

# M E C C A

## starters

<b>garlic bread</b> , with oodles of garlic butter	6.5
<b>turkish bread and dips</b> , freshly prepared in mediterranean styles	10
<b>soup of the day</b> , served with warmed turkish pide	9
<b>crispy salt and pepper squid</b> , on salad greens with aioli and lemon	13
<b>warm spiced lamb salad</b> , za'tar crusted lamb cutlets, served with bulghar pilaf and garlic yoghurt	15
<b>grilled nelson scallops</b> , with toasted hazelnut and coriander butter	16
<b>mezé platter</b> , a selection of sigara boregi, salt and pepper squid, hot smoked salmon, stuffed vine leaves, smoked venison, marinated olives and hummus served with crostini	26

## mains

<b>baked chicken</b> , baked chicken breast stuffed with pinenuts, spinach, and mozzarella, served on kumara mash with a pernod crème sauce	25
<b>lamb shank</b> , tender lamb shank slow cooked in a tomato broth, served on garlic mash with tomato gravy and caramelised onions	24
<b>hungarian beef goulash</b> , slow cooked with mushrooms and tomatoes in a mild spiced sauce, served on rice	21
<b>scotch fillet</b> , sautéed potatoes, with broccolini, mustard crème sauce and a shiraz glaze	25
<b>oven baked seasonal fish</b> , cooked in a mediterranean style with baby potatoes, julienne vegetables, tomatoes, garlic, fresh herbs, and a hint of chilli	24.5
<b>pan fried snapper</b> , on a lemon mash, fresh rocket leaves, and hollandaise sauce topped with a lentil and preserved lemon salsa	24.5
<b>bouillabaisse</b> , rustic dish of local seafood cooked with tomatoes, garlic, saffron and herbs, served with rouille and bread	26.5
<b>salmon fillet</b> , with crispy skin, fragrant coconut rice, asian vegetables and a chilli and coriander dressing	24.5
<b>thai chicken curry</b> , tender chicken pieces cooked in coconut milk and thai spices with mushroom and capsicum, served with rice and bok choy vegetarian option available	22
<b>barbequed lamb kebabs</b> , thyme marinated lamb with cacik, chilli salsa, bulghar pilaf, shepherds salad and sumac dressing	21
<b>greek dolma</b> , baked capsicums filled with mildly spiced rice and vegetables, fresh herbs and a rich tomato sauce served with garlic yoghurt	19

## pastas and salads

<b>chicken and mushroom parpadelle</b> , with spinach and feta in a creamy sauce	21.5
<b>chicken lasagne</b> , layers of chicken, roast pumpkin, spinach and feta, topped with tomato salsa and shredded parmesan and served with salad	21
<b>roasted pumpkin and rocket salad</b> , with toasted goats cheese lunghi and spiced tomato chutney	19.5

side salad 6      turkish pide bread 4      bowl of fries 6.5  
*please settle your account with your waiter      15% surcharge on public holidays*