

M E C C A

Dinner

Mains

saffron chicken, simmered in a combo of lemon and ginger and served on pistachio and coriander couscous 23.5

lamb shanks slow simmered with tomato, rosemary and thyme on garlic potato mash 26.5

char-grilled eye fillet tender steak, potato gratin, roasted field mushrooms, seasonal vegetable, caramelized shallots, and shiraz glaze 32

char-grilled scotch fillet, potato gratin, roasted field mushrooms, seasonal vegetable, caramelized shallots, and shiraz glaze 28.5

lamb cutlets grilled and served on a bed of eggplant and potato puree, served with Greek salad 28.5

*beef iskender a traditional dish of roasted sirloin strips on grilled pide with a tomato butter sauce, sautéed zucchini and capsicum 28.5
our signature dish*

sesame filo parcels filled with mozzarella, feta, spinach and red onion on watercress salad with hummus and a tomato pomegranate dressing (v) 24

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Fish and Seafood

seafood chowder, market fresh white fish, salmon, prawns, and mussels, with garlic bread 23

pan fried snapper fillets on lemon mash with rocket, lime hollandaise and red pepper fennel salsa 29

tuna fillet on roasted winter vegetable hashcake with rocket and a romesca sauce 27

salt and pepper squid tender pieces with crispy seasoning served with, harissa mayonnaise and a salad of cos lettuce and coleslaw 24

seafood spaghetti, with prawns, calamari, mussels and market fresh fish tossed through a tomato and garlic sauce 26

Salads and Pasta

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

parpadelle with slow braised lamb, artichokes, peas and mint 23.5

chicken lasagne layered with eggplant, ricotta and mozzarella, served with mixed salad and salsa 23.5

warm chicken salad succulent marinated chicken strips with roasted field mushroom, crispy bacon, brie cheese, baby cos lettuce and mustard mayo 23

On the Side

<i>Turkish pide' bread</i>	<i>7</i>	<i>garden salad</i>	<i>7.5</i>
<i>seasonal vegetables</i>	<i>7.5</i>	<i>fries</i>	<i>7.5</i>

*Please settle your 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

dark chocolate and hazelnut torte' with crushed raspberries and whipped cream 10

apple and date pudding with butterscotch sauce and vanilla bean icecream 10

rhubarb and orange crumble with crème anglaise and cinnamon icecream 10

bread and butter pudding, an old fashioned favourite laced with raspberries and white chocolate, served with pouring cream 10

*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 3.5

flat white 4

cappuccino 4

hot chocolate 4.5

latte 4.5

teas, English breakfast, earl grey,

chamomile, peppermint, green, lemon/ginger 3.5