

Group Menu

Banquets

Dinner Banquets & Group A La Carte options

Light Indulgence (Minimum 2 people)

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.

\$39.50PP

Vegetarian Indulgence (Minimum 2 people)

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.

\$37.50PP

Sultans Indulgence (Minimum 2 people)

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.

\$49PP

Tazè Konya Pides

Mevlana (Lamb)

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

24.00

Ispanakli (V) (Spinach)

Spinach, feta and mozzarella cheese

23.00

Tavuklu (Chicken)

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

24.00

Sucuklu (Salami)

Turkish salami, capsicum, onion, egg and cheese

24.00

Vegetarian (V)

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

23.00

Kiy mali

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

24.00

Tazè Gourmet Pides

Spicy Braised Beef

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

25.50

Tazè Special

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

28.00

Chef's Vegetarian (V)

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

24.50

Karidesli (Prawn)

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

25.50

Etili (Mixed meat)

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

25.50

Kabak (V) (pumpkin)

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

23.00

A La Carte options

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

Vine Leaves (V) (G)

Traditional Turkish style with toasted pine nuts, rice, herbs, wrapped in vine leaves 14.50

Cigara Borek (V)

Feta and parsley filled filo pastry, with a side of Tazè yoghurt sauce 15.00

Zucchini Fritters (V)

Shallow fried, topped with roasted garlic and yoghurt sauce 15.00

Mediterranean Fried Squid

Marinated with garlic, chilli and spices and served with fresh lime wedges 19.50

MAINS

Bursa Iskender

Shaved lamb simmered in homemade tomato sauce on a bed of Tazè Turkish rice, topped with roasted garlic and yogurt dressing 27.50

Fennel Chicken

Fennel infused chicken breast wrapped in Jamon, oven roasted and served on braised flageolet beans 28.50

Panjar Risotto (V) (G)

Beetroot cubes tossed through a beetroot infused risotto, and topped with gorgonzola cheese 26.50

Duqqa Lamb (G)

Spice crusted lamb rump, served with spiced pumpkin, chickpea, quinoa and Persian feta salad 34.50

Chuleta De Cerdo (G)

Chargrilled pork cutlet served with soft seeded mustard polenta and topped with a pear and chilli relish 31.50

CHAR GRILL SKEWERS

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