

M E C C A

starters & entrée's

garlic bread grilled and oozing with garlic butter 8

Mecca dips, a selection of traditional style dips and olive oil with fresh warm Turkish bread 13.5

haydari, a puree of thick yoghurt with feta and garlic, and warm Turkish bread 11.5

hummus plate, homemade hummus with tomato salsa and warm Turkish bread 10.5

saksuka, a traditional dish of marinated eggplant, capsicum and tomatoes served with thick yoghurt and warm Turkish bread 11.5

prawn fritters, crispy fried prawns in a light chickpea batter with a lemon tahini dip 11.5

scallop and coriander wontons, in fine pockets of pastry, served with a hot sour dipping sauce 11.5

grilled chicken and lemon on skewers with aioli dipping sauce 11.5

lamb cutlets marinated with fresh thyme, grilled and served with eggplant saksuka, garlic yoghurt and pomegranate dressing 17

sigara boregi, potato, feta and parsley filo cigars, hummus and salsa 13.5

crispy salt and pepper squid lightly seasoned and quick fried, served with a sweet chilli dipping sauce 14

little lamb meatballs coated in fresh tomato and topped with roasted garlic aioli 13

Mecca tasting plate, with chicken and lemon skewers, salad and pepper squid, feta, olives, hummus and crostini 23

Mixed meze platter, a selection of items from our meze and starters menu including freshly prepared dips, sigara boregi, prawn fritters, feta and olives, and Turkish bread (2-4 people) 29

bread side order of warm Turkish bread 6

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Chancery

Mecca Classics

*a selection of Mediterranean influenced dishes developed by our own chefs
using traditional cooking styles & methods.
authentic and original to Mecca*

beef iskender a traditional dish of roasted sirloin strips on grilled pide with a tomato butter sauce, sautéed zucchini and capsicum 29
*wine recommendation; Jim Barry Cabernet Sauvignon, Coonawarra Aust
our signature dish*

baba ghanoush lamb cutlets thyme marinated cutlets on a bed of eggplant, capsicum and garlic puree, served with Greek salad 28.5
complement with a glass of Margrain Rivers Edge Pinot Noir, Martinborough

seafood spaghetti, with prawns, calamari, mussels and fresh fish tossed through a tomato and garlic sauce 26
enjoy with a glass of Elderton Estate Friends Cabernet Sauvignon Barossa Valley Australia

mains

eye fillet char-grilled tender steak with parmesan mash, seasonal vegetables, roasted balsamic tomato, béarnaise sauce and shiraz glaze 31
enjoy with Peter Lehmann Shiraz, Australia

scotch fillet char-grilled tender steak with parmesan mash, seasonal vegetables, roasted balsamic tomato, béarnaise sauce and shiraz glaze 27
enjoy with Peter Lehmann Shiraz, Australia

baked chicken breast of chicken filled with pinenuts, spinach and mozzarella on kumara mash with a mustard cream sauce 28.5
match with Cable Bay Vineyards Chardonnay, Waiheke Island

panang chicken curry cooked in coconut milk and Thai spices with pumpkin, served over jasmine rice with a fresh cucumber and yoghurt side sauce (*vegetarian option available on request*) 23
try with Framingham Classic Riesling, Marlborough

lamb shanks slow simmered with tomato and herbs, served with garlic mash and fresh thyme 28.5
A glass of Montana Merlot, Hawke's Bay, is a great complement for this dish

sesame and spinach filo parcels filled with mozzarella and feta, spinach and red onion on watercress salad with hummus and a tomato pomegranate dressing (v) 23.5
enjoy with a glass of Stoneleigh Sauvignon Blanc, Marlborough

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fish and seafood

pan fried snapper fillets on lemon mash with rocket, lime hollandaise and red pepper fennel salsa 29
a glass of Wither Hills Sauvignon Blanc Marlborough ,is a perfect match

seared tuna on a bed of broad bean puree and watercress, topped with green olive salsa and pomegranate vinaigrette 26.5
enjoy with Mt Difficulty Pinot Gris, Central Otago

salt and pepper squid tender pieces with crispy seasoning served with fresh lemon, harissa mayonnaise and salad 23.5
the fresh flavour of Church Rd Chardonnay, Hawke's Bay is a great match

hapuka skewers on a baby spinach, rice and yoghurt salad with toasted almonds, watercress and honey roasted baby carrots 24.5
match with Montana Reserve Sauvignon Blanc, Marlborough

prawn tagliatelle, quick fried and tossed in garlic butter, fresh lemon juice and wilted spinach 23
Gibbston Valley Blanc de Pinot Noir Rose, Central Otago, is a great match to this dish

salads and pasta

Rhode Island smoked chicken salad with light bulghar, celery, apple, and lemon mayonnaise, served terrine style with baby cos and toasted focaccia fingers 22
Poverty Bay Riverpoint Rose' Gisborne, is the wine to choose with this dish

fusilli with chicken, bacon, olives, tomatoes and toasted walnuts, tossed with pesto, fresh basil and parmesan 21.5
try with a glass of Triplebank Pinot Gris, Awatere Valley

lasagne layered with chicken, basil pesto, crème fraiche, semi-dried tomatoes and parmesan, served with mixed salad and salsa 21
enjoy with Mt Difficulty Roaring Meg Pinot Noir, Central Otago

on the side

Turkish pide bread 7 fries 7.5 garden salad 7.5 seasonal vegetables 7

please settle the account with your waiter

15% service charge applies on public holidays

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dessert

affogato, dessert and coffee in one with a shot of espresso over creamy vanilla ice cream 8

rhubarb mascarpone cheesecake made with luscious Italian cream cheese, served with berry coulis

plum crumble homemade pie drizzled with plum sauce and served with vanilla bean ice cream 14

bread and butter pudding old fashioned favourite laced with raspberries and white chocolate, served with pouring cream 14

pistachio ice cream smothered in chocolate sauce and pistachio crumb 14

selection of cheeses including aged cheddar, aromatic blue and fresh brie 26
single serve of one cheese from the above 12

coffee / tea

espresso, short / long 3/3.5

flat white 4

cappuccino 4

hot chocolate 4.5

latte 4.5

teas, english breakfast, earl grey, chamomile, peppermint, green, lemon/ginger 3.5

dessert wines and after dinner drinks, please refer to winelist