

## 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.

<b>Tapas &amp; Mezze</b>	<b>Served all day</b>	
<b>Slow Roasted Tomatoes</b>	with crusty grilled bread <b>\$7.50</b> add hummus <b>\$2.00</b>	<b>\$7.50 / \$9.50</b>
<b>Fetta Cheese</b>	drizzled with lemon juice & chilli, served with wood fired Turkish bread	<b>\$8.50</b>
<b>Dukkah</b>	Egyptian dipping mixture of crushed, spiced nuts & seeds, with olive oil & bread	<b>\$8.50</b>
<b>Marinated Olives</b>	and fetta chunks with homemade bread	<b>\$9.50</b>
<b>Patatas Bravas</b>	roasted paprika potato chunks with tomato salsa & aioli	<b>\$9.50</b>
<b>Garlic Mushrooms &amp; Sizzled Chorizo Sausage</b>	with parsley, lemon juice and wood fired bread	<b>\$14.50</b>
<b>Tortilla Espanola</b>	tasty fritter of potato, onion & egg on fresh bread with aioli	<b>\$11.50</b>
<b>Sundried Tomato &amp; Rosemary Dip</b>	with toasted pita bread	<b>\$9.50</b>
<b>Hummus</b>	served with fresh tomato salsa, tahini sauce and warm pita bread	<b>\$9.50</b>
<b>Spanish Tuna Dip</b>	(from the Basque region) served with chargrilled tomato bread	<b>\$13.50</b>
<b>Tricolore</b>	1. 3 dips - green herb pesto, sundried tomato dip, almond & garlic skordalia, with breads <b>or</b> 2. 3 dips - black olive tapenade, red capsicum pesto, aioli with breads	<b>\$14.50</b>
<b>Chicken Liver Pate</b>	with brandied sultana compote and crispy toasts	<b>\$16.50</b>
<b>Mini Roasted Chicken Drums</b>	with spicy peanut satay sauce	<b>\$14.50</b>
<b>Spanish Meatballs</b>	and migas (croutons) in a tomato sherry salsa	<b>\$14.50</b>
<b>Lamb Tapa</b>	grilled lamb on skewers with hummus, tahini & spicy Moroccan harrissa	<b>\$16.50</b>
<b>Panfried Mussels</b>	served in the half shell with Greek almond & garlic skordalia and bread	<b>\$14.50</b>
<b>Gambas al Ajillo</b>	garlic prawns, pan sizzled, served on woodfired bruschetta with aioli	<b>\$17.90</b>
<b>Kikorangi Blue Cheese</b>	Quince paste and grapes, served with crusty poppyseed and walnut loaf	<b>\$17.50</b>
<b>Meals</b>	<b>Served all day</b>	
<b>Soup</b>	Turkish lentil & tomato soup drizzled with lemon juice & paprika oil, served with hot Turkish pide bread	<b>\$11.50</b>
<b>Smoked Chicken Salad</b>	drizzled with lemon juice & chilli, served with wood fired Turkish bread	<b>\$18.50</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>\$17.50</b>
<b>Caesar salad</b>	cos lettuce, bacon, croutons and shaved parmesan dressed with anchovy aioli, and topped with a soft boiled egg	<b>\$18.50</b>
<b>Grilled Mushrooms &amp; Polenta Triangles</b>	with crumbed fetta and a leafy salad	<b>\$19.50</b>
<b>Kakavia</b>	greek fisherman's soupy stew - white fish and mussels in a white wine, fennel and tomato broth, served with bruschetta & aioli	<b>\$24.50</b>
<b>Chargrilled Salmon Nicoise</b>	on a salad of green beans, baby potatoes, tomato & olives, in a citrus dressing	<b>\$25.50</b>
<b>Fish Dish Morocco</b>	market fish grilled in Moroccan chermoula herbs, served with lemony couscous, cherry tomatoes, salad and aioli	<b>\$28.50</b>
<b>Roasted Chicken</b>	on a spinach and red pepper risotto with citrus dressing, topped with rocket & parmesan	<b>\$28.50</b>
<b>Grilled Lamb Kebabs</b>	marinated, grilled and served on hummus with tahini sauce, harrissa and seasonal vegetables	<b>\$28.50</b>
<b>Moroccan Meatballs</b>	topped with Greek yoghurt and hot tomato salsa, with rice pilaf & salad	<b>\$27.50</b>
<b>side salad \$6.50 pita bread \$2.50 homemade bread \$3.50 bowl of veges \$6.50</b>		

## Cakes

<b>Lemon Tart</b>	.....	<b>\$6.50</b>
<b>Chocolate Buttermilk Cake</b>	.....	<b>\$6.50</b>
<b>Ginger Crunch</b>	.....	<b>\$3.50</b>
<b>Real Chocolate Torte</b>	with wild berries and cream	<b>\$8.50</b>
<b>Algerian Date &amp; Coconut Cake</b>	.....	<b>\$4.50</b>

## Pudding

<b>Crema Catalana</b>	melt in your mouth, caramelised vanilla creme with zesty orange and cinammon	<b>\$12.50</b>
<b>Sticky Date &amp; Apple Pudding</b>	served with caramel sauce and runny cream	<b>\$12.50</b>
<b>Baklava</b>	layers of filo pastry and nuts in this classic middle eastern dessert, served with fig & honey ice cream	<b>\$12.50</b>
<b>Affogato</b>	classic Italian dessert - vanilla icecream drowned with a shot of espresso coffee and a liqueur of your choice	<b>\$12.50</b>