

WELCOME TO BODRUM

Entree

Eggplant Dip - 8

roasted eggplant, tahini, olive oil, garlic (GFO, V)

Cacik - 8

yoghurt, garlic, cucumber, dill, mint, olive oil (GFO, V)

Hummus - 8

chickpeas, garlic, tahini, lemon juice, cumin, olive oil (GFO, V, VG)

Midye Dolma - 10

mussels stuffed w herbed rice, pine nuts and currents (4pcs) (GF)

Sigara Borek - 10

home made cheese n spinach filo (4 pcs) (V)

Bodrum Calamari Salad - 18

our signature dish, marinated calamari, tomato, lettuce, spring onion, garlic oil, lemon juice. (GF)

Saganaki - 15

served gooey. Believe us, it is to die for! (GF, V)

Fresh Beans - 10

braised in tomato, garlic, parsley, onion (GF, V, VG)

Oysters - 18

Natural ½ doz (GF)

Essendon Oysters - 21

tomato, cheese, pastirma, ½ doz (GF)

Olives - 8

marinated green olives (GF, V, VG)

GFO - Gluten Free Option

GF - Gluten Free

V - Vegetarian

VG - Vegan

MAINS

From the char grill

Prawns - 32

vegetables, salad, tartare sauce (GF)

Rockling - 31

delicious, melt in your mouth, on a bed of sautéed mushrooms, salad (GF)

Salmon - 30

tomato sauce, mushrooms, dill, served w rice (GF)

Snapper Fillet - 28

sauteed mushroom, salad, bulgur pilav (GFO)

Swordfish - 30

seasonal vegetables, bulgur pilav, tartare sauce (GFO)

From the pan

Calamari - 30

salad, pilav, tartare sauce (GF)

Midye Tava - 28

maize battered mussels, salad, tartare sauce (GF)

Snapper Fillet - 28

sauteed mushroom, salad, bulgur pilav (GFO)

Snapper Whole - 28

don't be embarrassed to eat with your hands (GF)

Silver Whiting Fillets - 28

maize coated, salad, tartare sauce

Seafood Platter for 2 - 80

a mountain of market fresh seafood served w salad (GF)

Our Speciality

Prawn Guvec - 30

baked in the oven w herbed tomato sauce, touch of chilli &

melted cheese w pilav (GF)

Bodrum Seafood Risotto - 29

delicious fresh seafood risotto made with our special pilav (GF)

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BODRUM
ESSENDON

Vegetarian Delight

Char Grilled Mushrooms - 21

garlic oil, on a bed of green salad (GF, V, VG)

Char Grilled Seasonal Vegetables - 20

w bulgur pilav (GF, V, VG)

Fresh Beans - 18

braised in tomato, garlic, parsley, onion (GF, V, VG)

Pilav Rice - 18

aromatic, flavoursome, served w a side of yoghurt (GF, V, VG)

Bulgur - 18

*Healthy wheat dish cooked with seasonal vegetables,
served w side of yoghurt (V, VG)*

Meat Lovers

Chicken - 28

soy & garlic marinated chicken w bulgur pilav & salad (GFO)

Lamb - 30

*garlic, mixed spice marinated lamb fillet,
w bulgur pilav & chargrilled vegetable (GFO)*

Salads

Aegean Salad - 15

mixed leaves, olive, fetta (GF, V)

Shepherd Salad - 17

tomatoes, onions, cucumber, red capsicum, mild chilli peppers (GF, V, VG)

Calamari Salad - 18

*marinated calamari, tomato, lettuce, spring onion,
garlic oil, lemon juice (GF)*

Peynir Tabagi - 20

fetta cheese plate w tomato & cucumber

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BODRUM
ESSENDON

Essendon Banquet - 55pp

Entree

hummus, cacik, eggplant, sigara borek,
saganaki, green beans

Main

char grilled chicken
char grilled lamb
rockling
calamari
blue grenadier
chargrilled vegetables
bulgur pilav
green salad

Dessert

baklava, turkish tea/coffee

Bodrum Banquet - 65pp

Entree

hummus, cacik, eggplant, sigara borek,
saganaki, midye dolma, calamari salad

Main

calamari pan fried
rockling
swordfish
blue grenadier
salad
(subject to market availability)

Dessert

baklava, turkish tea/coffee

both banquets can be served GF

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ESSENDON

Something Sweet

Trio of Gelato - 12

Baklava (4pce) - 12

Kunefe - 15

*baked cheese wrapped in angel hair pastry,
served w sweet syrup, pistachio & vanilla bean ice cream*

Sticky Date Pudding - 12

butterscotch sauce and vanilla bean icecream

Hot Beverages

Tea - 4

*peppermint, english breakfast, earl grey, lemon grass & ginger,
chamomile, chai, green tea*

Turkish Tea - 3

French Pressed Plunger Coffee - 4

Turkish Coffee - 4

no sugar, medium sweet, sweet

Cold Refreshing

Coke/Coke Zero - 4

Lemonade - 4

Lemon Squash - 4

Lemon Lime Bitters - 4.5

Ginger Beer - 4.5

San Pellegrino Mineral Water 700ml - 9

Apple Juice - 4.5

Orange Juice - 4.5

Sour Cherry Juice - 4

Shalgam - Turnip Juice - 4

Beverages

Spirits

Gordons London Dry Gin - 9	Baileys Irish Cream - 9
Johnnie Walker Red Label - 9	Kahlua - 9
Chivas Regal - 10	Brown Brothers Port - 9
Jack Daniels - 9	Yeni Raki - 9
Jim Beam - 9	Yeni Raki - 350ml - 48
Smirnoff Vodka - 9	Yeni Raki - 700ml Bottle - 85
Bacardi Superior White Rum - 9	Tekirdag Raki - 9
Bundaberg Rum - 9	Tekirdag Raki - 350ml - 50
Southern Comfort - 9	Tekirdag Raki - 700ml Bottle - 85

Sparkling

NV - Nao Nis Prosecco, Italy - 12/40
NV - Coueslant, Chardonnay/Pinot Noir - 39

White

2017 - La Vue, Pinot Gris, Regional, VIC - 36
2018 - Dalfaras, Pinot Grigio, Nagambie, VIC - 10/39
2018 - Mike Press, Sauvignon Blanc, Adelaide Hills, SA - 37
2018 - Matakana Estate, Sauvignon Blanc, Marlborough, New Zealand - 10/39
2018 - St Ignatius, Chardonnay, Blue Pyrenees, VIC - 10/39

Rose'

2017 - Tapestry, Rose, Adelaide Hills, SA - 12/40

Red

2016 Col Di Sasso, Sangiovese/Cabernet Sauvignon, Montalcino, ITALY - 12/40
2017 - Mike Press Pinot Noir, Adelaide Hills, SA - 12/40
2017 - One Million Cuttings, Shiraz, Nagambie, VIC - 10/37
2015 - Tapestry, Cabernet Sauvignon, McLaren Vale, SA 12/40

Moscato

2017 - Aimee's Garden, Moscato, Regional Victoria, VIC - 10/36
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Beers & Ciders

Efes Pilsen, TURKEY - 10	Furphy Refreshing Ale, Geelong, VIC - 10
Crown Lager, Melbourne, VIC - 9	Peroni Nastro, Azzuro, Italy - 10
Cascade Light, Hobart - 9	Corona Extra, Mexico - 10
Stella Artois, Belgium- 10	Somersby Apple Cider - 10
Coopers, Pale Ale, Adelaide, SA - 10	

Aperitif

Aperol Spritz - 15

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ESSENDON