



CONTINUOUSLY AWARD WINNING DINING

<i>(Winner) 2014</i>	<i>Best Cafe Restaurant, ACT</i>	<i>(AHA/ACT)</i>
<i>(Winner) 2013/2014</i>	<i>Best Contemporary Dining, ACT</i>	<i>(Entertainment Group)</i>
<i>(Finalist) 2013</i>	<i>Best Stand Alone Restaurant in Australia</i>	<i>(AHA)</i>
<i>(Winner) 2013</i>	<i>Best Restaurant, ACT</i>	<i>(AHA/ACT)</i>
<i>(Winner) 2012/2013</i>	<i>Best Contemporary Dining, ACT</i>	<i>(Entertainment Group)</i>
<i>(Winner) 2011/2012</i>	<i>Best Contemporary Dining, ACT</i>	<i>(Entertainment Group)</i>
<i>(Winner) 2011</i>	<i>Best Cafe Restaurant, ACT</i>	<i>(AHA/ACT)</i>



Mezze to share

Tazè homemade dips served with our own Tazè Turkish bread (V)

Single 8.00 Three choices 18.00 Six dips 26.00 Vegetable sticks (G) 2.50

Humus – Chickpeas, tahini and fresh lemon juice

Pembe Sultan – Beetroot, yoghurt and herbs

Tzaziki – Cucumber, garlic, yoghurt and dill

Babaganhoush – Eggplant, tahini and olive oil

Havuc – Roasted carrot and minted yoghurt

Haydari - Parsley, yoghurt, garlic and mild chilli

Olive oil and Balsamic vinegar

Saganaki (V) (G)

15.50

Grilled Haloumi cheese with balsamic reduction

Vine Leaves (V) (G)

14.50

Traditional Turkish style with toasted pine nuts, rice, herbs and vegetables, wrapped in vine leaves picked from family farm in Mildura, Victoria.

Cigara Borek (V)

15.00

Feta and parsley filled filo pastry, with a side of Tazè yoghurt sauce

Zucchini Fritters (V)

15.00

Shallow fried, topped with roasted garlic and yoghurt sauce

Imam Bayildi (V) (G)

16.50

Oven roasted eggplant stuffed with fresh vegetables and herbs

Stuffed Mushrooms (V) (G)

16.50

Oven baked button mushrooms stuffed with roasted capsicum, goats cheese and mozzarella

Mediterranean Fried Squid

19.50

Marinated with garlic, chilli and spices and served with fresh lime wedges

Garlic King Prawns (G)

22.50

Pan fried in a roast garlic creamy sauce

Chorizo Sausage (G)

17.50

Spicy sausage sourced from local Bugendore farm, pan fried with spanish onion, cherry tomatoes, with a side of smoked chilli and lime aioli

Risotto Balls (V)

16.00

Porcini Mushroom risotto balls, stuffed with taleggio cheese and served with a chilli jam

Whitebait

16.00

Dusted lightly in Taze's secret batter recipe, then fried and served with aioli

Mains

Bursa Iskender	27.50
Shaved lamb simmered in homemade tomato sauce on a bed of Tazè Turkish rice, topped with roasted garlic and yogurt dressing	
Karni Yarik	28.50
Wood fired eggplant filled with spiced minced lamb and diced vegetable, drizzled with olive oil and tomato dressing, with a side of Turkish rice	
Fish of the Day (G)	29.50
Freshly sourced fish, on a bed of nicoise salad made of crispy kipfler potatoes, green beans, semi-dried tomato, olives and red onion	
Seafood Papardelle	29.50
Prawns, Mussels, sun-dried tomato pesto, olives, capsicum, chilli, baby spinach all tossed through thick papardelle pasta	
Fennel Chicken (G)	28.50
Fennel infused chicken breast wrapped in Jamon , oven roasted and served on braised flageolet beans	
Chuleta De Cerdo (G)	31.50
Chargrilled pork cutlet served with soft seeded mustard polenta and topped with a pear and chilli relish	
Duqqa Lamb (G)	34.50
Spice crusted lamb rump, served with spiced pumpkin, chickpea, quinoa and Persian feta salad	
Panjar Risotto (V) (G)	26.50
Beetroot cubes tossed through a beetroot infused risotto, and topped with gorgonzola cheese	
Chargrilled Steaks (G) (Please pick your steak and one side)	37.00 each
400g Grasslands rib eye 300g Wagyu rump	
Add prawns in a creamy garlic sauce over your steak	9.50
Choice of sides for steaks only:	
Garlic and potato mash, chips, steamed greens	Additional sides 3.50

Gluten free options available for most main meals, please ask your waiter



From the Mediterranean

Char Grill

**Skewers marinated in Tazè traditional herbs and spices,
served with Turkish rice and Coban salad**

Sis Tavuk (Chicken) 28.50

Sis Kebab (Lamb) 28.50

Sis Karides (King prawns) 32.50

Mixed Grill (One of each skewer) 31.50

Taze Konya Pides

Mevlana (Lamb) 24.00

Diced lamb marinated with finely diced vegetables, herbs, spices and cheese

Ispanakli (V) (Spinach) 23.00

Spinach, feta and mozzarella cheese

Tavuklu (Chicken) 24.00

Diced chicken marinated with herbs and spices, finely diced vegetables, mushroom and cheese

Sucuklu (Salami) 24.00

Turkish salami, capsicum, onion, egg and cheese

Vegetarian (V) 23.00

Spinach, tomato, capsicum, mushroom, onion, fresh herbs and cheese

Kiyamli 24.00

Braised lamb mince, onion, garlic, tomato, mushroom, fresh herbs and cheese

Taze Gourmet Pides

Spicy Braised Beef 25.50

Shredded beef, mushroom, onion, spinach, mozzarella cheese, fresh chillies

Tazè Special 28.00

Chicken and prawns, finely diced vegetables, fresh herbs, spices and cheese

Chef's Vegetarian (V) 24.50

Mushroom, sun dried tomato, olives, grilled eggplant, herbs, spices, spinach, onion, capsicum, feta and mozzarella cheese

Karidesli (Prawn) 25.50

Marinated prawns, spinach, tomato, capsicum, onion, fresh herbs and spices, cheese, drizzled with aioli

Etli (Mixed meat) 25.50

Lamb, chicken, olives, mushroom, finely diced vegetables, fresh herbs and cheese

Kabak (V) (Pumpkin) 23.00

Oven roasted spiced pumpkin, spinach and gorgonzola cheese, topped with fresh rocket

Salads

Green Leaf Salad

Mixed leaves topped with toasted walnuts drizzled with dark cherry dressing 9.00

Coban

Diced roma tomatoes, cucumber, Spanish onion, continental parsley, sumac and olive oil 10.00

Traditional Greek

Cucumber, tomato, onion, capsicum, olives, feta cheese and Greek dressing 11.00

Garden Salad

Mixed leaves, cucumber, tomato, onion served with olive oil and balsamic dressing 8.50

Breads

Turkish Bread 4.50

Balloon Bread 4.50

Garlic Herb Bread 6.50

Garlic and Cheese Pide 8.50

Sides

Steamed Green Vegetables 9.50

Turkish Rice *(for two)* 7.50

Garlic and Potato Mash 7.50

Bowl of Chips with Aioli 7.50

Tazè Group

Indulgence Menu Banquets

Light Indulgence (Minimum 2 people)

\$39.50 PP

Tazè homemade dip with Turkish bread, stuffed mushrooms, zucchini fritters and cigara borek,
Konya pide to share (your choice), Chicken and lamb skewers, served with Turkish rice and salad.

Vegetarian Indulgence (Minimum 2 people)

\$37.50 PP

Tazè homemade dip with Turkish bread, stuffed mushrooms, zucchini fritters and cigara borek,
Vegetarian Konya pide to share and Imam Bayildi, served with Turkish rice and salad.

Sultans Indulgence (Minimum 2 people)

\$49 PP

Tazè homemade dips with Turkish bread, stuffed mushrooms, zucchini fritters and Mediterranean fried squid,
Konya pide to share (your choice), Chicken, lamb and prawn skewers, served with Turkish rice and salad.
Finished with a chef's selection of dessert.

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No split bills