

...mez...  
Mediterranean Cuisine

CHRISTMAS MENUS 2009

1. Our House Speciality

Mezes - A Banquet to Share... \$40 pp

1<sup>st</sup> Course

A selection of Home – Made Dips, Fresh Vegetable Crudites  
Hot pitta bread, Italian sausage,  
Haloumi cheese, Gardiniera, Roast Capsicums,  
Dolmades & Greek Salad

2<sup>nd</sup> Course

Char grilled octopus, Flash fried Calamari fritte,  
½ Shell Scallops, ½ Shell Mussels,  
Garlic cream King Prawns on risotto

3<sup>rd</sup> course

Marinated Breast of Chicken Skewers  
Slow Roasted Lamb Kleftiko  
Roast Potato

4<sup>th</sup> Course

Coffee/Tea  
Greek Filo Pastry Sweets

Note: As the Mezes menu is governed by seasonal & market availability, some dishes may be substituted, but the value and quality will always remain paramount!

2. Favourites Menu \$45 pp

**Entrée**

**Dip Selection**

Dips to share, accompanied by Hot Pitta Bread & vegetable crudités

**Mains**

(Our Signature Dish) **Slow roasted Lamb Kleftiko** w/- Roast Potato & Side Salad

Or

**Lemon Butter Grilled Barramundi Fillet**

accompanied by today's mash, Salad & Aioli Sauce

Or

**Chicken Souvlaki**

Char grilled Marinated Breast of chicken w/- Chunky Fries & Fresh Salad

**Vegetarian Option**

**Vegetarian Moussaka**

Eggplant, Zucchini, Pumpkin & Potato layered with Napolitana sauce and Fetta cheese  
Topped with Béchamel Sauce and baked 'til golden, served with a salad garnish

**Dessert**

**Greek Filo Pastry Sweets**

Coffee/ Tea

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### 3. Flavours of the Mediterranean \$50 pp

- To Start** **Dip Selections** to share-  
Assorted home made dips served with warm Pitta bread & Crudités (V)
- Entrée** – Choice of: **Grilled Italian Sausage** with Haloumi Cheese & Marinated Olives  
Or  
**Salt & Pepper Calamari** with Aioli & Salad garnish
- Mains** – Choice of: **Lemon Butter Grilled Barramundi Fillet**  
served with fresh Salad, Fries & Aioli Sauce  
Or  
**Lamb Kleftiko** - Slow baked Marinated Boneless Lamb  
served with Potato, Salad & Tzatziki Dipping Sauce  
Or  
**Chicken Souvlaki** – Skewers of Marinated Chicken Breast  
served with Fries & Garden Salad
- Greek Moussaka**- Made with potato, eggplant, sautéed beef mince with traditional herbs & spices and topped with creamy béchamel sauce  
Served with a salad garnish
- Vegetarian Options:** **Vegetarian Moussaka**  
Layers of Eggplant, zucchini, potato & pumpkin with Napolitana sauce and topped with béchamel, served with a salad garnish
- Dessert :** **Home Made Filo Pastry Sweets**  
served with Mixed Berry Compote & Cream - Coffee/ Tea

### 4. Seafood Delights \$58 pp

- To Start** – **Dip Selections to share-**  
Assorted home made dips served with dipping breads & crudités (V)
- Entrée** – Choice of: **Oysters naturale** 6 plump fresh oysters served with dipping sauce  
Or  
**Chilli-Garlic King Prawns** on a bed of mesculun  
Or  
**Calamari Fritti** - with Aioli Dipping sauce  
Or  
**Tapas Plate** – Haloumi Cheese, Italian Sausage & antipasto
- Mains** – Choice of: **Fillet Mignon** served with your choice of Green Peppercorn or Mushroom Jus & seasonal vegetables  
Or  
**Tasmanian Salmon** Grilled, served with Mash, Aioli & Garden Salad  
Or  
**Seafood Plate** – Grilled Fillet of Barramundi with King Prawns & Calamari w/- Salad & Aioli  
Or  
**Lamb Kleftiko** - Slow baked Marinated Boneless Lamb  
served with Potato, Salad & Tzatziki Dipping Sauce
- Vegetarian Options** **Vegetarian Moussaka** served with a Salad Garnish
- Dessert** **Home Made Filo Pastry Sweets**  
served with Mixed Berry Compote & Cream - Coffee/ Tea

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### 5. Flavours of Christmas \$68 pp

**To Start** **Dip Platters** to share. Ever popular and made on premise, served with fresh vegetable crudités, hot pitta bread & marinated Fetta cheese and Olives

**Entrée- Choice of:** **Summertime Tasting Plate** – Prawns & Avocado, Marinated Calamari & Baby Occy with Fresh Oysters  
Or  
**Smoked Salmon Bruschetta** with Capers & Béarnaise Sauce  
Or  
**Leg Ham Crepe** with Seeded Mustard & Black Cherries

**Mains- Choice of:** **Seared Tasmanian Salmon Fillet**  
served with Mash of the Day & Hollandaise Sauce  
Or  
**Chicken Filo Parcels with Cranberry & Camembert Stuffing**  
with Roast Potato & Salad  
**Char Grilled Pork Loin Cutlets**  
with Grilled Vegetable Stack & Apple Compote  
Or  
**Herb Crusted Lamb Racks**  
with Rosemary Potato & Buttered Vegetables of the Day

**Dessert- Choice of:** **Warm Sticky Date Pudding** with Caramel Sauce & Double Cream  
Or  
**Mini Pavlova** with Macerated Strawberries  
Coffee & Tea

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### NOTICES

...mez... is a fully licensed venue  
BYO wine only \$2.50 pp corkage  
10% surcharge on public holiday  
10% GST included in all prices

NO SEPARATE BILLING  
NO CHEQUES UNLESS BY PRIOR ARRANGEMENT  
3% SURCHARGE ON AMEX TRANSACTIONS

All functions to have final guest numbers confirmed 1 week prior to function day  
This will be the number charged for

A non refundable deposit of \$10 per person is required on confirmation of booking  
for all functions over 20 guests

PLEASE NOTE: DUE TO HEALTH REGULATIONS  
WE DO NOT ALLOW TAKE AWAY LEFT OVERS (DOGGIE BAGS)

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

Web: [www.mezcuisine.com.au](http://www.mezcuisine.com.au)  
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