

...mez...

Mediterranean Cuisine

Entrees

Tapas Plate

sm 18.00 lg 26.0

Chef's selection tasting plate of Dips served with Crudités,
Pitta bread, Italian sausage, Haloumi cheese, dolmades, olives

Marinated Fetta & Olives (v)	a tasty Greek favourite	10.0
Dolmades (v)	savoury rice filled vine leaves – imported	10.0
Haloumi (v)	Cypriot –style fried cheese	12.5
Italian Sausage	grilled & served with tomato & olives	10.0
Calamari Fritte	herb dusted & flash fried, w/- lime aioli	12.5
Chicken Livers	sautéed in white wine with cream & mushrooms	15.0
Saganaki Prawns	King Prawns with Napolitana and Fetta	16.0
Freo Sardines	Lightly crumbed & served with Aioli	15.0

Dip Platter (v) a selection of 3 Dips listed below served with crudités & pitta **16.0**

Single Dips (v) All made on premise, served with hot pitta bread
& fresh vegetable crudités **8.0**

Tzatziki	Thick Greek yoghurt, garlic, mint & cucumber
Taramasalata	Tangy pink caviar dip
Hoummos	Chick pea & tahini with garlic & lemon juice
Melinzanosalata	Slow roasted eggplant dip
Olive Tapenade	Black Kalamata olive paste
Roast Capsicum	Char-roasted capsicums with balsamic & a hint of garlic
EVOO & Balsamic	Cream of Balsamic Vinegar with Extra Virgin Olive Oil

Salads

Greek Salad (v) **12.0**

Cos lettuce, capsicum, tomato, cucumber, Spanish onion
Kalamata olives, fetta cheese, EVO oil & balsamic dressing

Caesar Salad **18.0**

Tender cos lettuce, garlic croutons, crispy bacon, shaved parmesan
poached egg, capers, anchovies & our own creamy dressing
(Avocado - \$4 extra)

With Chicken as above, with the addition of marinated grilled chicken tenderloins **22.5**

With Smoked Salmon with the addition of Tasmanian smoked salmon **24.5**

With Garlic Prawns butter seared King Prawns with a hint of Chilli Jam **24.5**

Calamari Salad

Grilled baby calamari, tossed through crispy garden salad **26.5**
With lemon & EVOO dressing

King Prawn Salad

Mesculun mix with fetta, cashews, avocado,
drizzled with mango lime dressing **28.5**

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Our In-House Speciality!

MEZES

Mezes are small traditional dishes, which are shared by everyone at the table. With a predominantly Greek influence, Mezes goes back to the roots of Mediterranean cuisine, Bringing together fresh and authentic dishes with the relaxed and informal atmosphere of traditional meze-style dining.

GOURMET MEAT MEZES \$45 pp

- 1st Course* Trio of Dips, Pitta Bread & Salad
- 2nd Course* Grilled Sausage & Meatballs in Arrabiata Sauce with Risotto
- 3rd Course* Char grilled Quail, Chicken and Pork Skewers & Lamb Kleftiko Served with Roast Vegetables
- 4th Course* Dessert Plate to Share

MEATS & SEAFOOD MEZES \$50 pp

- 1st Course* Trio of Dips, Pitta & Salad
- 2nd Course* Seafood- King Prawns, Fish Fillets, Mussels, Scallops, Calamari, Occy
- 3rd Course* Meat- Lamb Kleftiko, Chicken & Pork Souvlaki served with Roast Vegetables
- 4th Course* Dessert Plate to Share

GOURMET SEAFOOD MEZES \$60 pp

- 1st Course* Trio of Dips, Pitta & Salad
- 2nd Course* Chilli Mussels, King Prawns, Slipper Lobster, Scallops & Baby Occy
- 3rd Course* Lightly fried Fillets of Fish, Salt n Pepper Calamari with Fries
- 4th Course* Dessert Plate to Share

As the mezes menu is governed by seasonal and market availability, dishes may be substituted, but the value and quality will always remain paramount!

Complimentary Home Made Sweets are included

Καλή Ορεξή!

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Mains

Lamb Kleftiko	<u>OUR SIGNATURE DISH</u>	32.5
Melt in your mouth, slow roasted lamb chunks, seasoned with lemon oregano & garlic, served with potatoes, tzatziki w/- side salad		
Souvlaki -Chicken or Pork		31.5
Skewers of marinated tender meats, char grilled & served with chunky fries, side salad & tzatziki dipping sauce		
Chicken & Fetta in Filo		29.5
Breast fillet filled with Fetta Cheese and baby spinach, Wrapped in filo pastry with a Dijon mustard & mushroom cream sauce		
Quail Skaras		31.5
Marinated quail from the char grill, served with risotto & garnish salad		
Fillet Mignon		34.0
Char-grilled prime beef fillet wrapped with pancetta with your choice of mushroom or peppercorn red wine jus & roast potato		
Scaloppine al Funghi		29.5
Tender medallions, braised and topped with a mushroom & white wine cream sauce, served on herb buttered fettuccine		
Char Grill Platter		38.0 for 1 / 75.0 for 2
A selection of meats of the day, including chicken, pork, cevaps, quail & lamb kleftiko served with chunky fries, salad garnish & tzatziki		
Traditional Moussaka		26.5
Layers of char grilled eggplant, potato, beef bolognese sauce & topped with cheesy béchamel sauce		
Vegetarian Moussaka (V)		26.5
Layers of char grilled eggplant, potato, & seasonal veges tomato salsa and fetta cheese, topped with béchamel sauce		

On the Side

Breads (v) Pitta bread- Turkish bread- fresh bread basket- Garlic bread- Garlic Pitta	6.0
Chunky Chips (v) golden & crispy cooked in cholesterol-free oil	6.0
Spiced Wedges(v) crunchy wedges with Aioli & Sweet Chilli dipping sauces	8.0
Vegetables (v) seasonal vegetables & greens, tossed with garlic butter	8.0
Today's Mash (v) Ask your waiter for today's selection	8.0
Soup of the Day (Seasonal) served with Garlic Bread	9.5

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Seafood

Fish of the Day	<i>M/P</i>
Lemon glazed, grilled to perfection & served with a salad garnish chunky fries & garlic aioli	
Tasmanian Salmon Fillet	<i>35.0</i>
Pan seared crispy skin fresh fillet, served on truffle mash with vegetable of the day and salad garnish	
Mez Mussel Mania	<i>15.0 /25.0</i>
Fresh local mussels with either Chilli tomato or garlic and white wine	
Garlic Prawns	<i>30.0</i>
Delicious tiger prawns, poached in garlic, cream & white wine reduction served with risotto of the day & salad garnish	
Charred Baby Occy	<i>26.5</i>
Char-grilled & marinated baby octopus served with salad garnish chunky chips and aioli	
Grilled Calamari	<i>26.5</i>
Tossed through with garlic, lime & ginger, served with chunky fries, salad garnish & aioli	
Sea Scallops	<i>32.5</i>
Sautéed in garlic & lemon butter sauce with fresh herbs, with risotto of the day and garnish salad	
Fishermans Basket	<i>28.0</i>
Tempura battered Fish goujons, king prawns, scallops & baby calamari Served with Crispy fries, Lemon & Aioli	
Seafood Sensation	<i>42.0 for 1 / 79.0 for 2</i>
A feast of fish fillets, king prawns, calamari, octopus, mussels, slipper lobster, scallops & other seasonal seafood with fries, salad & aioli	

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CONDITIONS

BYO wine only \$5.00pp corkage
10% surcharge on Public Holidays
10% GST included in all prices
NO SEPARATE BILLING
NO CHEQUES

...mez... is a fully licensed venue

RESPONSIBLE SERVICE OF ALCOHOL

Management is required by law to ensure that it is a responsible server of alcohol (even your BYO wine) and has the right to refuse service of alcohol to any person who is deemed intoxicated or disorderly or who may do harm to themselves, other persons or property.

Guests under the age of 18 must not consume alcohol on licensed premises under any circumstances and management reserves the right to require appropriate photo identification

Please Note

In the health interests of our patrons, ...mez... practises Safe Food Handling procedures and thus does not allow take home of left over meals (doggy bags) as recommended by the Department of Health

WE GLADLY CATER FOR GROUP FUNCTIONS
PLEASE ASK OUR STAFF OR VISIT OUR WEBSITE AT

www.mezcuisine.com.au

or email us

mezcuisine@westnet.com.au

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