



D N E M

BOOK TODAY

WEDDINGS

PRIVATE FUNCTIONS

LARGE PARTIES

CORPORATE

LIVE MUSIC

**BABIL COCKTAIL
& WINE BAR**
@ YOUR DOOR STEP
PLEASE ENQUIRE

BABIL FOOD VAN
PLEASE ENQUIRE

BABIL FOOD TRUCK
317 MURRAY ST

OPENING HOURS
MON - THUR 10AM-10PM
FRI - SAT 10AM-MIDNIGHT
SUN 10AM-9PM

(03) 5231 4414
43 GELLIBRAND ST. COLAC VIC 3250

STARTERS

All dips are served with bread,
extra bread is \$3 per basket

Cold Mezes

- **Olives with Crusty Bread** (V) (GF) (VG) **10**
Olives with crusty Turkish bread
- **Ezme (Chilli Dip)** (V) (VG) (GF) **12**
Peppers, tomato & hot chilli mixed with our secret Babil spice mix
- **Cacik Dip** (V) (GF) **12**
Traditional Turkish Cacik made with fresh strained yoghurt and cucumber, seasoned with garlic & dried mint
- **Capsicum Dip** (V) (GF) **12**
Roasted capsicum, combined with fresh drained yoghurt, seasonings, garlic & olive oil
- **Beetroot Dip** (V) (GF) **12**
Roasted beetroot with rosemary, garlic and cream cheese with a touch of honey
- **Hummus Dip** (V) (VG) (GF) **12**
Slow cooked puree of chickpea blended with tahini drizzled with cumin, garlic & olive oil
- **Carrot Dip** (V) **12**
Grated carrot cooked with garlic and butter with strained yogurt
- **Tuna Dip with Dill** (GF) **12**
Tuna with creamy cheese and fresh dill
- **Baba Ganoush - Authentic** (V) (GF) **12**
Charred & smoked eggplant with tahini and garlic
- **Lahana Sarma** (V) (VG) (GF) **12**
Turkish stuffed cabbage rolls with rice and herbs
- **Trio of Dips** (GF) **24**
Choose any 3 Dips from the above selection
- **Dolma Biber** (V) (GF) (VG) **12**
Stuffed capsicum with rice cooked in Turkish spice mix served with yoghurt
- **Cheese Plate** (V) (GF) **24**
A selection of traditional mediterranean cheese served with dates and dried apricot

BABIL BANQUET

70 per person (Min 2 ppl)

Combining the finest flavours of Turkish meats and seafood

Entrée

- Hummus Dip • Cacik Dip • Baba Ganoush
- Sigara Boreği • Capsicum Dip • Turkish Bread
- Choice of Calamari or Saganaki

Entrée Main (GF)

- Blue Eye Fillets • Garlic Prawns

Main Course (GFO)

- Char-grilled Kofte • Char-grilled Marinated Chicken
- Char-grilled Seasoned Lamb Cutlets
- Assorted grilled vegetables
- Traditional Turkish bulgur

Dessert

- Selection of Turkish sweets

Hot Mezes

- **Grilled Halloumi** (V) (GF) **18**
with rocket salad, pomegranate & oil dressing
- **Calamari** (GF) **18**
Your choice of char-grilled or pan-fried calamari served authentic Turkish style
- **Icli Kofte** **16**
Spicy mince lamb wrapped in a bed of cracked wheat, garnished with fresh lemon & parsley
- **Ispanakli Icli Kofte** (V) **16**
Sauced baby spinach & onion wrapped in a bed of cracked wheat, garnished with fresh lemon, garlic & olive oil
- **Sigara Boreği** (V) **12**
Handmade traditional pastry filled with feta cheese and parsley
- **Saganaki** (V) (GF) **18**
Delicious grilled cheese, drizzled with lemon, topped with rose jam
- **Camembert** (GF) **18**
Deep fried breaded Camembert with cranberry sauce on rocket with fresh lime
- **Mucver (Turkish Zucchini Fritters)** (V) (GF) **16**
Freshly grated zucchini & carrot fritters mixed with fresh parsley & dill served with Turkish yoghurt
- **Arancini Balls** (V) (GF) **18**
Mushroom arancini balls with Babil smoked paprika aioli sauce
- **Chilli King Prawns** (GF) **20**
Sautéed King prawns infused with chilli, garlic, olive oil & dash of white wine
- **Garlic King Prawns** (GF) **20**
King prawns combined with a dash of white wine, garlic and lemon
- **Char-grilled Chilli Octopus** (GF) (PLEASE ALLOW 25 MINS) **24**
Char-grilled octopus served on bed of fresh rocket, seasoned herbs, garlic & olive oil
- **Char-grilled Chilli Scallops** (GF) **22**
Chargrilled chill scallops on bed of rocket salad
- **Bosphorus Sultan Delight** **24**
Charred & smoked eggplant with tahini, garlic & paprika butter topped with slow cooked shredded lamb
- **Manti - Babil Signature Dish** **22**
Tiny dumplings filled with spiced lamb, infused in a garlic yoghurt & drizzled with our secret paprika sauce

Others

- **Soup of the Day** (GF) **15**
served with crusty bread

KIDS MENU

- **Kofte** (GF) with Chips or Salad **15**
- **Chicken Shish** (GF) with Chips or Salad **15**
- **Pollo e Funghi** (GFO) **15**
- **Crumbed Calamari & Chips** (GF) **15**

PUBLIC HOLIDAY SURCHARGE APPLIES

MAIN COURSES

Steaks

All steaks served with choice of gravy, garlic butter, creamy mushroom, garlic or pepper sauce served with grilled vegetables and choice of gratin dauphinoise or chips

- **Eye Fillet** (GFO) **48**
- **Ribeye on the Bone** (GFO) **59**
- **Angus Scotch Fillet** (GFO) **52**
- **Porterhouse Steak** (GFO) **42**

Char-grilled

- **Adana** (GFO) **32**
Char-grilled seasoned lamb mince cooked on a wide skewer accompanied with grilled tomatoes, green peppers, onion served on a bed of pita bread and Turkish bulgur
- **Lamb Beyti** (GFO) **34**
Char-grilled seasoned lamb mince served with Turkish flat bread finished with Babil tomato sauce, fresh chilli pepper, grilled tomato and yoghurt served with Bulgur
- **Lamb Fillet Shish** (GFO) **36**
Succulent char-grilled seasoned lamb skewers served with grilled vegetables & Turkish bulgur
- **Chicken Shish** (GFO) **32**
Succulent char-grilled seasoned chicken tenderloins skewers served with grilled vegetables & Turkish bulgur
- **Chicken Breast** (GFO) **35**
Chicken breast topped with rocket, melted mozzarella on mash potato & creamy mushroom sauce with vegetables
- **Lamb Cutlets** (GFO) **38**
Succulent char-grilled lamb cutlets served with grilled vegetables & Turkish bulgur
- **Babil Solo Mix Grill** (GFO) **39**
Char-grilled selection of tender cutlet, lamb fillet, chicken shish and kofte served with grilled vegetables & Turkish bulgur
- **Rack of Lamb** (GFO) **42**
on dauphinoise potatoes and red wine jus served with char-grilled vegetables
- **Babil Mix Grilled Platter for Two** (GFO) **62**
share a mixture of delicious char-grilled tender cutlets, chicken, lamb, kofte served with grilled vegetables & Turkish bulgur
- **Bushman Lamb Shank** (GFO) **35**
with dauphinoise potatoes, gravy and char-grilled vegetables
- **Ege Kuzu Tandir** (GFO) **36**
Slow cooked roast Lamb served with gratin dauphinois & char-grilled vegetables
- **Slow Cooked Beef Ribs** (GFO) **42**
Slow cooked beef ribs with Turkish molasses gravy gratin dauphinois and veg
- **Lamb Shoulder Rack** (GFO) **39**
Roast Lamb shoulder rack with mash potatoes, gravy sauce & chargrilled vegetables

LOCAL SUPPLIERS

FRUIT & VEG - GARDEN OF EDEN
LAMB - AUSTRALIAN LAMB COMPANY

Seafood

- **Atlantic Salmon** (GFO) **38**
Grilled Atlantic salmon topped with rocket served with bulgur and grilled vegetables
- **Blue Eye Fillet** (GFO) **40**
Grilled blue eye fillet topped with rocket served with bulgur and grilled vegetables
- **Sautéed King Prawns** (GF) **32**
Sautéed King prawns topped with rocket, garlic, broccolini and coriander on bed of rice
- **Sautéed Creamy Scallops** (GF) **32**
Sautéed creamy scallops topped with rocket cooked in white wine, shallots with asparagus, broccolini & mushrooms served with rice

Vegetarian

- **Vegetarian Plate** (V, GFO) **28**
delightful selection of finest Turkish vegetarian mezes: sigara boregi, dolma, lahana, mucver and assorted grilled vegetables
- **Dolma Biber** (V) (VG) (GFO) **25**
Stuffed capsicum with rice cooked in Turkish spice mix served with yoghurt

Pasta

All pasta is locally supplied by Otway.

- **Pollo e Funghi** (GFO) **30**
Chicken, wild mushrooms, spring onion & parmesan in a creamy sauce
- **Seafood Marinara** (GFO) **32**
Mix seafood with pasta, choice of cream sauce or napoli sauce
- **Mushroom** (V) (GFO) **26**
Diced wild mushrooms with onion, asparagus and creamy sauce

SALADS

- **Mediterranean Salad** (V) (GF) **16**
- **Rocket & Shaved Parmesan Salad** (V) **16**
in babil dressing
- **Roasted Beetroot Salad** (V) (GF) **20**
Crushed Australian feta cheese, walnuts & oil dressing

SIDE DISHES

- **Turkish Rice** (V) **7**
- **Dauphinoise Potatoes** (V) (GF) **12**
- **Bowl of Chips** (V) (GF) **10**
- **Mash Potato** (V) **12**
- **Bowl of Potato Wedges** (V) **12**
with sour cream & sweet chilli sauce
- **Glazed Broccolini & Asparagus** (V) **14**
with almond kernels

www.babil.com.au  

