

# ...mez...

## Mediterranean Cuisine

### Entrees

Tapas Plate	m 18.00	lg 26.0
Chef's selection tasting plate of Dips served with Crudité's, Pita bread, Italian sausage, Haloumi cheese, dolmaçes, olives		
Marinated Fetta & Olives (v) a tasty Greek favourite		10.0
Dolmaçes (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
Çalamari 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 crudité's & pitta		16.0
Single Dips (v) All made on premise, served with hot pitta bread & fresh vegetable crudité's		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
Fetta & Basil	Blended with yoghurt & sweet chilli jam
Roast Capsicum	Char-roasted capsicums with balsamic & a hint of garlic
EVOO & Balsamic	Cream of Balsamic Vinegar with Extra Virgin Olive Oil
Basil Pesto	Pine or cashew nuts with parmesan, EVOO & fresh herbs

### 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
Çalamari Salad	26.5
Grilled baby calamari, tossed through crispy garden salad With lemon & EVOO dressing	
King Prawn Salad	28.5
Mesculun mix with fetta, cashews, avocado, drizzled with mango lime dressing	

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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

\$40 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

\$45 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

\$55 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

ADD 1/2 CRAY \$18  
ADD 1 WHOLE CRAY \$35

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

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### Mains

Lamb Kleftiko OVR SIGNATURE DISH Melt in your mouth, slow roasted lamb chunks, seasoned with lemon oregano & garlic, served with potatoes, tzatziki w/- side salad	32.5
Souvlaki -Chicken or Pork Skewers of marinated tender meats, char grilled & served with chunky fries, side salad & tzatziki dipping sauce	31.5
Chicken & Fetta in Filo Breast fillet filled with Fetta Cheese and baby spinach, Wrapped in filo pastry with a Dijon mustard & mushroom cream sauce	29.5
Quail Skaras Marinated quail from the char grill, served with risotto & garnish salad	31.5
Fillet Mignon Char-grilled prime beef fillet wrapped with pancetta with your choice of mushroom or peppercorn red wine jus & roast potato	34.0
Scaloppine al Funghi Tender medallions, braised and topped with a mushroom & white wine cream sauce, served on herb buttered fettuccine	29.5
Char Grill Platter A selection of meats of the day, including chicken, pork, cevaps, quail & lamb kleftiko served with chunky fries, salad garnish & tzatziki	35.0 for 1 / 65.0 for 2
Traditional Moussaka Layers of char grilled eggplant, potato, beef bolognese sauce & topped with cheesy béchamel sauce	26.5
Vegetarian Moussaka (V) Layers of char grilled eggplant, potato, & seasonal veges tomato salsa and fetta cheese, topped with béchamel sauce	26.5

### 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 Lemon glazed, grilled to perfection & served with a salad garnish chunky fries & garlic aioli	M/P
Tasmanian Salmon Fillet Pan seared crispy skin fresh fillet, served on truffle mash with vegetable of the day and salad garnish	35.0
Fresh Oysters Au naturale, with lemon and our tangy seafood dressing OR Kilpatrick – Grilled, with bacon & Worcestershire	12.0 / 22.0 15.0 / 25.0
Mez Mussel Mania Fresh local mussels with either Chilli tomato or garlic and white wine	15.0 / 25.0
Garlic Prawns Delicious tiger prawns, poached in garlic, cream & white wine reduction served with risotto of the day & salad garnish	30.0
Charred Baby Octy Char-grilled & marinated baby octopus served with salad garnish chunky chips and aioli	26.5
Grilled Calamari Tossed through with garlic, lime & ginger, served with chunky fries, salad garnish & aioli	26.5
Sea Scallops Sautéed in garlic & lemon butter sauce with fresh herbs, with risotto of the day and garnish salad	32.5
Fishermans Basket Tempura battered Fish goujons, king prawns, scallops & baby calamari Served with Crispy fries, Lemon & Aioli	28.0
Seafood Sensation A feast of fish fillets, king prawns, calamari, octopus, mussels, slipper lobster, scallops & other seasonal seafood with fries, salad & aioli	42.0 for 1 / 79.0 for 2

ADD 1/2 CRAY \$18 ADD 1 WHOLE CRAY \$35

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### Pastas

CHOICE OF PASTA:

SPAGHETTI, FETTUCINE, PENNE

Pasta Delicate	28.5
Tiger prawns, sea scallops & crispy snow peas, served in a white wine and cream reduction, topped with shaved parmesan	
Chicken Alfredo	24.5
Choice Chicken Tenderloins, with mushrooms in alfredo sauce with Parmesan	
Chicken & Pesto Pasta	24.5
Sautéed chicken strips tossed with broccoli & Rocket pesto	
Seafood Marinara	28.5
A medley of fresh fish & shellfish in traditional Napolitana sauce With a touch of chilli & shaved parmesan	
Spinach & 3 Cheese Cannelloni (V)	24.5
w/- Napolitana and cheesy béchamel sauce & side salad Risottos	
Chicken & Mushroom Risotto	24.5
Tender chicken breast, baby peas and mushrooms through Arborio rice with shaved parmesan (choose either cream or tomato finish)	
Gourmet Seafood Risotto	28.5
An assortment of seafood delicacies, with Arborio rice & topped with shaved parmesan (choose either a cream or tomato finish)	
Prima Vera Risotto (V)	24.5
Assorted seasonal vegetables combined with steamed rice, finished with parmesan and cream or napolitana sauce	
Like it HOT?? - Chilli by request Other Pasta/Risotto vegetarian meals by request Please ask your waitperson	

### Children's Menu

Spaghetti Napolitana	15.0
Chicken Tenderloins & Fries	15.0
Fish & Chip Basket	15.0

Vegetarians, Vegans, Coeliacs – we can accommodate your dietary requirements  
Please advise your waitperson of any allergies or special requests  
Some foods may contain nuts

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### Dessert Menu 8.0

All our desserts are made daily on premise  
& served with Chantilly crème and Berry Coulis  
With Ice Cream 2.0 extra

Baklava Cigars  
Filo pastry wrapped around ground Almond filling, flavoured  
with cinnamon & soaked in Citrus Syrup

Galaktopourekko Rolls  
Orange flower water scented egg custard in Filo pastry with Citrus Syrup  
Kataifi  
Shredded pastry rolled with a combination of Pistachio nuts & Almonds,  
topped with Rosewater flavoured syrup

Tiramisu  
Traditional Italian dessert of Savoiardi biscuits, soaked in coffee & liqueur  
with layers of Mascarpone and chocolate shavings

Crème Brulee  
Baked egg custard, with a toffee topping

Cream Kataifi  
A base of Kataifi pastry with crème patisserie, nuts and Chantilly Cream  
with Almond Praline topping

Orange and Almond Cake (Gluten Free)  
Made with almond meal and fresh oranges then sprinkled  
with orange syrup

Double Chocolate Brownie Slice  
Decadent & dense slices of dark chocolate with Chocolate Ganache topping

Ice Cream  
Please ask your waitperson for today's selection

Tasting Plate – to share 25.0 Lge 15.0 5m

Chef's choice of favourites!!

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## CONDITIONS

BYO wine only \$3.00pp 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](http://www.mezcuisine.com.au)  
or email us

[mezcuisine@westnet.com.au](mailto:mezcuisine@westnet.com.au)

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