

Restaurant Review

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Don't just knock 'em dead... Kilim

Sharon Theedar

While it is always easy to find a restaurant that will be more than happy to cater for your special occasion, it can be more of a challenge to find somewhere that will provide a dining experience with a bit of a difference at a reasonable price. For those of you who are somewhat adventurous, and have a special occasion such as a birthday coming up, the **Kilim** may be the place for you.

The Kilim is a Turkish restaurant situated at 366 Victoria Street, Richmond. The interior of the Kilim is set up like a tent and has seating on the floor or low benches - a somewhat informal setup that may not appeal to all.

Persian rugs and lanterns decorate the wall and the background of Turkish music combined with dim lamps and hanging beads all add to the oriental atmosphere. The manager, Eddie Gavas, provides personal service to a high standard to accommodate particular needs. The restaurant is licenced and BYO and you can bring flowers, candles, birthday cake, banners or anything else to suit the particular occasion.

The banquet menu is designed especially for parties with alternatives including vegetarian banquet and seafood banquet (the prices range from \$17.00 - \$26.00 per person). For a mere \$5.00 extra, unlimited drinks are provided including alcohol.

The menu has a mediterranean influence with a focus on dips, salads and char-grilled meats. I can recommend the chicken kebabs, caviar dip, spinach and cheese pastries and tossed salad. For the more adventurous, other dips include cacik, spinach, hommus (chick peas) and eggplant dip. Entrees include vine leaves dolma, cabbage rolls, falafel, and fried eggplant. The mains include a variety of char-grilled meats and/or seafood. The Turkish bread is thick and light (as opposed to the oily type some restaurants have) and freshly baked on the premises and the spicy dips are a treat for the taste buds. Dessert is a selection of Baklava (home made light filo patry with crushed pistachio nuts served on a plate of syrup), Turkish delight, Turkish coffee and a variety of sweet teas including apple and cinnamon tea.

On Saturday nights the "exotic" belly dancer adds extra entertainment - she does amazing things with her sword!

Food is served quickly, prices are reasonable and the food is plentiful without sacrificing on quality. The two downstairs rooms are more suitable for intimate dining and one is a cosy lounge room setting, while upstairs are two larger rooms which cater for groups of either 20 or 40 (with an option of sitting on carpets or benches).

A final tip: Book well in advance.