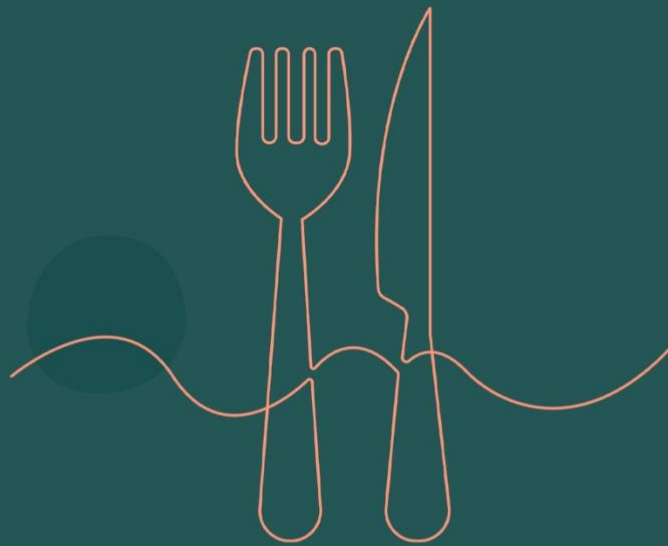


TAJA

BRASSERIE



LUNCH & DINNER

MENU

7 DAYS A WEEK

LUNCH

7 DAYS
11:30AM - 2:00PM

DINNER

SUN - THU: 5:30 - 8:00PM
FRI - SAT: 5:30PM - 8:30PM

Breads

M G

GARLIC BREAD v	10	11
CHEESY GARLIC BREAD v	14	15
TOMATO & FETA BRUSCHETTA v	15	16
SALMON & AVO BRUSCHETTA Guacamole, smoked salmon, fetta and balsamic glaze	18	20

To Share

M G

TAJA STARTER PLATTER garlic bread (4pcs), arancini balls (4pcs), buffalo chicken wings (4pcs), peking duck spring rolls (4pcs), polenta chips (4pcs) w/ aioli, sweet chilli, shallots, coriander	52	55
<i>ADD: Wagyu Beef Skewer</i> \$6 ea.		
<i>ADD: Grilled Prawn Skewer</i> \$7 ea.		
HOT & COLD SEAFOOD PLATTER natural oysters (4pcs), fresh tiger prawns (4pcs), grilled fish, calamari rings(2), whiting fillets (2), s&p squid, prawns skewers (2), w/ garlic bread, chips, salad, lemon, tartare, cocktail sauce, and garlic aioli	75	79

Nachos

VEGETARIAN NACHOS v gf	25	27
Mexican mixed veggies, melted cheese, guacamole, sour cream, onion-tomato salsa, corn chips, chilli, coriander		
BBQ PULLED PORK NACHO gf	26	28
melted cheese, guacamole, sour cream, onion-tomato salsa, corn chips, chilli, coriander		

Starters

M G

OYSTERS <i>(Please check out our specials board)</i> Natural Kilpatrick		
AUSSIE KING PRAWNS (6pcs) gf	18	20
w/ cocktail sauce and lemon wedge		
PEKING DUCK SPRING ROLLS	15	17
w/ gourmet leaves and sweet chilli		
GRILLED WAGYU BEEF SKEWERS df gf	19	21
w/ gourmet leaves, chimichurri sauce and lemon wedge		
ARANCINI BALLS v	15	17
wild mushroom, mozzarella cheese, rocket, garlic aioli, shaved parmesan		
POLENTA & PARMESAN CHIPS v gf	15	17
w/ garlic aioli, grated parmesan and fried sage		
BUFFALO CHICKEN WINGS gf	18	20
w/ mildly hot pepper sauce, sesame seeds and parsley		
SALT & PEPPER SQUID gf	16	18
w/ garlic aioli and lemon wedge		
GRILLED PRAWN SKEWERS (2) gf	17	19
w/ baby cos, aioli and lemon wedge		

Burgers

M G

SERVED WITH CHIPS

CLASSIC BEEF BURGER	23	25
160g in-house beef patty, caramelised-onion, tomato, cos lettuce, cheese and burger sauce		
Make it Loaded	9	
bacon, bulls eye egg, pickles		
Add Extra Patty & Cheese	10	
SOUTHERN FRIED CHICKEN BURGER	24	26
cos lettuce, tomato, pickles, cheese and chipotle mayo		
VEGETARIAN BURGER v	22	24
chickpea & lentil pattie, rocket, pickles, tomato, cheese and burger sauce		

If you have any dietary requirements or allergies please advise while ordering.

Mains

M G

AUSSIE BEEF PIE w/ mashed potato, gravy and green peas	26	28
FISH & CHIPS crispy whiting fillets ^{df} w/ chips, salad, tartare sauce and lemon wedge	26	28
PAN SEARED BARRAMUNDI FILLET ^{gf}	36	38
garlic roasted chat potato, summer veggies, bearnaise sauce & lemon		
FISHERMANS PLATE ^{df}	33	35
crispy whiting, s & p squid, grilled prawns skewer, calamari rings, chips, salad , tartare sauce and & lemon		
SALT & PEPPER SQUID (MAIN)	27	29
fresh In-house seasoned squid, w/ chips, salad, garlic aioli and lemon wedge		
STUFFED CHICKEN SUPREME ^{gf}	32	34
spinach & feta stuffed chicken, w/ mash,veggies and garlic sauce		
LAMB SOUVLAKI	30	32
w/ chips, salad, pita bread, tzatziki- sauce & lemon wedge		

SEAFOOD SPECIALS

(Please check out our specials board.)

CURRY OF THE DAY

(Please check out our specials board.)

From The Grill ^{cgf} M G

w/ choice of two sides:
chips | salad | mash | veggies & your choice of garvy

300G BLACK ANGUS RUMP STEAK	36	38
300G BLACK ANGUS PORTERHOUSE STEAK	40	42
BBQ PORK RIBS ^{df}		
in-house marinated & glazed pork ribs served w/ chips & salad		
Half Rack	32	34
Full Rack	52	55

Salad

M G

SUMMER CAPRESE ^{gf v}	24	26
rocket, watermelon, bocconcini, cherry tomato, basil and honey balsamic vinaigrette		
SALMON, PEARS & ROCKET	26	28
baby rocket, smoked salmon, pears shaved fennel, and ginger lime dressing		
PRAWN MANGO & AVOCADO ^{gf df}	27	29
baby cos, tiger prawns, avocado, mango, cherry tomato, cucumber and ginger lime dressing		

Pasta

SPAGHETTI BOLOGNESE	26	28
slow cooked beef bolognese, shaved parmesan & basil		
LINGUINE BOSCAIOLA	30	32
creamy bacon & mushroom sauce, shaved parmesan & parsley		
GARDEN VEGETABLE LINGUINE ^v	24	26
garlic, onion, spring vegetables, olives, parmesan emulsion & basil		

ADD: Grilled Chicken \$7 | Grilled Prawn \$9

Schnitzel

M G

Freshly Panko Crumbed
CHICKEN SCHNITZEL 26 28
w/ choice of two sides:
chips | salad | mash | veggies |
and your choice of gravy

UPGRADE YOUR SCHNITZEL W/ TOPPER

PARMIGIANA TOPPER	5
sliced ham, Napolitana sauce and cheese	
BOSCAIOLA TOPPER	7
creamy bacon, mushroom, cheese and parsley	

M = Member

G = Guest

V = Vegetarian

pb = Plant Based

gf = Gluten Free

Pizzas

12 INCH

M V

GARLIC BUTTER mozzarella, basil, oregano, e.v.o oil	22	24
MARGHERITA Napolitana sauce, mozzarella, basil, e.v.o. oil	22	24
VEGETARIAN Napolitana sauce, mozzarella, mushroom, zucchini, capsicum, spinach, cherry tomato, olives, onion, balsamic glaze, e.v.o. oil	24	26
PEPPERONI Napolitana sauce, mozzarella, pepperoni, rocket, e.v.o. oil	25	27
HAWAIIAN Napolitana sauce, mozzarella, sliced ham, pineapple, e.v.o. oil	25	27
MEAT LOVERS BBQ sauce, mozzarella, pepperoni, beef, chicken, bacon, ham, e.v.o. oil	26	28
PERI PERI CHICKEN Napolitana, mozzarella, spinach, onion, peri peri marinated chicken, roasted capsicum, cherry tomato, peri peri mayo, e.v.o. oil	26	28
TERIYAKI CHICKEN mozzarella, chicken, onion, teriyaki sauce, e.v.o. oil	25	27
LOADED SUPREME Napolitana, mozzarella, beef, pepperoni, chicken, bacon, ham, capsicum, onion, cherry, tomato, olives, pineapple, e.v.o. oil	27	29
CHILLI GARLIC PRAWN Napolitana, mozzarella, chilli garlic marinated prawns, cherry tomato, basil & e.v.o. oil	26	28

Sides

M V

BOWL OF CHIPS	10	12
POTATO WEDGES w/ sour cream & sweet chilli	13	15
GARDEN SALAD BOWL	10	12
SEASONAL VEGETABLES	10	12
BOWL OF JASMINE RICE	5	6
SAUCE / EXTRA SAUCE Gravy Dianne Mushroom Pepper Bearnaise Creamy Garlic	3	

Kids Meal

CHICKEN NUGGETS & CHIPS <small>df</small>	12
CHEESEBURGER & CHIPS	12
KIDS FISH & CHIPS <small>df</small>	12
SPAGHETTI BOLOGNESE <small>df</small>	12
MARGHERITA / CHEESE PIZZA (9 inch)	15

Make It

Vegetarian	+ 4
Ham & Cheese	+ 5
Pepperoni	+ 5
Meat Lovers	+ 6

Specials Board

Please check out our specials board for:

Seafood Specials	Curry of the Day
Chefs Specials	Market Specials

15% Surcharge applies on all public holidays!

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