

...mez...

Greek & Mediterranean Cuisine

SET MENUS 2011-2012

Menu 1

Our House Speciality

Mezes - A Banquet to Share... *\$50 pp*

1st Course *A selection of Home - Made Dips, Fresh Vegetable Crudites
Hot pitta bread Dolmades & Greek Salad*

2nd Course *Char grilled octopus, Flash fried Calamari fritte,
Fish Fillets, ½ Shell Scallops, Garlic King Prawns on risotto*

3rd Course *Char grilled Marinated Chicken & Pork Skewers, Slow Roasted Lamb Kleftiko
With Roast Potatoes & Vegetables of the day*

4th Course *Complementary Sweet Platters to share*

ALSO AVAILABLE- Gourmet Meat Mezes @ \$45 pp

- Seafood Supreme Mezes @ \$55 pp

Menu 2

\$40 pp

Entrée

Tapas plate to Share

*Trio of Dips, Warm Pitta Bread, Italian Sausage,
Haloumi Cheese, Antipasto selection*

Mains

Slow - Roasted Lamb Kleftiko

w/- Potato & Side Salad Tzatziki

Grilled Barramundi

Accompanied by Chunky Chips, Side Salad & Aioli

Chicken Souvlaki

Char Grilled, Marinated skewers of Chicken

with Chunky Fries, Side Salad & Tzatziki

Vegetarian Options

Vegetarian Moussaka

served with Salad Garnish

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Menu 3

\$45 pp

Entrée

Choose 1..

Grilled Chorizo Sausage with Olive Tapenade

Flash fried Baby Calamari with Aioli

Grilled Cyprus Haloumi with Fresh Tomato Salsa

Mains

Slow roasted Lamb Kleftiko

w/- Roast Potato, Tzatziki Sauce & Side Salad

Grilled Barramundi

Accompanied by Chunky Chips, Side Salad & Aioli

Sizzling Garlic Prawns

Broiled in Olive oil and Garlic Butter, served with risotto

Traditional or Vegetarian Moussaka

Served with fresh Salad

Dessert

Home made Baklava or Galaktopourekko

Coffee/ Tea

Menu 4

\$50 pp

To Start

Dip Selections to share-

Trio of dips served with warm Pitta bread & Crudités (V)

Entrée – Choice of:

Grilled Chorizo with Haloumi on Mescalun w Balsamic Glaze

Prawn Saganaki with Napolitana Sauce and Crumbled Fetta

Grilled Calamari Salad with mixed greens & lime dressing

Mains-Choice of

Lamb Kleftiko –Our Signature dish!

Slow baked Marinated Boneless Lamb served with Potato, Salad & Tzatziki

Chicken Souvlaki –

Skewers of Tender Marinated Chicken served with Fries, Salad & Tzatziki

Tasmanian Salmon Crispy skinned fillet on Creamy Mash with vegetable of the day and Aioli

Greek Moussaka- Made with potato, eggplant, sautéed beef mince and topped with creamy béchamel sauce

Vegetarian Options: (V) Vegetarian Moussaka Layers of Eggplant, zucchini, potato pumpkin, Napolitana, béchamel, served with Salad

Dessert : Home Made Baklava or Galaktopourekko

Coffee/ Tea

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Menu 5

\$60 pp

To Start – Tapas Plate – Dips, Pitta, Grilled Haloumi Cheese, Italian Sausage & Assorted Antipasto Nibbles

Entrée – Choice of

Calamari Fritti – with Aioli Dipping sauce

Crumbed Fremantle Sardines with Mescalun Lettuce Salad

3 Cheese & Spinach Parcels with Tzatziki

Mains – Choice of:

Prosciutto wrapped Eye Fillet

with Mushroom Jus, Potato & seasonal vegetables

Tasmanian Salmon Grilled & served with Mash, Aioli & Salad

Seafood Plate – Grilled Barramundi with King Prawns & Calamari

Served with Salad & Aioli

Lamb Kleftiko – Slow baked Marinated Boneless Lamb

Served with Potato, Salad & Tzatziki

Sizzling Garlic Prawns- with risotto & salad Garnish

Chicken Filo Parcels-Tender Breast of Chicken with Fetta,

Pumpkin & Spinach filling, in Filo Pastry

Vegetarian Options

Vegetarian Moussaka with Salad Garnish

Mushroom & Parmesan Risotto with Salad Garnish

Dessert

Home Made Baklava or Galaktopourekko

Served with Mixed Berry Compote & Chantilly Cream –

Coffee & Tea

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

BYO wine only \$5.00 pp corkage

10% surcharge on public holidays

10% GST included in all prices

NO SEPARATE BILLING

NO CHEQUES

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 encourage take home of left over meals (doggy bags) as recommended by the Department of Health

*VEGETARIAN AND SPECIAL DIETARY NEEDS
CAN BE SUBSTITUTED BY PRIOR ARRANGEMENT
WE GLADLY CATER FOR GROUP FUNCTIONS
PLEASE ASK OUR STAFF OR VISIT OUR WEBSITE AT*

Web: www.mezcuisine.com.au

Email: mezcuisine@westnet.com.au

*All functions to have numbers confirmed 48 hours prior
This will be the number charged for
A deposit of \$10 per person is required on confirmation of booking
for all functions over 20 guests*