab

Grilled Turkish Spiced Meatballs and Eggplant
Served with Ada's Pilaf and Organic Mixed Green Salad

or

Braised 10oz Boneless Australian Leg of Lamb

Slow Braised, Deliciously Seasoned and Fork Tender
Served in Lamb Braised Broth with Roasted Yukon Potatoes, Sweet Peas and Carrots

Delectable Dessert

✓ **Roasted Jarrahdale Pumpkin**

Roasted Pumpkin with Cinnamon, Star Anise and Orange Peel
Served Cold with Roasted Walnuts, Clotted Cream and Pomegranate Glaze

Chef-Curated Three-Course Meal \$50