

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 KEBAB HOUSE 244 MURRAY ST

OPENING HOURS

MON - CLOSED TUE - SAT 10AM-9PM **SUN** 11AM-9PM

STARTERS All dips are served with bread, extra bread is \$4 per basket Cold Mezes

• Ezme (Chilli Dip) (V) (VG) (GF) 12 Peppers, tomato & hot chilli mixed with our secret Babil spice mix

• Cacik Dip (v) GF) Traditional Turkish Cacik made with fresh strained yoghurt and cucumber, seasoned with garlic & dried mint

• Capsicum Dip (V) (GF) Roasted capsicum, combined with fresh drained yoghurt, seasonings, garlic & olive oil

• Hummus Dip (V) (VG) (GF) 12 Slow cooked puree of chickpea blended with tahini drizzled with cumin, garlic & olive oil

• Baba Ganoush - Authentic (V) (GF) Charred & smoked egaplant with tahini and garlic

24 Trio of Dips (GF) Baba Ganoush, Cacik & Capsicum served with Turkish bread.

Hot Mezes • Calamari (GE

18 Char-grilled calamari served authentic Turkish style

• Sigara Böreği (v) 12 Handmade traditional pastry filled with feta cheese and parsley

 Saganaki (v) (GF) Delicious grilled cheese, drizzled with lemon, topped with rose jam

• Camembert (GF) Deep fried Camembert with cranberry sauce on rocket with fresh lime

• Mucver (Turkish Zucchini Fritters) (M) (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 Kina prawns infused with chilli, aarlic. 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 Scallops (GF) 22 Chargrilled chill scallops on bed of rocket salad

24 • Manti - Babil Signature Dish

Tiny dumplings filled with spiced lamb, infused in a garlic yoghurt & drizzled with our secret paprika sauce

KIDS MENU

• Chicken Shish (cr) with Chips or Salad	15
Pollo e Funghi (GFO)	15
Crumbed Calamari & Chips (GF)	15

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

50 Eye Fillet (GFO) • Ribeye on the Bone (GFO) 62 • Angus Scotch Fillet (GFO) 54

Char-grilled

• Iskender (GFO) Yaprak doner served on Turkish 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) Succulent char-grilled seasoned chicken tenderloins skewers served with grilled vegetables & Turkish bulgur

• Chicken Breast (GFO) 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 Mix Grilled Platter for Two (GFO) 65 share a mixture of delicious char-grilled tender cutlets, chicken & lamb served with grilled vegetables & Turkish bulgur

 Bushman Lamb Shank (GFO) 36 with mash potatoes, gravy and char-grilled vegetables

 Rack of Lamb (GFO) on mash potatoes and red wine jus served with char-grilled vegetables

 Slow Cooked Beef Ribs (GFO) Slow cooked beef ribs served with Turkish molasses gravy gratin dauphinois and veg

Seafood

18

18

• Atlantic Salmon (GFO) 38 Grilled Atlantic salmon topped with rocket served with bulgur and grilled vegetables

• Crumbed Calamari (GF) Crumbed calamari served authentic Turkish style

 Sautéed King Prawns (GF) Sautéed King prawns topped with rocket, garlic, broccolini and coriander on bed of rice

Sautéed Creamy Scallops (GF)

Sautéed creamy scallops topped with rocket cooked in white wine, shallots with asparagus, broccolini & mushrooms served with rice

Vegetarian

• Vegetarian Plate (V, GFO) 30 Delightful selection of finest Turkish vegetarian mezes: sigara boregi, dolma, mucver and assorted grilled vegetables

 Dolma Biber (v) (VG) (GFO) Stuffed capsicum with rice cooked in Turkish spice mix served with yoghurt

25

Pasta

 Pollo e Funghi (GFO) 30 Chicken, wild mushrooms, spring onion & parmesan in a creamy sauce

32 Seafood Marinara (GEO) Mix seafood with pasta, choice of cream sauce or napoli sauce

SALADS

•	Mediterranean Salad (v) (GF)	16
•	Rocket & Shaved Parmesan Salad (v)	16
	in hahil dressina	

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 M with sour cream & sweet chilli sauce	12

BABIL BANQUET

75 per person (Min 2 ppl)

Combining the finest flavours of Turkish meats and seafood

Entrée

42

- · Capsicum Dip · Cacik Dip · Baba Ganoush
- Sigara Böreği Turkish Bread
- · Choice of Calamari or Saganaki

Entrée Main (GF)

· Salmon · Garlic Prawns

Main Course (GFO)

- Char-grilled Lamb Fillet
- · Char-grilled Marinated Chicken
- · Char-grilled Seasoned Lamb Cutlets
- · Assorted grilled vegetables
- · Traditional Turkish bulgur

Dessert

Selection of Turkish sweets

OUR LOCAL SUPPLIERS

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



