

Breakfast

Available 8am-11:30am

Egg and bacon roll with bbq sauce and aioli	7.00
Your choice of toast, served with vegemite, jam, honey or marmalade Fruit Loaf / Multi grain / Sourdough Rye / Homemade Turkish Bread	7.00
Mixed berry smoothie with almond milk, banana, honey, yoghurt and chia seeds	7.00
Toasted berry granola with mixed fruit and nuts, your choice of milk or yoghurt	7.50
Scrambled, fried or poached eggs with your choice of toast	10.00
Homemade waffles served with bacon and maple syrup	11.50
Truffled eggs with your choice of toast	12.00
Sauteed mixed mushrooms with creme fraiche and your choice of toast	12.00
Baked eggs with chorizo, beans, capsicum and tomatoes served with your choice of toast	14.00
Poached eggs with avocado and house smoked salmon on your choice of toast	17.00
<i>Sides</i>	
Baby spinach, sauteed mushrooms, pan fried tomatoes	2.00
Chorizo, bacon, sucuk (Turkish Salami), house smoked salmon, avocado	3.00

Drinks

Loose Leaf by Adore Tea	4.80
Ceylon Orange Pekoe (Classic Black) - <i>medium strength with a strong smooth finish</i>	
French Earl Grey - <i>medium strength, traditional earl grey with hibiscus, sunflowers and rose petals</i>	
China Jasmine Green - <i>light, traditional flavour, refreshing and highly aromatic</i>	
Turkish Delight - <i>medium strength blend of chocolate, rose and Chinese black tea</i>	
Chai Vanilla - <i>traditional chai tea with sweet vanilla undertones</i>	
Peppermint - <i>classic herbal infusion, vibrant and minty</i>	
Chamomile - <i>classic soothing herbal infusion</i>	

	Cup	Mug		
Flat White	3.50	4.00	Turkish Coffee	3.70
Cappuccino	3.50	4.00	Hot Chocolate	4.50
Latte	3.50	4.00		
Macchiato	3.50		Decaf	0.30
Espresso	3.50		Extra Shot	0.50
Long Black	3.50		Soy	0.30
Mocha	4.00	4.50	Syrups	1.00
Chai Latte	4.00	4.50	(Caramel, Vanilla, Hazelnut)	

Tapas to share

Available 12pm-3pm

Tazé homemade dips served with freshly baked Turkish bread (V)

Single dip 8.00

Three choices 18.00

Six dips 26.00

Humus - Chickpeas, tahini and 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

Vine leaves stuffed with rice, toasted pine nuts and herbs (V) (G)

10.00

Feta and parsley filo pastry with garlic and yoghurt sauce (V)

10.00

Zucchini fritters shallow fried with roasted garlic and yoghurt sauce (V)

10.00

Whitebait dusted in a light batter, fried and served with aioli dipping sauce

10.00

Grilled eggplant layered with marinated lamb mince, lentils, garlic and herbs topped with cheese and finished in the grill, served with Turkish Bread

12.00

Pumpkin and fontina cheese ravioli on babaganoush with drizzled pesto

12.00

Grilled haloumi cheese with rocket and a balsamic reduction (V)(G)

12.00

Oven baked button mushrooms stuffed with roast capsicum, goats cheese and mozzarella (V)(G)

12.00

Porcini mushroom risotto balls stuffed with taleggio cheese, served on chilli jam

12.00

Octopus marinated in sherry, garlic, paprika and lemon and pan fried with red onion

14.00

Spicy chorizo sausage pan fried with Spanish onion and cherry tomatoes served with smoked chilli and lime aioli

14.00

Mediterranean fried squid marinated in garlic and chilli served with fresh lime wedges

14.00

Konya Pide

Available 12pm-3pm

Mevlana (Lamb)	15.00
Marinated lamb with finely diced vegetables, herbs, spices and cheese	
Ispanakli (V) (Spinach)	15.00
Spinach, feta and mozzarella cheese	
Tavuklu (Chicken)	15.00
Marinated chicken with herbs and spices, finely diced vegetables, mushroom and cheese	
Sucuklu (Turkish Salami)	15.00
Turkish salami, capsicum, onion, egg and cheese	
Vegetarian (V)	15.00
Spinach, tomato, capsicum, mushroom, onion, fresh herbs and cheese	
Kiyimli (Braised Lamb)	15.00
Braised lamb mince, onion, garlic, tomato, mushroom, fresh herbs and cheese	

Gourmet Pide

Spicy Braised Beef	19.00
Beef, mushroom, onion, spinach, mozzarella cheese, fresh chillies	
Tazé Special	20.00
Chicken and prawns, finely diced vegetables, fresh herbs, spices and cheese	
Chef's Vegetarian (V)	19.00
Mushroom, sun dried tomato, olives, grilled eggplant, herbs, spices, spinach, onion, capsicum, feta and mozzarella cheese	
Karidesli (Prawn)	20.00
Marinated prawns, spinach, tomato, capsicum, onion, fresh herbs, spices and cheese with drizzled aioli	
Etli (Mixed meat)	19.00
Lamb, chicken, olives, mushroom, finely diced vegetables, fresh herbs and cheese	
Kabak (V) (Pumpkin)	19.00
Spiced pumpkin oven roasted with spinach and Gorgonzola cheese topped with fresh rocket	

Breads

Turkish Bread	4.50
Balloon Bread	4.50
Garlic Herb Bread	6.50
Garlic and Cheese Pide	8.50

Lunch Menu

Available 12pm-3pm

Char grilled skewers marinated in traditional herbs and spices, served with Turkish rice and salad

Sis Tavuk Chicken	22.50
Sis Kebab Lamb	22.50
Sis Karides King Prawns	24.50
Mixed Grill One of each Skewer	28.00

Bursa Iskender

Shaved lamb simmered in homemade tomato sauce served on Turkish rice, topped with roast garlic and yoghurt sauce 18.00

Haloumi Burger

Grilled haloumi with rocket, caramelised onion and aioli, served with a side of chips 14.00
Add Chicken or Steak 5.00

Beer battered chips with aioli	7.50	Turkish Rice	7.50
Garden Salad	8.50	Green Leaf Salad	9.00
Roast Pumpkin and Beetroot Salad	12.00	Greek Salad	11.00

Lunch Indulgence Banquets

Light Lunch Banquet (Minimum 2 people) **19.50pp**

Tazé homemade dip with Turkish bread, vine leaves and zucchini fritters, and your choice of a Konya pide with salad to share OR one char grilled skewer (chicken or lamb) OR Imam Bayildi (stuffed eggplant), with Turkish rice and salad.

Lunch Indulgence (Minimum 2 people) **27.50pp**

Tazé homemade dip with Turkish bread, vine leaves and zucchini fritters, Konya pide to share, one char grilled skewer of your choice (chicken or lamb), with Turkish rice and salad.

Vegetarian Lunch Indulgence (Minimum 2 people) **25.50pp**

Tazé homemade dip with Turkish bread, vine leaves and zucchini fritters, vegetarian Konya pide to share, Imam Bayildi (stuffed eggplant) served with Turkish rice and salad.

\$5 house wine or beer with any meal