

MEZZE BAR Full 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

Slow Roasted Tomatoes	with crusty grilled bread \$8 add hummus \$2.50	\$8.00 / \$10.50
Fetta Cheese	drizzled with lemon juice & chilli, served with wood fired Turkish bread	\$9.00
Dukkah	Egyptian dipping mixture of crushed, spiced nuts & seeds, with olive oil & bread	\$8.80
Marinated Olives	and fetta chunks with homemade bread	\$9.90
Patatas Bravas	roasted paprika potato chunks with tomato salsa & aioli	\$9.90
Garlic Mushrooms & Sizzled Chorizo Sausage	with parsley, lemon juice and wood fired bread	\$15.00
Tortilla Espanola	tasty fritter of potato, onion & egg on fresh bread with aioli	\$12.00
Sundried Tomato & Rosemary Dip	with toasted pita bread	\$9.90
Hummus	served with fresh tomato salsa, tahini sauce and warm pita bread	\$10.00
Spanish Tuna Dip	(from the Basque region) served with chargrilled tomato bread	\$14.00
Tricolore	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	\$15.00
Chicken Liver Pate	with brandied sultana compote and crispy toasts	\$17.00
Mini Roasted Chicken Drums	with spicy peanut satay sauce	\$15.00
Spanish Meatballs	and migas (croutons) in a tomato sherry salsa	\$15.00
Lamb Tapa	grilled lamb on skewers with hummus, tahini & spicy Moroccan harrissa	\$17.50
Panfried Mussels	served in the half shell with Greek almond & garlic skordalia and bread	\$15.00
Gambas al Ajillo	garlic prawns, pan sizzled, served on woodfired bruschetta with aioli	\$18.50

Meals

Served all day

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

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

Brunch

Served till 12 noon Week Days - 3pm Weekends

Toast	homemade bread or fivegrain bread with jam or vegemite	\$8.00
or;	with fresh tomato, basil & cream cheese	\$10.00
Toasted Muesli	with Greek yoghurt, berries and banana	\$11.00
French Toast	with maple caramelized banana, berry compote and bacon	\$17.00
Turkish Breakfast Plate	sliced fresh tomato, cucumber & olives drizzled with extra virgin olive oil, fetta cheese & honey, with hot Turkish bread	\$15.00
Bacon & Eggs	poached eggs, grilled bacon, toast and tomato relish	\$13.00
Eggs Benedict	with bacon and spinach, slow roasted tomato and hollandaise	\$17.00
Eggs Benedict	with salmon and spinach, slow roasted tomato and hollandaise	\$18.00
Huevos Flamencas	potato, spinach chorizo sausage fried with an egg, served in the pan with crusty bread	\$18.00
Moorish Eggs	baked with meatballs, tomato, onion and olive oil topped with fresh corriander. hot Turkish bread	\$18.00
Mezze bar Big Breakfast	bacon & eggs, mushrooms, roast tomato, potato & onion tortilla, relish & aioli	\$19.80

Sandwiches

Served till 3pm

B.L.T	bacon, lettuce & tomato sandwich on Turkish bread with pesto & aioli	\$16.00	with avocado (when available) +\$2.80	\$16.00 / \$18.80
G.F.S - Grilled Fish Sandwich	with red pepper pesto, aioli and salad			\$18.00
M.B.S - Meatball Sandwich	grilled meatballs, hummus, tomato, parsley, red onion & tahini			\$17.00

Cakes

Lemon Tart	\$6.90
Chocolate Buttermilk Cake	\$6.90
Ginger Crunch	\$3.80
Real Chocolate Torte	with wild berries and cream	\$9.00
Algerian Date & Coconut Cake	\$4.80

Pudding

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

MEZZE BAR WINE LIST**A hand-picked winelist of predominately New Zealand wines****APERITIF**

Kir	chilled white wine, blackcurrant cassis	\$11.00	
Kir Royal	cassis, method traditionnelle	\$12.00	
Bellini	peach schnapps, method traditionnelle	\$12.00	
Tio Pepe	chilled extra dry fino sherry	\$8.00	
Elegante	chilled sweet cream sherry	\$8.00	
White Port	romariz	\$8.00	

ROSE

Spy Valley	pinot noir rose - <i>Marlborough</i>	\$9.00	\$44.50
Black Barn	merlot rose - <i>Hawkes Bay</i>	\$8.50	\$42.00

SPARKLING

Sileni	Method Traditionelle - <i>Hawkes Bay</i>	\$9.00	\$44.00
Bollinger	champagne brut - <i>France</i>	x	\$114.00

CHARDONNAY

Alpha Domus	barrique ferment - chardonnay - <i>Hawkes Bay</i>	\$9.50	\$47.00
Odyssey	iliad reserve - chardonnay - <i>Gisborne</i>	\$12.50	\$62.00

SAUVIGNON BLANC

Satellite	sauvignon blanc - <i>Marlborough</i>	\$8.00	\$39.00
Mt Beautiful	sauvignon blanc - <i>North Canterbury</i>	\$9.00	\$44.50
Domain Road	sauvignon blanc - <i>Central Otago</i>	\$10.00	\$49.00

PINOT GRIS

Spy Valley	pinot gris - <i>Marlborough</i>	\$9.00	\$44.00
Lochaburn	pinot gris - <i>Central Otago</i>	\$10.00	\$49.00

RIESLING / GEWURZ

Sherwood Estate	riesling - <i>Waipara</i>	\$8.50	\$42.00
Sears Road	gewurztraminer - <i>Hawkes Bay</i>	\$8.50	\$42.00

PINOT NOIR

Lochaburn	pinot noir - <i>Central Otago</i>	\$13.00	\$59.00
Olsens of Bannockburn	pinot noir - <i>Central Otago</i>	\$10.00	\$49.00
Terra Nova	pinot noir - <i>Waiparapa</i>	\$9.00	\$44.50

CABERNET / MERLOT

Mai Mai Creek	merlot - <i>Hawkes Bay</i>	\$8.50	\$42.00
Te Awa	<i>Left Field</i> - merlot/malbec - <i>Hawkes Bay</i>	\$9.50	\$47.00
Stratum	merlot / cabernet - <i>Hawkes Bay / Gisborne</i>	\$8.50	\$42.00

SHIRAZ

Mojo	shiraz - <i>Barossa Valley</i>	\$9.00	\$44.00
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EURO REDS

Luis Canas Rioja	tempranillo - <i>Spain</i>	\$11.00	\$54.50
La Piuma Chianti	sangiovese - <i>Italy</i>	\$8.50	\$41.50
Proximo Rioja	tempranillo - <i>Spain</i>	\$9.50	\$47.00

DESSERT / 375ml

Alpha Domus late harvest semillon - *Hawkes Bay* **\$8.00** **\$39.00**

PORT

Romariz 20 year tawny - *Portugal* **\$10.50**

Romariz white port - *Portugal* **\$8.00**

SHERRY

Tio Pepe chilled extra dry fino sherry **\$8.00**

Elegante chilled sweet cream sherry **\$8.00**

Full Bar also available