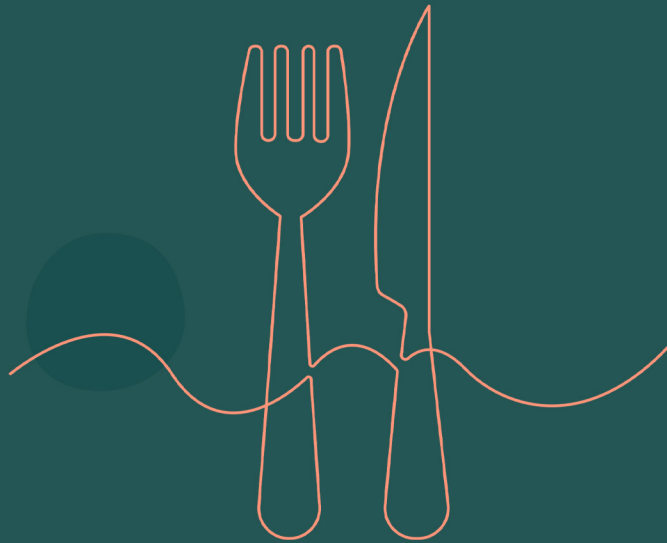


TAJA

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
ADD: Wagyu Beef Skewer \$6 ea.		
ADD: Grilled Prawn Skewer \$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
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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 w/ cocktail sauce and lemon wedge	18	20
PEKING DUCK SPRING ROLLS w/ gourmet leaves and sweet chilli	15	17
GRILLED WAGYU BEEF SKEWERS gf gf w/ gourmet leaves, chimichurri sauce and lemon wedge	19	21
ARANCINI BALLS v wild mushroom, mozzarella cheese, rocket, garlic aioli, shaved parmesan	15	17
POLENTA & PARMESAN CHIPS v gf w/ garlic aioli, grated parmesan and fried sage	15	17
BUFFALO CHICKEN WINGS gf w/ mildly hot pepper sauce, sesame seeds and parsley	18	20
SALT & PEPPER SQUID gf w/ garlic aioli and lemon wedge	16	18
GRILLED PRAWN SKEWERS (2) gf w/ baby cos, aioli and lemon wedge	17	19

Burgers

M G

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

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

Mains

M G

AUSSIE BEEF PIE 26 28
w/ mashed potato, gravy and green peas

FISH & CHIPS 26 28
crispy whiting fillets ^{df}
w/ chips, salad, tartare sauce
and lemon wedge

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

3

Gravy | Dianne | Mushroom | Pepper | Bearnaise | Creamy Garlic

Kids Meal

CHICKEN NUGGETS & CHIPS ^{df} 12

CHEESEBURGER & CHIPS 12

KIDS FISH & CHIPS ^{df} 12

SPAGHETTI BOLOGNESE ^{df} 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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