

## MEZZE BAR Dinner Menu

Our menu is inspired by travels in Spain, Morocco, Africa and the Middle East. The tapas & mezze are smaller dishes (entree size) which you can choose as starters before your main meal, or make up a selection to share.

### Tapas & Mezze

### Served all day

<b>Slow Roasted Tomatoes</b>	with crusty grilled bread <b>\$8.00</b> add hummus <b>\$2.50</b>	<b>\$8.00 / \$10.50</b>
<b>Fetta Cheese</b>	drizzled with lemon juice & chilli, served with wood fired Turkish bread	<b>\$9.00</b>
<b>Dukkah</b>	Egyptian dipping mixture of crushed, spiced nuts & seeds, with olive oil & bread	<b>\$8.80</b>
<b>Marinated Olives</b>	and fetta chunks with homemade bread	<b>\$9.90</b>
<b>Patatas Bravas</b>	roasted paprika potato chunks with tomato salsa & aioli	<b>\$9.90</b>
<b>Garlic Mushrooms &amp; Sizzled Chorizo Sausage</b>	with parsley, lemon juice and wood fired bread	<b>\$15.00</b>
<b>Tortilla Espanola</b>	tasty fritter of potato, onion & egg on fresh bread with aioli	<b>\$12.00</b>
<b>Sundried Tomato &amp; Rosemary Dip</b>	with toasted pita bread	<b>\$9.90</b>
<b>Hummus</b>	served with fresh tomato salsa, tahini sauce and warm pita bread	<b>\$10.00</b>
<b>Spanish Tuna Dip</b>	(from the Basque region) served with chargrilled tomato bread	<b>\$14.00</b>
<b>Tricolore</b>	1. 3 dips - green herb pesto, sundried tomato dip, almond & garlic skordalia, with breads or 2. 3 dips - black olive tapenade, red capsicum pesto, aioli with breads	<b>\$15.00</b>
<b>Chicken Liver Pate</b>	with brandied sultana compote and crispy toasts	<b>\$17.00</b>
<b>Mini Roasted Chicken Drums</b>	with spicy peanut satay sauce	<b>\$15.00</b>
<b>Spanish Meatballs</b>	and migas (croutons) in a tomato sherry salsa	<b>\$15.00</b>
<b>Lamb Tapa</b>	grilled lamb on skewers with hummus, tahini & spicy Moroccan harrissa	<b>\$17.50</b>
<b>Panfried Mussels</b>	served in the half shell with Greek almond & garlic skordalia and bread	<b>\$15.00</b>
<b>Gambas al Ajillo</b>	garlic prawns, pan sizzled, served on woodfired bruschetta with aioli	<b>\$18.50</b>

### Meals

### Served all day

<b>Soup</b>	Turkish lentil & tomato soup drizzled with lemon juice & paprika oil, served with hot Turkish pide bread	<b>\$12.00</b>
<b>Smoked Chicken Salad</b>	drizzled with lemon juice & chilli, served with wood fired Turkish bread	<b>\$19.00</b>
<b>Classic Greek Salad</b>	tomato, cucumber, green pepper, black olives & fetta cheese, dressed with lemon juice and olive oil, served with woodfired bread and a dollop of hummus	<b>\$19.00</b>
<b>Caesar salad</b>	cos lettuce, bacon, croutons and shaved parmesan dressed with anchovy aioli, and topped with a soft boiled egg	<b>\$19.00</b>
<b>Grilled Mushrooms &amp; Polenta Triangles</b>	with crumbed fetta and a leafy salad	<b>\$19.90</b>
<b>Moroccan Lamb Tagine</b>	fragrant lamb casserole, enriched with caramelised carrot and apricot, served with herbed cous cous	<b>\$29.50</b>
<b>Chargrilled Salmon Nicoise</b>	on a salad of green beans, baby potatoes, tomato & olives, in a citrus dressing	<b>\$26.50</b>
<b>Fish Dish Morocco</b>	market fish grilled in Moroccan chermoula herbs, served with lemony couscous, cherry tomatoes, salad and aioli	<b>\$29.50</b>
<b>Roasted Chicken</b>	on a spinach and red pepper risotto with citrus dressing, topped with rocket & parmesan	<b>\$29.50</b>
<b>Grilled Lamb Kebabs</b>	marinated, grilled and served on hummus with tahini sauce, harrissa and seasonal vegetables	<b>\$29.50</b>

**side salad \$6.80 pita bread \$2.80 homemade bread \$3.80 bowl of veges \$6.80**

## Cakes

<b>Lemon Tart</b>	.....	<b>\$6.90</b>
<b>Chocolate Buttermilk Cake</b>	.....	<b>\$6.90</b>
<b>Ginger Crunch</b>	.....	<b>\$3.80</b>
<b>Real Chocolate Torte</b>	with wild berries and cream	<b>\$9.00</b>
<b>Algerian Date &amp; Coconut Cake</b>	.....	<b>\$4.80</b>

## Pudding

<b>Crema Catalana</b>	melt in your mouth, caramelised vanilla creme with zesty orange and cinammon	<b>\$13.00</b>
<b>Sticky Date &amp; Apple Pudding</b>	served with caramel sauce and runny cream	<b>\$13.00</b>
<b>Baklava</b>	layers of filo pastry and nuts in this classic middle eastern dessert, served with fig & honey ice cream	<b>\$13.00</b>
<b>Affogato</b>	classic Italian dessert - vanilla icecream drowned with a shot of espresso coffee and a liqueur of your choice	<b>\$13.00</b>