

# 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 / 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>	

	<b>Cup</b>	<b>Mug</b>		
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-2:30pm

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

Cigara Borek - 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

Pan seared mussels with tomato and chilli salsa  
12.00

Saganaki - 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

Quinoa tabouli with charred corn, goats cheese and smashed avocado on sourdough bread (V)  
12.00

Chicken and herb croquettes served with aioli  
14.00

Porcini mushroom risotto balls stuffed with taleggio cheese, served on chilli jam (V)  
14.00

Spicy chorizo sausage pan fried with Spanish onion and cherry tomatoes  
served with smoked chilli and lime aioli (G)  
14.00

Mediterranean fried squid marinated in garlic and chilli served with fresh lime wedges  
14.00

Please note: some tapas items are exchanged for new specials on a weekly basis

# Konya Pide

Available 12pm-2:30pm

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

# Gourmet Pide

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

# Breads

<b>Turkish Bread</b>	<b>4.50</b>
<b>Balloon Bread</b>	<b>4.50</b>
<b>Garlic Herb Bread</b>	<b>6.50</b>
<b>Garlic and Cheese Pide</b>	<b>8.50</b>

# Lunch Menu

Available 12pm-2:30pm

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

<b>Sis Tavuk</b> Chicken	22.50
<b>Sis Kebab</b> Lamb	22.50
<b>Sis Karides</b> King Prawns	24.50
<b>Mixed Grill</b> 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*