

M E C C A

Dinner

Bread

Garlic bread grilled and oozing with garlic butter 8

Pesto and parmesan bread toasted bread with pesto and melted parmesan 9

Bread and dips warm Turkish pide with Mediterranean dips 11

Soup

Seafood chowder traditional seafood chowder served with toasted bread 19

Soup of the day please ask the waiting staff for the daily special 13

Entrées

Sigara boregi potato, feta and parsley filo rolls with a fresh tomato salsa 13

Salt and pepper squid tender quick fried squid with harissa mayonnaise 15

Marinated lamb fillet on vine-ripened tomatoes with basil pesto, bocconcini and balsamic reduction 19

Seared scallops with a lime and chilli dressing on a watercress salad 20

Grilled zucchini filled with aubergine and goats cheese, topped with parmesan and sundried tomato, served with crostini 14

Tuna sashimi fresh seared tuna served with pickled ginger, wasabi horseradish and soy sauce 18

Mushroom basket selected mushrooms sautéed with a balsamic vinaigrette served in a wonton basket 19

Mecca chicken livers sautéed with bacon, mushrooms, onions and cream, served on crostini 13

Trio of prawns garlic prawns, tempura prawns and sesame-crumbed prawns with a chilli and lime dipping sauce 22

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Platters

Seafood platter a delicious selection of scallops, prawns, salt and pepper squid, seared tuna, smoked salmon, mussels and fresh fish bites with warm Turkish bread 45

Meze platter a selection of dips, olives and Mediterranean style appetizers with warm Turkish bread 38

Mains- meat and poultry

Baked chicken breast filled with pine nuts, spinach and ricotta on kumara mash with a creamy Pernod sauce 28

Thai chicken curry tender chicken pieces cooked in coconut milk and thai spices with capsicums and bok choy served with rice 25

Lamb shanks slowly braised with garlic, cinnamon and thyme, served with garlic mash 26

Eye fillet char-grilled, served with truffled mash, seasonal vegetables and merlot reduction 29.50

Barbequed pork ribs sticky, glazed ribs falling off the bone, with a fruity barbeque sauce, French fries and salad 27

Greek eggplant baked and filled with spicy ground lamb and mushrooms served with minted yoghurt, salad and toasted Turkish bread 26

Lamb cutlets with a tomato garlic crust on a polenta cake with rosemary jus and seasonal vegetables 34

Mains- seafood

Traditional paella a delicious combination of rice, chicken, seafood and chorizo flavoured with saffron 62 (serves two)

Pan-fried market fresh fish on sautéed lemon potatoes with rocket and red pepper and fennel salsa 29

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Mains– seafood cont'd

Char-grilled salmon pistachio-crumbed salmon fillets served with an orange glaze and Asian vegetables 31

Grilled tuna steak on a nicoise salad of potatoes, green beans, tomatoes and olives with salsa verde 33

Seafood broth fish, scallops, prawns, mussels and squid cooked in a delicious tomato broth served with warm bread 34

Salt and pepper squid tender quick fried squid with harissa mayonnaise 26

Mains– pasta

Mecca chicken lasagna pasta layered with chicken, basil pesto, béchamel sauce, semi-dried tomatoes and parmesan served with mixed salad and salsa 26.50

Seafood fettucine seafood sautéed in a lemon beurre blanc served with fresh pasta and parmesan 31

Farfalle carbonara pasta tossed through with a creamy bacon, mushroom and cheese sauce 21

Spaghetti bolognese pasta with a traditional tomato and beef mince sauce made with fresh herbs and topped with parmesan cheese 22

Mains– vegetarian

Oven-roasted capsicum whole capsicum filled with spiced vegetable and rice pilaf, baked and served with garlic yoghurt and Turkish bread 21

Vegetable strudel filo pastry filled with seasoned vegetables, feta cheese and olives, served with mixed salad and tomato salsa 19

Mediterranean salad mixed leaves topped with tomatoes, olives, cucumber, capsicum and feta cheese served with warm Turkish bread 17

Sides fries seasonal vegetables 6.5

Mecca is open daily from 7am until late.
Functions and other special occasions are welcome.
Please contact your waiter for any dietary requirements.
Please settle your account with your waiter. 15% surcharge on public holidays

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Dessert

Tiramisu espresso and rum-soaked sponge fingers, layered with mascarpone, finished with chocolate sauce 12

Bread and butter pudding traditional favourite served warm with ice cream 12

Chocolate profiteroles white chocolate profiteroles filled with a rich dark chocolate mousse served with cream 12

Home-made pavlova filled with Bailey's cream and topped with a lime reduction 12

Ice cream trio selection of flavours- please ask your waiting staff 12

Cheese

A selection of New Zealand cheese including creamy blue, camembert and aged cheddar with truffle honey and sweet onion relish 29

Single cheese plate a selection of one of the above cheeses with truffle honey and sweet onion relish 14

Liqueur coffees

including: Baileys, Kahlua, Tia Maria, Frangelico, Benedictine, Cointreau, Drambuie, Grand Marnier, Glayva, Galliano, White Sambuca, Opal Nera and Irish coffee 15