

M E C C A

Chancery

Lunch

Starters

garlic bread grilled and oozing with garlic butter 8

bread and dips, freshly prepared dips and olive oil served with oven warmed Turkish bread 13

mixed olives marinated in olive oil with fresh herbs, garlic and lemon 8.5

hummus plate homemade hummus with tomato salsa and warm Turkish bread 9

Mains

cajun spiced chicken on olive bruschetta with bacon avocado cream, mixed salad and fries 22.5

barbequed lamb skewers on baba ganoush, roasted capsicum filled with orzo, olives, and tomatoes, salad greens and salsa 23.5

char-grilled scotch fillet, with roasted garlic aioli, on warm Turkish pide, with salad and fries on the side 22.5

beef iskender traditional Turkish dish of roasted sirloin strips with a rich tomato and butter sauce on rice pilaf 24.5

panang chicken curry cooked in coconut milk and Thai spices with pumpkin served over jasmine rice, with a fresh cucumber and yoghurt side sauce 22
vegetarian option available on request

lamb shanks slow cooked with tomato and fresh herbs, served with garlic mash and thyme 24

sesame and spinach filo parcels filled with mozzarella, feta, spinach and red onion on watercress salad, with hummus and tomato pomegranate dressing (v) 19.5

sigara boregi crisp filo pastry rolls filled with potato, feta and parsley, on hummus with salsa and salad greens (v) 18.5

Pasta

chicken lasagne layered with, pesto, crème fraiche, semi-dried tomatoes and parmesan, served with mixed salad and salsa 22

tagliatelle with prawns, quick fried and tossed in garlic butter, lemon juice and just a "little" spinach 23

fusilli with chicken bacon, olives, tomatoes and toasted walnuts, tossed with pesto, fresh basil and parmesan 19.5

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Seafood and Fish

salt and pepper squid tender pieces with crispy seasoning and served with fresh lemon, harissa mayonnaise and salad 22.5

hapuka skewers on a baby spinach, rice and yoghurt salad with toasted almonds, watercress and honey roasted baby carrots 23.5

pan fried snapper on lemon mash with rocket, lime hollandaise and fennel and red pepper salsa 28

fish and chips lightly battered fresh snapper fillets with crème fraiche tartare and salad 24.5

seared tuna on a bed of broad bean puree and watercress, with green olive salsa and pomegranate vinaigrette 25

house smoked salmon on haloumi, potato and chermoula fritters with, citrus crème fraiche, rocket and semi dried tomato dressing 21.5

Salads

Rhode Island smoked chicken salad with light bulghar, celery, apple, and lemon mayonnaise, served terrine style with baby cos and toasted focaccia fingers 19

Lebanese summer salad of crunchy shredded lettuce, tomatoes, cucumbers, mint, parsley and pita crisps with sesame coated feta and citrus dressing 21

warm chicken salad succulent marinated chicken strips with roasted field mushroom, crispy bacon, brie cheese, baby cos lettuce and mustard mayo 22

Sides

Turkish pide bread 6

garden side salad 7.5

fries 7.5

please settle the account with your waiter

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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 14

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

Coffee

espresso, short or 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