

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 \$7.50 add hummus \$2.00	\$7.50 / \$9.50
Fetta Cheese	drizzled with lemon juice & chilli, served with wood fired Turkish bread	\$8.50
Dukkah	Egyptian dipping mixture of crushed, spiced nuts & seeds, with olive oil & bread	\$8.50
Marinated Olives	and fetta chunks with homemade bread	\$9.50
Patatas Bravas	roasted paprika potato chunks with tomato salsa & aioli	\$9.50
Garlic Mushrooms & Sizzled Chorizo Sausage	with parsley, lemon juice and wood fired bread	\$14.50
Tortilla Espanola	tasty fritter of potato, onion & egg on fresh bread with aioli	\$11.50
Sundried Tomato & Rosemary Dip	with toasted pita bread	\$9.50
Hummus	served with fresh tomato salsa, tahini sauce and warm pita bread	\$9.50
Spanish Tuna Dip	(from the Basque region) served with chargrilled tomato bread	\$13.50
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	\$14.50
Chicken Liver Pate	with brandied sultana compote and crispy toasts	\$16.50
Mini Roasted Chicken Drums	with spicy peanut satay sauce	\$14.50
Spanish Meatballs	and migas (croutons) in a tomato sherry salsa	\$14.50
Lamb Tapa	grilled lamb on skewers with hummus, tahini & spicy Moroccan harrissa	\$16.90
Panfried Mussels	served in the half shell with Greek almond & garlic skordalia and bread	\$14.50
Gambas al Ajillo	garlic prawns, pan sizzled, served on woodfired bruschetta with aioli	\$17.90
Kikorangi Blue Cheese	Quince paste and grapes, served with crusty poppyseed and walnut loaf	\$17.50

Meals

Served all day

Soup	Turkish lentil & tomato soup drizzled with lemon juice & paprika oil, served with hot Turkish pide bread	\$11.50
Smoked Chicken Salad	drizzled with lemon juice & chilli, served with wood fired Turkish bread	\$18.50
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	\$17.50
Caesar salad	cos lettuce, bacon, croutons and shaved parmesan dressed with anchovy aioli, and topped with a soft boiled egg	\$18.50
Grilled Mushrooms & Polenta Triangles	with crumbed fetta and a leafy salad	\$19.50
Kakavia	greek fisherman's soupy stew - white fish and mussels in a white wine, fennel and tomato broth, served with bruschetta & aioli	\$24.50
Chargrilled Salmon Nicoise	on a salad of green beans, baby potatoes, tomato & olives, in a citrus dressing	\$25.50
Fish Dish Morocco	market fish grilled in Moroccan chermoula herbs, served with lemony couscous, cherry tomatoes, salad and aioli	\$28.50
Roasted Chicken	on a spinach and red pepper risotto with citrus dressing, topped with rocket & parmesan	\$28.50
Grilled Lamb Kebabs	marinated, grilled and served on hummus with tahini sauce, harrissa and seasonal vegetables	\$28.50
Moroccan Meatballs	topped with Greek yoghurt and hot tomato salsa, with rice pilaf & salad	\$27.50

side salad **\$6.50** pita bread **\$2.50** homemade bread **\$3.50** bowl of veges **\$6.50**

Brunch

Served till 12 noon Week Days - 3pm Weekends

Toast	homemade bread or fivegrain bread with jam or vegemite	\$7.50
or;	with fresh tomato, basil & cream cheese	\$9.50
Toasted Muesli	with Greek yoghurt, berries and banana	\$10.50
French Toast	with maple caramelized banana, berry compote and bacon	\$16.50

Turkish Breakfast Plate	sliced fresh tomato, cucumber & olives drizzled with extra virgin olive oil, fetta cheese & honey, with hot Turkish bread	\$13.50
Bacon & Eggs	poached eggs, grilled bacon, toast and tomato relish	\$12.50
Eggs Benedict	with bacon and spinach, slow roasted tomato and hollandaise	\$16.50
Eggs Benedict	with salmon and spinach, slow roasted tomato and hollandaise	\$16.50
Huevos Flamencas	potato, spinach chorizo sausage fried with an egg, served in the pan with crusty bread	\$16.50
Moorish Eggs	baked with meatballs, tomato, onion and olive oil topped with fresh corriander. hot Turkish bread	\$16.50
Mezze bar Big Breakfast	bacon & eggs, mushrooms, roast tomato, potato & onion tortilla, relish & aioli	\$19.00

Sandwiches

Served till 3pm

B.L.T	bacon, lettuce & tomato sandwich on Turkish bread with pesto & aioli	\$15.50	with avocado (when available) +\$2.50	\$15.50 / \$18.00
G.F.S - Grilled Fish Sandwich	with red pepper pesto, aioli and salad			\$17.50
M.B.S - Meatball Sandwich	grilled meatballs, hummus, tomato, parsley, red onion & tahini			\$16.50

Cakes

Lemon Tart	\$6.50
Chocolate Buttermilk Cake	\$6.50
Ginger Crunch	\$3.50
Real Chocolate Torte	with wild berries and cream	\$8.50
Algerian Date & Coconut Cake	\$4.50

Pudding

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

MEZZE BAR WINE LIST

A hand-picked winelist of predominately New Zealand wines

APERITIF

Kir	chilled white wine, blackcurrant cassis		\$10.00
Kir Royal	cassis, method traditionnelle		\$12.00
Bellini	peach schnapps, method traditionnelle		\$12.00
Tio Pepe	chilled extra dry fino sherry		\$7.50
Elegante	chilled sweet cream sherry		\$7.50
White Port	romariz		\$7.50

ROSE

Greystone	pinot noir rose - <i>Waipara</i>	\$8.50	\$41.50
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SPARKLING

Nautilus	Method Traditionelle - <i>Marlborough</i>	\$9.00	\$44.00
Joeseeph Perrier	champagne brut - <i>France (375ml)</i>	x	\$55.00
Bollinger	champagne brut - <i>France</i>	x	\$110.00

CHARDONNAY

Alpha Domus	barrique ferment - chardonnay - <i>Hawkes Bay</i>	\$9.00	\$44.50
Odyssey	iliad reserve - chardonnay - <i>Gisborne</i>	\$11.50	\$55.00
Te Awa	Windmill - chardonnay - <i>Gisborne</i>	\$9.50	\$46.00

SAUVIGNON BLANC

Omaka Springs	sauvignon blanc - <i>Marlborough</i>	\$8.00	\$39.00
Limestone Creek	sauvignon blanc - <i>Waipara</i>	\$9.00	\$44.00
Dog Point	sauvignon blanc - <i>Marlborough</i>	\$10.50	\$51.50

PINOT GRIS

Starborough	pinot gris - <i>Marlborough</i>	\$9.00	\$44.00
Spy Valley	pinot gris - <i>Marlborough</i>	\$8.50	\$41.50

RIESLING / GEWURZ

Doctors	riesling - <i>Marlborough</i>	\$9.00	\$44.00
Whitehaven	gewurztraminer - <i>Marlborough</i>	\$8.50	\$41.50

PINOT NOIR

Crowded House	pinot noir - <i>Marlborough</i>	\$9.00	\$44.00
Olsens of Bannockburn	pinot noir - <i>Central Otago</i>	\$10.00	\$49.00
Voss Estate	pinot noir - <i>Martinborough</i>	\$13.00	\$59.00

CABERNET / MERLOT

Shipwreck Bay	merlot / cabernet - <i>Northland</i>	\$8.00	\$39.00
Glazebrook	REGIONAL RESERVE - merlot - <i>Hawkes Bay</i>	\$10.00	\$49.00

SHIRAZ

Jip Jip Rocks	Limestone Coast - shiraz - <i>South Australia</i>	\$8.50	\$41.50
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EURO REDS

Carchelo	mourvedre / syrah - <i>Spain</i>	\$8.50	\$41.50
Luis Canas Rioja	tempranillo - <i>Spain</i>	\$10.50	\$51.50

DESSERT / 375ml

Alpha Domus	late harvest semillon - <i>Hawkes Bay</i>	\$7.50	\$35.00
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PORT

Romariz	20 year tawny - <i>Portugal</i>	\$10.00
Romariz	white port - <i>Portugal</i>	\$7.50

SHERRY

Tio Pepe	chilled extra dry fino sherry	\$7.50
Elegante	chilled sweet cream sherry	\$7.50

Full Bar also available