

M e c c a N u f f i e l d

Lunch Menu

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Grilled scotch fillet, marinated artichokes, tomatoes, salad greens and parmesan dressing with toasted garlic fingers 23

Spicy cajun chicken breast, crispy bacon, avocado and mixed salad on Turkish pide with lemon mayonnaise and salsa 19.5

Haloumi, potato and chermoula fritters, rocket, roasted field mushrooms, hollandaise and semi dried tomato dressing 17

Pan fried market fish of the day on Thai inspired coconut rice and warm sweet chilli and coriander coleslaw 23

Marinated BBQ lamb and hummus wrapped in Turkish lavosh with salad, roasted vine tomatoes and cacik 19

Lightly battered fish fillets, golden fried chips, tartare sauce and seasonal salad 23

Salt and pepper squid with lemon mayonnaise and fennel and rocket salad 15/19

Corn and coriander fritters on salad greens with avocado, sour cream, bacon and chilli cherry tomato salad 17 (vegetarian 15)

Warm mustard chicken salad, roasted field mushroom, crispy bacon, cos lettuce and honey mustard dressing 18

Hapuka baked Greek style in an aromatic fish stock with baby potatoes, julienne of vegetables, tomatoes, fresh herbs, garlic and a hint of chilli 22 (please allow 20 minutes cooking time)

House smoked salmon nicoise with baby potatoes, vine tomatoes, green beans, olives and soft boiled egg with anchovy and parsley dressing 18.5

Tasting plate of hummus, marinated olives, feta, sundried tomatoes, grilled chorizo, salt & pepper squid and house smoked salmon with Turkish bread 24

Side orders Turkish pide 4 seasonal salad 6 fries 6
 garlic bread 6.5 trio of dips 6.5