

MEZZE BAR Lunch 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
	1. 3 dips - green herb pesto, sundried tomato dip, almond & garlic skordalia, with breads	
Tricolore	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	\$27.50
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		

Sandwiches

Served till 3pm

B.L.T	bacon, lettuce & tomato sandwich on Turkish bread with pesto & aioli	\$15.50
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