



## **CONTINUOUSLY AWARD WINNING DINING**

|                           |   |                              |
|---------------------------|---|------------------------------|
| <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 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  
Babaganhoush – Eggplant, tahini and olive oil  
Havuc – Roasted carrot and minted yoghurt  
Spinach - Sauteed spinach, sour cream and cracked pepper  
Olive oil and Balsamic vinegar

### **Saganaki (V)**

Grilled Haloumi cheese with balsamic reduction 15.00

### **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

### **Imam Bayildi (V) (G)**

Oven roasted eggplant stuffed with fresh vegetables and herbs 16.00

### **Stuffed Mushrooms (V) (G)**

Oven baked button mushrooms stuffed with roasted capsicum, goats cheese and mozzarella 16.00

### **BBQ Octopus (G)**

Chargrilled BBQ octopus with a balsamic and herb marinade 19.00

### **Garlic King Prawns (G)**

Pan fried in a roast garlic creamy sauce 22.00

### **Chorizo Sausage (G)**

Spiced sausage pan fried with spanish onion, cherry tomatoes, with a side of smoked chilli and lime aioli 17.00

### **Risotto Balls (V)**

Tomato and basil risotto balls, with aioli dipping sauce 14.50

# Mains

## **Bursa Iskender**

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

## **Karni Yarik**

Wood fired eggplant filled with spiced minced beef and diced vegetable, drizzled with olive oil and tomato dressing 28.00

## **Fish of the Day (G)**

On a bed of fennel and orange salad, drizzled with citrus dressing 29.50

## **Lemon Chicken and Chorizo Papadelle**

Spinach, broccolini, house dried tomato, pesto, and lime butter tossed through papadelle pasta 28.50

## **Fontina Chicken**

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

## **Spatchcock**

Char grilled spatchcock, served on farro and prosciutto salad, with roasted almond flakes 31.00

## **Smoked Lamb Rack (G)**

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

## **Pumpkin Risotto (V) (G)**

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

## **Chargrilled Steaks (G) (Please pick your steak and one side)**

400g Grasslands rib eye 36.50 each  
300g Wagyu rump  
220g Eye fillet

Choice of sides:

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**

**Dinner**

**Sis Tavuk** (Chicken)

28.00

**Sis Kebab** (Lamb)

28.00

**Sis Karides** (King prawns)

32.00

**Mixed Grill** (One of each skewer)

31.00

## Tazè Konya Pides

**Mevlana** (Lamb)

Diced lamb marinated with herbs and spices and cheese

23.00

**Ispanakli (V)** (Spinach)

Spinach, feta and mozzarella cheese

22.00

**Tavuklu** (Chicken)

Diced chicken marinated with herbs and spices, mushroom and cheese

23.00

**Sucuklu** (Salami)

Turkish salami, egg and cheese

23.00

**Vegetarian (V)**

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

22.00

## Tazè Gourmet Pides

**Spicy Braised Beef**

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

24.50

**Tazè Special**

Chicken and prawns, fresh herbs, spices and cheese

27.00

**Chef's Vegetarian (V)**

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

23.50

**Karidesli** (Prawn)

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

25.50

**Etli** (Mixed meat)

Lamb, chicken, olives, mushroom, fresh herbs and cheese

24.50

**Mediterranean**

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

24.50

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

# Salads

## **Green Leaf Salad**

Mixed leaves topped with toasted walnuts drizzled with dark cherry dressing

8.50

## **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

8.00

# Breads

Turkish Bread

4.50

Balloon Bread

4.50

Garlic Herb Bread

6.00

Garlic, Cheese and Sundried Tomato Pide

8.50

Garlic and Cheese Pide

7.50

Pide bread with fresh rosemary, sea salt and olive oil

7.50

# Sides

Steamed Green Vegetables

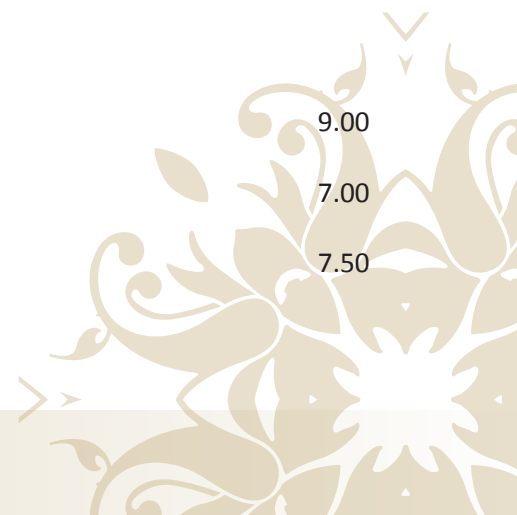
9.00

Turkish Rice *(for two)*

7.00

Bowl of Chips with Aioli

7.50



Tazè Group

# Indulgence Menu 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.

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