

M E C C A

Dinner

bread

garlic bread grilled and oozing with garlic butter 8

rosemary foccacia toasted fingers with tomato salsa, bacon & melted cheese 9.50

bread and dips selection of warm breads with caponata and pesto 11

soup

seafood chowder delicious chowder served with a scallop, prawn and mussel garnish, lemon and toasted turkish bread 19

entrees

chicken liver pate made in house, with pickled beetroot and crostini 12.50

sigara boregi potato, feta and parsley filo rolls served with a fresh tomato salsa 13.50

salt and pepper squid tender quick fried squid with harissa mayonnaise 14

prawn and avocado cocktail on iceberg lettuce 14.50

cured marinated house smoked salmon with honey mustard dressing 15

oysters natural or Kilpatrick ½ dozen 14 1 dozen 27

marinated lamb fillet on vine ripened tomatoes with basil pesto, bocconcini and balsamic reduction 16

seared scallops with a lime and chilli dressing on salad 15.50

crumbed camembert double crumbed then golden fried, served with toast and Cumberland glaze 13

platters

seafood platter delicious selection of scallops, prawns, salt and pepper squid, pacific oysters, seared tuna, house smoked salmon, mussels and fresh fish bites with warm turkish bread 42

meze platter a selection of dips, olives and Mediterranean style appetizers with warm turkish bread 36

Mecca is open daily from 7am until late.
Functions and other special occasions are welcome.
Please contact your waiter for any dietary requirements.
Please settle your account with your waiter. 15% surcharge on public holidays

Dinner

mains

meat and poultry

baked chicken breast of chicken filled with pine nuts, spinach and ricotta on garlic mash with a creamy pernod sauce 26

lamb shanks slowly braised with garlic, cinnamon and thyme, served on couscous pilaf 25

eye fillet char-grilled, served on wild mushroom and potato pave with seasonal vegetables and merlot reduction 29.50

roasted loin of venison with braised lentils, seasonal vegetables, sautéed potatoes & marinated cherries 35

barbequed pork ribs sticky, glazed ribs falling off the bone, with a fruity barbeque sauce, french fries and salad 25

Greek eggplant baked and filled with spicy ground lamb and mushrooms served with minted yoghurt, salad and toasted Turkish bread 26

lamb cutlets with a tomato garlic crust on a polenta cake with rosemary jus and seasonal vegetables 27

seafood

seafood gratin sautéed market fresh fish, scallops, prawns, mussels and squid with artichoke hearts and champagne dill sauce 33

pan fried market fresh fish on sautéed lemon potatoes with rocket and red pepper and fennel salsa 29

seared salmon fillet with tumeric rice, coconut ginger sauce and mixed salad 31

crispy salt and pepper squid tender squid served with lemon wedges, harissa mayonnaise and salad 27

grilled tuna steak on a nicoise salad of potatoes, green beans, tomatoes and olives with salsa verde 29

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Dinner

pasta

Mecca chicken lasagne spinach pasta layered with chicken, basil pesto, béchamel sauce, semi-dried tomatoes and parmesan served with mixed salad and salsa 26.50

broad bean and watercress linguine with roasted red capsicums, white wine and shallot reduction and parmesan 22

prawn and scallop tagliatelle in a mildly spiced coconut cream and semi-dried tomato sauce with baby spinach, coriander and lemon grass 27

salads and vegetarian

vegetable timbale seasonal vegetables roasted with honey and cumin, served with salad leaves, feta crumbs and balsamic glaze 23

classic ceasar salad

with crispy bacon, polenta croutons, anchovy, shredded parmesan and poached egg 21

spicy chicken salad marinated with lemongrass, garlic, chilli and lime, served with crisp vegetables, coriander and toasted cashew pieces 23

sides 4.5

fries side salad seasonal vegetables bread mushrooms