

Group Menu

Dinner Banquets & Group A la carte options

Banquets

Light Indulgence (Minimum 2 people) **\$39PP**

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) **\$37PP**

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 4 people) **\$48PP**

Tazè homemade dips with Turkish bread, stuffed mushrooms, zucchini fritters and BBQ octopus. 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.

Tazè Konya Pides

Mevlana (Lamb) 23.00
Diced lamb marinated with herbs and spices and cheese

Ispanakli (V) (Spinach) 22.00
Spinach, feta and mozzarella cheese

Tavuklu (Chicken) 23.00
Diced chicken marinated with herbs and spices, mushroom and cheese

Sucuklu (Salami) 23.00
Turkish salami, egg and cheese

Vegetarian (V) 22.00
Spinach, tomato, capsicum, mushroom, onion, fresh herbs and cheese

Tazè Gourmet Pides

Spicy Braised Beef 24.50
Shredded beef, mushroom, onion, spinach, mozzarella cheese, fresh chillies

Tazè Special 27.00
Chicken and prawns, fresh herbs, spices and cheese

Chef's Vegetarian (V) 23.50
Mushroom, sun dried tomato, olives, grilled eggplant, herbs, spices, spinach, onion 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) 24.50
Lamb, chicken, olives, mushroom, fresh herbs and cheese

Mediterranean 24.50
Grilled eggplant, mushroom, sucuk, olive, spinach, onion, sundried tomato, feta and mozzarella cheese

Ask our friendly staff about the 'One metre long Pide' for an additional \$9.

A La Carte options

MEZZE TO SHARE

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

Single 8.00 Three choices 16.50 Six dips 24.00 Vegetable sticks (G) 2.00

Humus – Chickpeas, tahini and fresh lemon juice

Pembe Sultan – Beetroot, yoghurt and herbs

Tzaziki – Cucumber, garlic, yoghurt and dill

Babaghanhoush – Eggplant, tahini and olive oil

Havuc – Roasted carrot and minted yoghurt

Spinach - Sauteed spinach, sour cream and cracked pepper

Olive oil and Balsamic vinegar

Vine Leaves (V) (G)

Traditional Turkish style with toasted pine nuts, rice, herbs, wrapped in vine leaves 14.00

Cigara Borek (V)

Feta and parsley filled filo pastry, with a side of Tazè yoghurt sauce 14.50

Zucchini Fritters (V)

Shallow fried, topped with roasted garlic and yoghurt sauce 14.50

BBQ Octopus (G)

Chargrilled BBQ octopus with a balsamic and herb marinade 19.00

MAINS

Bursa Iskender

Shaved lamb simmered in homemade tomato sauce on a bed of Tazè Turkish rice, topped with roasted garlic and yogurt dressing 26.50

Fontina Chicken

Chicken breast stuffed with fontina cheese and garlic butter, served on char grilled vegetable risoni and persian feta 28.00

Pumpkin Risotto (V) (G)

Herb infused risotto with roasted pumpkin, pine nuts, spinach and goats cheese 28.00

Smoked Lamb Rack (G)

Served on sweet potato, carrot and cumin mash with broccolini and topped with glaze 34.00

CHAR GRILL SKEWERS

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

Sis Tavuk (Chicken) 28.00

Sis Kebab (Lamb) 28.00

Sis Karides (King prawns) 32.00

Mixed Grill (One of each skewer) 31.00